

DAY DELEGATE RATE (DDR) £73.50 per person (all-inclusive package)

Includes room hire (8am-5pm), AV equipment as standard, bottled water throughout the day, arrival tea, coffee and Danish pastries, a mid-morning tea, coffee and biscuit break, hot fork buffet lunch, a mid-afternoon tea, coffee and cake break.

BUFFET MENU £30.00 per person (if not included in the day delegate package)

Choose a menu from the selection below as well as a dessert.



MENU 1

Roast salmon, grilled baby gem with chimichurri sauce

Roast vegetable enchilada casserole (ve)

Baked Cajun spiced sweet potato wedges (v)

Flashed greens (v)

Cumin and paprika four bean and avocado salad (v)

Jalapeno corn bread

MENU 2

Honey glazed Suffolk pork belly, shredded bok choy, hoi sin sauce

Yellow Thai vegetable curry (ve)

Sugar snap peas, green beans, broccoli, sesame seeds (v)

Steamed coconut rice (v)

Pickled cauliflower and red cabbage (v)

Steamed bun (v)

MENU 3

Roast Sussex chicken, heritage tomatoes and red onions, thyme jus

Somerset brie and caramelised onion tart (v)

Parsley new potatoes (v)

Steamed courgette and broccoli, lemon oil (v)

Shaved asparagus, chicory and Sussex charmer salad (v)

Farmhouse bread

MENU 4 - HEALTHY OPTION

Anglesey seabass, roasted heritage cherry tomatoes, wilted spinach and Kalamata olives, salsa verde

Bell pepper and courgette moussaka (v)

Minted Jersey Royal potatoes (v)

Romanesco, green beans, courgettes (v)

Watermelon, feta and rocket salad (v)

Pitta (v)

DESSERT MENU - CHOOSE ONE OF THE FOLLOWING

Raspberry and coconut cake, citrus soy yoghurt (ve)

Lemon tart (v)

Kentish strawberry Eton mess (v)

Coconut and lime cheesecake (v)

Victoria sponge (v)

Orange blossom pannacotta, raspberry compote (v)

DAY DELEGATE RATE (DDR) £58.50 per person (all-inclusive package)

Includes room hire (8am-5pm), AV equipment as standard, bottled water throughout the day, arrival tea, coffee and Danish pastries, a mid-morning tea, coffee and biscuit break, a chef's selection of sandwiches served with crisps and fresh fruit, a mid-afternoon tea, coffee and cake break.

SANDWICH MENU £15.00 per person (if not included in the day delegate package)

Chef's selection of sandwiches served with crisps and fresh fruit with tea, coffee and bottled water.

SAMPLE MENU

Egg mayonnaise and sakura cress, multi-seed bread (v)

Roast Norfolk chicken with sage and onion, multi-seed loaf

Harissa roasted vegetables, baby spinach, spinach wrap (v)

Chipotle tuna and sweetcorn, multi-seed baguette

Pastrami, Emmenthal cheese, dill pickle mayonnaise, white bloomer

Somerset brie, fig jam and rocket, multi-seed baguette (v)

