



TANGERINE DREAM

Conference / Buffet Menu

ON ARRIVAL

Tea, Coffee, Fruit Juices, Mineral Water, home baked Danish pastries

MID MORNING BREAK

Tea, Coffee, Juices & Water

BUFFET LUNCH

Savoury Tart of Goats Cheese, Gruyere & Sun Dried Tomato (V)

Salmon-en-Croute with Stem Ginger & Currants

Apricot Glazed Baked Ham on the Bone, English Mustard

Aged Aberdeen Angus Beef, Horseradish Cream

(Choose 3 from the above)

SALADS

New Potatoes, Fennel, Radicchio, Capers, Orange & Extra Virgin Olive Oil Dressing

Water Melon or Thyme Roasted Squash & Umbrian Lentils*, Feta,

Black Olives, Lime Marinated Red Onions, Parsley, Red Chilli & Extra Virgin Olive Oil

(*SUMMER / WINTER, ACCORDING TO SEASONAL AVAILABILITY)

Pea, Edamame Bean, Green & Yellow Courgette, Garden Mint, Crispy Prosciutto (opt)

Seasonal Italian Leaves, Roast Beets, Extra Virgin Olive Oil Dressing

(Choose 3 from the above)

DESSERTS

Italian Amalfi Lemon Tarte

Tunisian Citrus & Almond Cake (wheat free)

Chocolate Brownies

The above are served with Crème fraîche

AFTERNOON BREAK

Tea, Coffee

WINE, BEER & SPIRITS

These can be ordered to accompany lunch, or for a post event networking / wind down session

Please call Limpet Baron or David Hughes on 07983 215 381

to discuss your requirements.

All of our produce is home cooked, using organic produce wherever possible.

The Ham & Beef is served at room temperature. Beef is prepared medium/rare for best taste, unless specially requested otherwise.