



## MEETING AND CONFERENCE MENU: 2019

### BREAKFAST

#### CONTINENTAL BREAKFAST BUFFET

White and Wholemeal Toast  
Selection of Pastries and Danish  
Selection of Cereals  
Fruit yogurts  
Tea and Coffee  
Fruit Juice

#### FULL ESSEX ENGLISH BREAKFAST

White and Wholemeal Toast  
Kitchen Farm Organic Scrambled Eggs  
Priors Farm Sausage & Bacon  
Grilled Tomato  
Baked Beans and Mushrooms  
Tea and Coffee  
Fruit Juice

### COFFEE BREAKS

Filter Coffee and a selection of Twinings tea served with your choice of either a Selection of Biscuits / Pastries / Croissants or Homemade cookies

#### Homemade Cakes

Victoria Sponge with Cream  
Coffee and Walnut Cake  
Carrot Cake  
Lemon Drizzle Cake

#### Refreshments

Are available throughout the day



# LUNCH

## SANDWICH WORKING LUNCH

Mixed platter of sandwiches (1.5 rounds per person)  
Mini pork sausage rolls  
Selection of crisps  
Tea and Coffee  
Mineral Water

## LIGHT WORKING LUNCH

Charcuterie with Antipasti selection and Breadsticks  
Cheeseboard (Brie, Cheddar, Stilton), Grapes, Celery and Biscuits  
Pitta Breads with Dips  
Lemongrass and Ginger Chicken Fillet Kebabs  
Mixed Leaf Salad with Balsamic Dressing  
Mini Pork Sausage Rolls  
Mini Quiche Selection  
Selection of Crisps  
Summer Fruits Platter

## FINGER BUFFET MENU

### **Sandwiches** *(please select 1)*

Mixed Platter of Sandwiches  
Filled White and Brown Baguettes

### **Cold Bites** *(please select 3)*

Mini Priors Farm Pork Sausages with Tiptree Brown Sauce and Tiptree Tomato Ketchup  
Pressed Priors Farm Pork and Prune Terrine with Piccalilli, Cornichons and Brioche  
Charcuterie Platter – sliced Italian and Spanish Cured Meats with Tapenade and Breadsticks  
Tropical King Prawn and Pineapple Skewers with Dipping Sauce  
Mini Smoked Salmon and Cream Cheese Bagels  
Houmous with Vegetable Crudities

### **Hot Bites** *(please select 3)*

Chicken Skewers with Sesame Aioli  
Smoked Salmon and Dill Quiche  
Prawn Twisters with Sweet Chilli and Lime Dipping Sauce  
Goat's Cheese and Roasted Vegetable Kebabs  
Garlic and Cheese Bites with Apricot and Ginger Chutney

