

Day Compendium Index:

- Page 2-4: Coffee Breaks
- Page 5: Breakfast Menus
- Page 6-7: Working Lunch Menus
- Page 8-9: Fork Buffet Menus
- Page 10: Seated Lunch Menus



pre-function area

Coffee Breaks

All breaks are served with freshly brewed Coffee and Selection of Teas

Welcome Coffee & Tea Break

Welcome morning break

Freshly brewed Coffee and Selection of Teas served with an assortment of Mini Danish Pastries

Break Selector

Raspberry break

Jammy Dodgers, Mini Raspberry Tarts
Raspberry Smoothie Shots

Candy shop

Mini Candy Canes, Marshmallows, Jelly Beans, Fizzy Cola

Banana break

Banoffee Pies, Fresh Banana's, Banana Brownies

Fruit shop

Set up a fruit stall on trestle tables using boxes of whole Fruits (Oranges, Apples, Grapes, Plums and Bananas hanging above)

Healthy Kick

Fruit kebabs with Honey and Yoghurt dip or Fruit Coulis and Granola sprinkles

Cake break

Whole cakes, Victoria sandwich, Carrot Cake, Fruit Cake

Tree Hugger

(A donation of £1 per person goes to Trees4Good)

Fair trade Coffee, cool crunchy freshly cut Vegetables with Dips, and a bowl of Fresh Fruit.

Chocolate break

Chocolate éclairs, Mini Chocolate Cakes and Crispy Cakes

Cookie break

Freshly baked Chocolate Chip, Oat and Raisin and Smartie Cookies.

Vegetable crunch

A selection of fresh Crunchy Vegetable crudities with dips of Humus, Tatzki and Guacamole. Virgin Mary, Carrot Juice and Orange Juice.

Seasonal breaks:

Easter Break

Mini Eggs, Meringue Nest, Simnel Cake

Strawberry Break

(June, July and August)

English Strawberries with Cream

Summer Break

Ice Creams and Toppings

Iced Tea & Homemade Lemonade

Winter Break

Hot Chocolate (plus the tea and coffee)

Fruit cake

Apple strudel

Christmas Break

German Stollen Cake, Panetone, Mince Pies

*Should you like to upgrade your breaks, the following options are available:
Supplementary charges are based on a 'per person' basis*

Breakfast Break

(£5.00 supplement when on a Day Delegate Rate)

Freshly brewed Coffee and selection of Teas served with Bacon and Egg rolls

Bottomless Coffee & Tea Service

(£7.50 supplement when on a Day Delegate Rate)

For a maximum duration of 8 hours

Unlimited freshly brewed Coffee and selection of Teas served with an
assortment of Cookies

Traditional afternoon Tea Break

(£8.50 supplement when on a Day Delegate Rate)

Freshly brewed Coffee and selection of Teas served with:

Assorted Finger Sandwiches (fillings to include Cucumber and Cream Cheese,
Smoked Salmon, Ham and Grain Mustard)

Chefs Selection of Pastries

Homemade Mini Scones served with Devonshire Clotted Cream & Jam

Chocolate Fountain

(£4.50 supplement when on a Day Delegate Rate, minimum numbers of 10)

Freshly brewed Coffee and selection of Teas served with a Fountain of
Chocolate with selection of Fruits and Sweets to 'dip'

Breakfast Menus

Continental Breakfast

*Included in the 24 hour Delegate Rate or £16.00 per person
(Charges may apply for a private room)*

Selection of Danish Pastries, Croissants and Breakfast Rolls served with
Orange Marmalade and a Selection of Jams
Platter of cold Meats and Selection of Cheeses
Yoghurt
Selection of Cereals
Seasonal fresh Fruit Platters & Fruit Compotes

Fresh Orange Juice and Selection of Juices
Freshly brewed Coffee and a Selection of Teas

English breakfast

*Included in the 24 hour Delegate Rate or £20.00 per person
Served in a private dining room (charges may apply for a private room)*

Ingredients from the Continental Buffet plus the following:

Scrambled Eggs served with
Grilled Pork Sausages
Bacon
Potatoes
Tomatoes
Mushrooms

Smoked Salmon (please add an additional £1.50 per person)

Fresh Orange Juice and Selection of Juices
Freshly brewed Coffee and a Selection of Teas



Working Lunch Menus

Served inside your conference suite

All menus accompanied by Mineral water and freshly brewed Coffee and Tea

Working Lunches (minimum 10 & maximum 80)

Monday's Menu

Butternut soup
Seared Scallop and black pudding salad
Glass noodle salad
Rosemary roasted Lamb cutlets
Wild mushroom and Artichoke tarts
Roasted Pepper and Humus Bagels
Smoked trout and Horseradish bagels
Fruit Jelly shots
Passion fruit crème brulee

Tuesday's Menu

Cauliflower soup
Tuna Nicoise salad
Cous cous and sweet potato salad
Grilled Chicken and Chorizo Kebabs
Stir fried Egg noodles and shrimps
Parma ham, cream cheese and rocket on rustic bread
Sun blushed tomato, grilled courgette and pesto on Focaccia
Mini fruit tarts
Rich chocolate delice

Wednesday's Menu

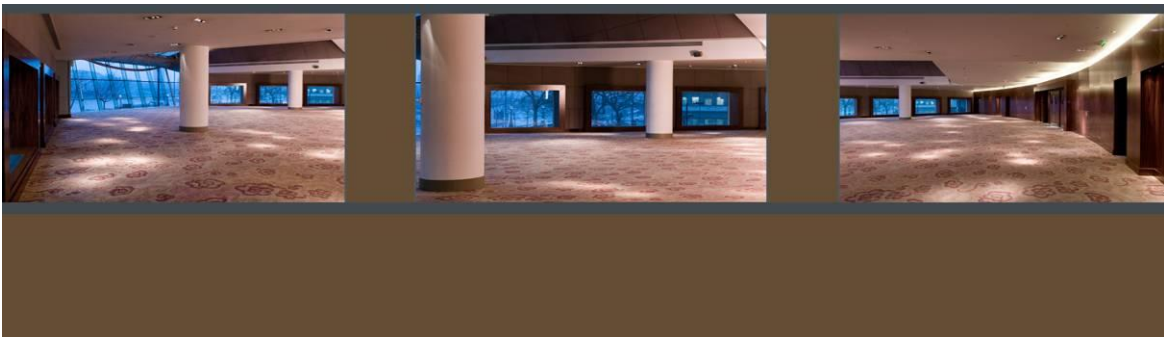
Leek and Potato soup
Chicken Caesar salad with herb croutons
Feta, Red onion and cucumber salad
Goats cheese, walnut and pear tarts
Mini Fish and chips
Brioche topped with Pastrami and pickles
Smoked salmon bagels
Tiramisu
Mini Bakewell tart

Thursday's Menu

Carrot and Coriander soup
Baby spinach salad with grilled Haloumi and whole grain croutons
East coast crab salad with whole grain croutons
Grilled Lamb kofta on Tabouhle
Roasted Hake on White bean Cassoulet
Smoked Chicken, frisse and whole grain mustard mayo wrap
Somerset Brie with Red onion marmalade on white bloomer
Raspberry Cranoken with milled oats
Bitter chocolate and orange tart

Friday's Menu

French Onion soup
Salad of crisp Iceburg, tomato and Feta with Pitta bread croutons
Smoked Salmon, Fine bean and caper salad with Lemon and olive oil
Special fried rice with Sweet and sour prawns
Grilled Chicken Satay skewers
Honey roast Ham and Plum Tomato Baguette
Roasted vegetable and spinach wraps
Tequila sunrise Jelly shots
Pecan and chocolate chip tarts



Thames Room

Fork Buffet Menus

*Served standing up in a private dining area (charges may apply)
All menus accompanied by mineral water and freshly brewed coffee and tea*

Minimum numbers 30

Please note we can theme and tailor the Menus to your taste and budget.

Menu 1

Prawn, Avocado and Mango Cocktail
Selection of Vegetarian Antipasti with Aged Balsamic and Basil Oil
Parma Ham with Melon and Figs

Chicken Teriyaki with Stir-Fried Oriental Vegetables
Thai spiced Fish Cakes with Coconut-Lime Sauce and Oriental Basmati Rice
Penne with Provençale Olives
Sun-Blushed Tomatoes and Paris Mushrooms

Mixed Leaf Salad
New Potatoes with Red Onion and Chive Mayonnaise
Spiced Indian Rice Salad

Raspberry Crème Brûlée
Assorted British Cheeses with Grapes and Celery
Fresh Seasonal Fruit Salad

Menu 2

Salmon and Prawn Parfait
Plum Tomatoes with Tapenade and Goat's Cheese
Potted Duck Rillettes with Apple Jelly

Chicken, Mushroom and Leek Pie
Spinach and Ricotta tortellini with Pomodoro sauce
Ragout of Salmon, Monkfish and Prawns with Saffron sauce

Seasonal Vegetables and Buttered new Potatoes
Celery, Walnut and Pear Salad
Mixed Baby Leaf Salad
Red and Yellow Cherry Tomatoes with Basil Oil

Mango and Passion Fruit Delice
Bakewell Tart
Fresh Seasonal Fruit Salad

Menu 3

Terrine of Duck with Apple Jelly
Platter of smoked and cured Fish with Horseradish Cream
Bean Sprout, shredded Carrot and Mangetout with Soy Sauce and Peanut Dressing

Seafood Pie with Pesto Crumb Topping
Huntsman style sautéed Chicken
Baked Aubergine and Tomato Parmigana
Herb and Garlic roasted Potatoes and Cauliflower Cheese
Charlotte Potato, Red Onion and Chive Salad
Red Cabbage, Sultana and Apricot Salad

Gateau Opera layered with Praline
French Apple Tart
Exotic Fresh Fruit Salad

Menu 4

Platters of Chicken Liver Terrine, grilled Vegetable Terrine
Smoked and cured Meats with Pickles and Chutneys
Tomato, Red Onion and Basil Salad

Garlic and Herb roasted Chicken Supreme
Wild Mushroom Stroganoff with Pilaf Rice
Cajun seared Salmon fillet resting on baby Spinach with Tomato Salsa
Seasonal Vegetables and Hungarian Potatoes
Coleslaw with grated Cheese
Mixed Leaf Salad

Exotic Fresh Fruit Salad
Rich Chocolate Truffle Torte
Seasonal Berry Cheesecake



Plaza suite pre function

Seated Lunch Selector

*A two course seated luncheon is included in the Daily Delegate Rate (A surcharge of £7 per person will be added for a third course).
There is an additional charge for private dining.*

Please choose one item from each section

Starters

Caramelised Banana Shallot and Dolce Latté Tart on mixed Leaves
and Aged Balsamic
Salmon and Prawn Terrine with Saffron Potato Salad
Smoked Chicken with Mango and Chilli Salsa
Char grilled Vegetable Terrine on Frisse with Pesto Dressing

Main courses

Seared Salmon Fillet with Lemon and Coriander crust Champ Potatoes and
Sugar Snaps, White Wine Cream
Breast of Chicken wrapped in Parma Ham on Courgette, Pumpkin and Potato
Cake, with Thyme Jus
Baked Aubergine Parmigana on wilted Spinach with Herb Roasted Cherry
Tomatoes and Red Onions
Pork Fillet on Mustard Mash and creamed Leeks with Port reduction

Desserts

Rich Chocolate Truffle Torte
Vanilla Crème Brulee with Strawberry Crush
Caramelised Lemon Tart with Elderflower Sorbet
Seasonal Fresh Fruit Salad with Mint Syrup



Plaza Suites Corridors