



CONFERENCE

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AUBERGINE PACKAGE

Morning break

Selection of mini pastries

Freshly brewed tea, coffee
and herbals teas

Soup & Sandwich Lunch

Mugful of seasonal soup

Selection of deli filled rolls
with a variety of fillings

Afternoon break

Selection of sweet treats
from inhouse Bakery

Freshly brewed tea, coffee
and herbals teas

KALE PACKAGE

Morning break

Selection of mini pastries

Freshly brewed tea, coffee
and herbals teas

Finger Buffet Lunch

Selection of mini rolls
with a variety of fillings

Signature salads

Three savoury items

(from our menu selector)

Afternoon break

Selection of sweet treats
from inhouse Bakery

Freshly brewed tea, coffee
and herbals teas

The menu provided on the day of your conference will be created by our Development Chef based on the seasonal produce available and the dietaries provided during the planning stages





SOUP & SANDWICH

BREAK

Morning break

Selection of mini pastries

Freshly brewed tea, coffee and herbals teas

Afternoon break

Selection of sweet treats from inhouse Bakery

Freshly brewed tea, coffee and herbals teas

SOUP

1 option per person

Sweet potato, red lentil and coriander

Pea, mint and red chilli

Curried cauliflower and coconut

Tomato and basil

LARGE ROLLS

1 roll per person, from a choice of 2 options

Harissa hummus, roast peppers and rocket
on spelt and beetroot roll

Falafel, mango and coriander mayo, cucumber
on spinach khobez flatbread wrap

Brie, Galloway Lodge chilli jam, toasted walnut and rocket
on malted ciabatta

Egg mayonnaise, cress and pea shoots
on chia and pumpkin seed bread

Mozzarella, sunblush tomato, pesto and basil
on white ciabatta

Roast chicken, bacon, pesto mayo and rocket
on galician rustic demi baguette

Ham, wholegrain mustard, tomato and pea shoots
on multigrain demi baguette

Prosciutto, grana padano, lemon mayo and basil on ciabatta



FINGER BUFFET

BREAK

Morning break

Selection of mini pastries

Freshly brewed tea, coffee and herbals teas

Afternoon break

Selection of sweet treats from inhouse Bakery

Freshly brewed tea, coffee and herbals teas

SALAD

1 salad per person, from a choice of 2

Moroccan spiced sweet potato,
chickpea and roast pepper

Spiced roast vegetable and sultana taboulleh

Honey and cumin roast carrot,
hazelnut, goats cheese and truffle

Hot smoked salmon, new potato and pea

Curried chicken, chickpea and mango

MINI ROLLS

2 mini rolls per person

Harissa hummus, roast peppers and rocket
on spelt and beetroot roll

Falafel, mango and coriander mayo, cucumber
on spinach khobez flatbread wrap

Brie, Galloway lodge chilli jam, toasted walnut and rocket
on malted ciabatta

Egg mayonnaise, cress and pea shoots
on chia and pumpkin seed bread

Mozzarella, sunblush tomato, pesto and basil
on white ciabatta

Roast chicken, bacon, pesto mayo and rocket
on galician rustic demi baguette

Ham, wholegrain mustard, tomato and pea shoots
on multigrain demi baguette

Prosciutto, grana padano, lemon mayo and basil on ciabatta

SAVOURY

3 savoury items per person

Sausage Rolls

Pork, haggis and wholegrain mustard

Pork, chorizo and basil

Pork, caramelised onion and cheddar

Quiche

Mozzarella, basil pesto and sunblush tomato

Smoked Dunlop cheddar, caramelised leek and chive

Goats cheese, artichoke and mint

Mini Pies

Curried chicken

Steak

Macaroni

Scotch

Frittata Muffins

Bacon, leek and mature cheddar

Smoked Dunlop cheddar, sweetcorn,
spring onion and smoked paprika

Feta, roast pepper and basil

ENHANCEMENTS

Upgrade to savoury mini croissants

Honey roast ham and cheddar mini croissant

Smoked salmon, cream cheese and dill mini croissant

Clava brie and cranberry mini croissant

£3.50 plus vat per person *(supplement to package)*

Upgrade to hot breakfast rolls

Smoked bacon morning roll

Fried egg morning roll

Sauteed mushroom morning roll

£4.00 plus vat per person *(supplement to package)*

Add onto breakfast or lunch

Tropical fruit platter £5.00 plus vat per person

Freshly squeezed OJ or cloudy apple juice £3.50 plus vat per person

Innocent smoothies £8.25 plus vat per person

Add on a Mezze plate

Spiced broccoli and spinach pakora

Chickpea and herb falafel

Spiced paneer, pea and potato samosa

served with coconut mint yoghurt and mango chutney

£10.50 plus vat *(supplement to package)*





HERITAGE PORTFOLIO

NEVER STANDING STILL