

CONFERENCE MENU

Early Starter Menu (all prices exclude VAT)

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Breakfast Rolls £3.00 per head

Cumberland sausages and hot crispy bacon served on hot ciabatta roll and cheese on toast

Light Breakfast £6.50 per head

Toasted bagels with fresh smoked salmon, cream cheese and dill, selection of sliced fruit yoghurts.

Full English Breakfast £9.50 per head

(Minimum of 20 people) Bacon, Cumberland sausage, roasted tomato, hash brown, black pudding, scrambled egg, baked beans, toast and preserves

Freshly Filtered Coffee and Twining Tea Selection £2.00 Per Head (all prices exclude VAT)

The stadium has its own blend of coffee - a combination of Central American and African coffee beans for a rich full flavour. Our range of Twining Natural Infusion teas are inspired by truly mouth-watering fruits, berries and natural ingredients. Make your well-deserved breaks even more special by adding extras from the following:

Mini pack biscuits selection	50p per head
Variety of freshly baked cookies	£1.25 per head
Afternoon tea cakes selection	£2.00 per head
Selection of sliced fresh fruit (serves 8 people)	£16.00 per tray
Oven baked Danish pastry selection	£2.00 per head

Fresh Fruit Juice/Fresh Fruit Station - £5.00pp Fruit Juice & Fresh Fruit topped up throughout the day for delegates to help themselves.

Light Lunch Options

(all prices exclude VAT)

Option 1 - £5.50 per head

Our chef's special selection of freshly made sandwiches with a variety of breads, wraps and mini pittas, served with salad Chunky Chips with Dips additional £1 per head

Option 2 - £6.50 per head

(Maximum of 60 people) BLT served on hot ciabatta roll and mozzarella & sun blaze tomato ciabatta panini served with variety of salad and homemade jacket potato wedges with assorted dips

Option 3 - £6.50 per head

Selection of mini chicken, beef, spinach and feta cheese burgers served with variety of salad and homemade Jacket potato wedges with assorted dips

Option 4 - £6.50 per head

(Maximum of 60 people)

Stadium version of the fish finger sandwich – giant beer battered cod fillet goujons served on hot ciabatta rolls with tartare sauce and salad, and homemade jacket potato wedges with assorted dips and a side of minted mushy peas.



Buffet Options

(all prices exclude VAT) **£11.75 Per Head** (Minimum of 20 people)

Buffet Menu 1

Hand carved honey roast ham and roast beef with grilled pineapple and sauces Selection of rolls, baguettes and ciabatta (v) Warm minted new potatoes (v) Potato skins filled with variety of fillings (v) Selection of homemade salads Selection of fresh fruit (v)

Buffet Menu 2

Our chef's special selection of freshly made sandwiches made with a variety of breads, wraps and mini pittas, Toasted mini bagel served with fresh smoked salmon, cream cheese and dill

Warm Mediterranean bruschetta selection

Oven baked jacket potato wedges with assorted dips

Mini steak and ale and chicken and mushroom pies

- Potato skins with assorted filling
- Selection of three homemade Salads

Afternoon tea cakes selection

Buffet Menu 3 Stadium homemade steak pie Creamy broccoli and cauliflower bake (v) Chips with assorted dips (v) Medley of seasonal vegetables (v) Afternoon tea cakes selection (v)

Daily Delegate Rate

(all prices exclude VAT) £30.00 per head (Minimum of 25 people)

Includes: Room Hire (1 room per booking)

Light breakfast option

4 servings of tea and coffee Homemade cookies or fruit

Buffet lunch Option



