

CATERING & REFRESHMENTS

OUR DIETARY PROMISE

Special dietary requirements and food allergies can be catered for with advance notice.

Please speak to your event manager for further information.

BREAKFAST & REFRESHMENTS

Start the day right with our selection of hearty breakfast and brunch items, and keep your delegates fresh and focused during conference breaks.

REFRESHMENTS & CONFERENCE BREAKS

Breaks are an important part of any event.

Our range of light refreshments are just the ticket to keep guests topped up throughout the day.

Per person, per serving

- Fairtrade tea and coffee | **£2.35**
- Unlimited servings of Fairtrade tea and coffee & biscuits | **£9.75**
- Fairtrade tea, coffee, and biscuits | **£3.50 (v,gf-a)**
- Fairtrade tea, coffee, and Danish pastries | **£4.95* (v)**
- Fairtrade tea, coffee, and mini cakes | **£6.00* (v,gf-a)**
- Fairtrade tea, coffee, and muffins | **£6.00* (v)**
- Fairtrade tea, coffee, and popcorn snack bags | **£4.95* (v,gf)**
- Fruit Juice | **£5.00** per litre
- Still or sparkling mineral water | **£4.50** per litre

Items marked with a * star can be swapped for a 50/50 mix of your chosen sweet treat and fresh fruit platter.

BREAKFAST

Start the day right with our selection of hearty breakfast and brunch items to get your delegates ready for the day ahead.

Per person, per serving

- Mini Danish pastries X2 | **£2.95 (v)**
- Fresh fruit skewers | **£3.40 (v,vg,gf)**
- 20 piece fresh fruit bowl | **£26.00 each (v,vg,gf)**
- Fresh fruit platter | **£3.75 (v,vg,gf)**
- Yogurt and granola pots | **£3.55 (v)**
- Selection of breakfast muffins | **£3.55 (v)**
- Quaker pats porridge pots | **£3.35 (v)**
- Cereal bars | **£1.75 (v)**
- Breakfast rolls | **£5.25**

Selection of sausage, bacon and egg served with sauces



LIGHT LUNCHES

A lunchtime selection that is lighter on calories but not on flavour.

SANDWICH LUNCH | £6.50 per person

An assortment of hand-crafted sandwiches with a delicious range of meat, fish and vegetarian fillings served with a selection of crisps.

SANDWICH LUNCH & POTATO WEDGES | £7.95 per person

An assortment of hand-crafted sandwiches with a delicious range of meat, fish and vegetarian dishes served with hot potato wedges and a selection of sauces

ARTISAN ROLLS & POTATO WEDGES | £8.95 per person

An assortment of hand-crafted sandwiches with a delicious range of meat, fish and vegetarian fillings served with a selection of crisps.

PACKED LUNCH BAG | £7.95 per person

Hand-made baguette with a selection of fillings, packet of crisps, chocolate biscuit bar and a bottle of water.



FINGER & FORK BUFFETS

A selection of mouth-watering buffets that are bursting with flavour and variety.

HOT & COLD FINGER BUFFET | £17.95 per person

Included in silver day delegate package for bookings of 30 or less.

To help our sustainability efforts a chef's selection from the menu below will be provided. This will include gluten free & vegan options plus a dessert.

To create a bespoke menu, select 6 items from the selection below. Choices must be received 10 days prior to your event and a £2.00 per person supplement will be charged.

- > Assorted sandwiches and wraps (selection of vegan and gluten free sandwiches available)
- > Chicken goujons and barbecue dip
- > Hot and spicy chicken wings (gf)
- > Tandoori marinated chicken kebab dressed with mint yoghurt (gf)
- > Humous and crudités (vg,gf)
- > Mac and cheese bites (v)
- > Roasted skewer of courgette, pepper and cherry tomato seasoned with Mediterranean herbs (vg,gf)
- > Margherita pizza (v)
- > Savoury tomato and basil mini tart (v)
- > Plaice goujons coated in golden breadcrumbs served with caper mayonnaise Salmon and basil skewers (gf)
- > Mixed salad of mixed leaf, cucumber, tomato, red onion and capsicums (vg,gf)
- > Asian coleslaw of red cabbage, carrot, white onion, fresh coriander in an Asian dressing (vg,gf)
- > Onion bhajis mango chutney (vg)
- > Falafel balls, sweet chilli dressing (vg,gf)
- > Spring rolls (v)
- > Gourmet sausage rolls
- > Vegan sausage rolls (vg)
- > Cajun spiced potato wedges (vg)
- > Tortilla chips and dips (v,gf)
- > Fresh fruit (vg,gf)
- > Warm chocolate chip cookies (v)
- > Selection of blueberry or chocolate chip muffin (vg,gf)
- > Mini cheesecake (v)
- > Chocolate Brownie (v)



COLD FORK SET MENU BUFFET | £19.95 per person

Available for bookings of 50 guests and over

- > Roasted salmon with crème fraiche (gf)
- > Charcuterie platter (gf)
- > Smoked salmon with pickled cucumber (v,gf)
- > Cheese and onion quiche (v)
- > Crudité pots with red pepper hummus (v,vg,gf)
- > Rare roast beef with mustard mayonnaise (gf)
- > Classic prawn cocktail (gf)
- > New potato salad with chive sour cream (v, gf)
- > Chopped salad with herb croutons and a mustard dressing (v,vg,gf)
- > Caesar salad (v)
- > Penne pasta, grilled artichokes, feta, and a lemon basil dressing (v)

FARMHOUSE TABLE | £21.50 per person

Available for bookings of 50 guests and over

Delicious selection of cold, locally sourced produce:

- > Locally sourced baked ham (gf)
- > Croome estate cheese selection (v,gf)
- > Pickles, onions & mustard (v)
- > Local bread selection (v)
- > Butters (v)
- > Seasonal vegetables (v,vg,gf)
- > Potato salad (v)

HOT FORK BUFFET SET MENU | £21.50 per person

Available for bookings of 20 guests and over

- > Chicken and mushroom pie
- > Seafood risotto
- > Mediterranean vegetable wellington (v)
- > Panache seasonal vegetables (vg,gf)
- > Mixed salad (vg, gf)
- > New potatoes (vg,gf)
- > Homemade chunky chips (v)
- > Salted caramel cheesecake (vg,gf)

SUSTAINABLE HOT & COLD FINGER BUFFET | £21.50 per person

Our mission is to make our catering options as sustainable as possible. The below menu is our most sustainable yet, with a higher range of vegetarian options and where possible, locally sourced ingredients.

Included in the sustainable day delegate package where applicable, chef will select 6 items to make your bespoke menu.

- > Selection of freshly cut ciabatta filled with pastrami & provolone cheese, roasted vegetables & chilli, smoked salmon & cream cheese, ham salad, salami, cream cheese & roasted vegetables, cheese & pickle, tuna salad, houmous & peppers (can be adapted to suit v,vg,gf)
- > Focaccia margherita pizza (v)
- > Mexican street corn of the cob (v,vg,gf)
- > Somerset brie & cranberry tart (v)
- > Red tractor British honey, chilli chicken skewer (gf)
- > Birmingham market roasted vegetable skewers (v,vg,gf)
- > Ethically sourced salmon kebabs (gf)
- > Vegetable samosa & balti dip (v)
- > Vegan sausage rolls (v,vg)
- > Tabbouleh (v,vg)
- > Nachos & dips (v,vg)
- > Potato wedges & Shropshire blue dip (v,vg without dip)
- > Birmingham market fresh fruit (v,vg,gf)
- > Vegan cookies (v,vg)
- > Mini blueberry muffins (v)



HOT FORK BUFFET SELECTOR MENU | £26.00 per person

Select 3 main course and 1 dessert. Menu choices should be received 10 days prior to arrival otherwise.

Chef's selection will be provided.

Available for bookings of 50 guests and over

> **Lasagne Al Forno**

Layers of pasta with bolognese and béchamel sauce, baked in the oven. Served with, tomato & mozzarella, Mixed salad & traditional garlic bread

> **Vegan Lasagne Al Forno**

Layers of pasta with roasted vegetables and vegan béchamel sauce **(v,vg)**

> **Butchers Steak and Ale Pie**

Tender beef chunks cooked in local ale with a puff pastry crust. Served with buttery mashed potato & seasonal vegetables

> **Butternut Squash, Sweet Potato and Goats Cheese Pie**

Served with buttery golden pastry served with buttery mash potato & seasonal vegetables **(v)**

> **Chinese Chicken Curry**

Traditional Chinese recipe with onions, peppers, mushrooms, and Chinese spices. Served with fragrant rice & prawn crackers **(gf)**

> **Vegan Chinese Curry**

Served with mushrooms, peppers & onions, served with fragrant rice **(v,vg,gf)**

> **Chicken & Mushroom Fricasse**

Traditional French chicken stew in a rich creamy sauce. Served with pilau rice, French bread, & seasonal vegetables **(gf)**

> **Mushroom Fricasse**

Assortment of mushrooms in a vegan cream sauce served with pilau rice, French bread, & seasonal vegetables **(v,vg,gf)**

> **Chicken Balti**

Traditional recipe chicken curry served with rice, bhaji and pakora **(gf)**

> **Vegetable Balti**

Traditional recipe vegetable curry served with rice, bhaji and pakora **(v,vg,gf)**

> **Desserts**

Chocolate & orange torte **(v,vg)**

Black forest Slice **(v,vg,gf)**



CHEF'S SELECTION 2 COURSE BUFFET LUNCH | £17.95 per person

Available for bookings of 30 guests and over.

This menu is included in our Silver delegate package.

To assist with our sustainability aims this menu consists of chefs selection to include two main courses (one meat and one vegan) selection of sides and dessert.

Sample menu:-

- > Charcoal grilled butterfly chicken breast **(gf)**
- > Vegan cottage pie **(v,vg)**

Served with chef's selection of salads:

- > Tomato & red onion salad **(v,vg,gf)**
- > Succotash salad **(v,vg,gf)**
- > Mediterranean pasta with lemon basil dressing **(v)**

- > Chocolate truffle torte **(v,vg,gf)**

FROM THE EARTH FORK BUFFET | £21.50 per person

Available for bookings of 30 guests and over.

This menu is included in our Gold day delegate package

To assist with our sustainability aims this menu consists of chefs selection to include two main courses (one meat and one vegan) selection of sides and two desserts.

This menu is included in the Auditorium Gold Delegate Package.

Sample menu:-

- > Za'atar chicken **(gf)**
- > Za'atar Soya chicken **(v,vg,gf)**

Served with chef's salad table of:

- > Kale caesar salad **(v,vg,gf)**
- > Tabouleh couscous salad **(v,vg)**
- > Bulgar wheat beetroot **(v,vg)**
- > Penne pasta supper greens **(v,vg)**
- > Cummin carrot orange **(v,vg,gf)**
- > Wild rice harissa, almonds, dried fruit **(v,vg)**

- > Gluten free chocolate cheesecake **(gf)**
- > Individual blackcurrant cheesecake



STREET FOOD STYLE BUFFET | £17.00 per person

Choose 2 menus for your event plus a dessert option

- > **Poutine Street**
Authentic Canadian chunky chips, cheese curd topped with either signature gravy topped with tikka chicken, donner kebab meat, BBQ pulled pork
Vegan poutine with vegan cheese and gravy (top with Shicken tikka or soya kebab) **(v,vg)**
- > **Tikkabab**
Tikka infused chicken breast on an open naan, with indian salad & sauces
Shicken tikka on an open naan, with Indian salad & sauces **(v)**
- > **The Pork Pit**
12 hour slow roasted pulled pork baps, topped with homemade 'slaw, and bramley apple sauce
- > **Yorkshire Pudding Wraps**
Pulled beef brisket wrapped in a giant Yorkshire pudding, with braised red cabbage and horseradish
Vegan beef wrapped in a 12-inch tortilla with braised red cabbage and horseradish **(v,vg)**
- > **Original Burger Co**
5oz butchers steak burger, on brioche, with mature cheddar, bacon & choice of sauces
Soya burger with vegan cheese, burger relish **(v,vg)**
- > **Burrito Burrito**
Mexican chicken burritos with lettuce, rice, salsa & sour cream
Mexican Shicken burrito with lettuce, rice & salsa **(v)**
- > **Dessert Options**
Warm mini churros with chocolate dip **(v)**
Key lime pie **(v)**



RECEPTIONS

Welcome guests with a tantalising selection of hot and cold nibbles and succulent canapés.

TRADITIONAL COLD CANAPÉS £12.00 per person

Available for bookings of 50 guests and over

Choose 5 canapés from the selection below:

- > Courgette & cherry tomato (v)
- > Horseradish cheese, spinach & paprika bread slices (v)
- > Choux pastries with goats cheese, almonds & pistachios (v)
- > Aubergine, cheese & almonds bread slices with fig & hazelnuts (v)
- > Fromage frais with piquillo peppers on black olive bread (v)
- > Tomato & basil cheese, grilled vegetables on walnut bread (v)
- > Mini brioche with brie cheese cream, apple, fig & hazelnut (v)
- > Courgette shortbread & cucumber hummus (vg)
- > Mini carrot tarts, lemon & ginger (vg)
- > Falafel style bites (vg)
- > Polenta curry, olive & cherry tomato (vg)
- > Walnut crackers, avocado & almond (vg)
- > Mini tomato tarts, piquillos & peppers (vg)
- > Mint pea muffins, almond cream & edamame bean (vg)

HOT CANAPÉS

4 items £16.00 per person | 6 items £20.00 per person

Available for bookings of 50 guests and over

Choose your required number of canapés from the selection below:

- > Mini beef burger tomato chutney & dill pickle
- > Breaded salmon nugget with tartare drizzle
- > Breaded scampi bite with tartare sauce and lemon
- > Mini yorkshire pudding filled with beef & horseradish crème fraiche or chicken & redcurrant marmalade
- > Peppadew bite (v)
- > Apple mini beignet (v)

BOWL FOOD £20.00 per person

Available for bookings of 50 guests and over

Choose 4 items from the selection below:

- > Chopped pork & apple sausage, celeriac mash & onion gravy
- > Wild mushroom risotto (v,vg,gf)
- > Sweet potato, chickpea coconut curry & coriander rice (v,gf)
- > Butter chicken & coriander rice (gf)
- > Sweet & sour noodles (v,vg)
- > Thai green curry & fragrant rice
- > Traditional beef bourguignon with rice
- > Seafood chowder (v)
- > Chocolate & hazelnut mini beignet (v)



FINE DINING

Treat your guests to an exquisite fine dining experience, with a sumptuous menu hand crafted for the taste buds.

Choose one entree, main course and dessert for all your guests plus a vegetarian or vegan option if required.

BANQUETING MENUS

SET MENU 1 | £35.00 per person

ENTREES

- > Butternut soup and crispy sage leaves (vg,gf)
- > Mushroom risotto cake, herb salad (v)
- > Pepered mackerel and celeriac remoulade

MAIN COURSES

All main courses will be served with a seasonal panache of vegetables

- > Pan seared chicken and colcannon
- > Pork belly, apple puree and chateau potato
- > Cod, pomme puree, sauce vierge
- > Pea and mint fritters, chateau potato and escalivada (vg,gf)

DESSERT

- > Caramel & pecan cheesecake with vanilla cream (v)
- > Sticky toffee pudding and custard (v)
- > Chocolate tart with coconut cream (vg,gf)

SET MENU 2 | £40.00 per person

ENTREES

- > Mediterranean vegetable tart tatin and pea shoots (vg, gf option available)
- > Trout, asparagus and parmesan salad
- > Watermelon and prosciutto

MAIN COURSES

All main courses will be served with a seasonal panache of vegetables

- > Corn fed chicken breast prosciutto and sage farcie, fondant potato
- > Duck confit, dauphinoise
- > Kedgerie style smoked haddock, rice fishcakes and Indian salad
- > Wild mushroom and thyme pie, fondant potato (vg,gf)

DESSERT

- > Brioche bread and butter pudding laced with lemon curd and sauce anglaise (vg)
- > Key lime pie (vg,gf)
- > Chocolate brownie and pistachio ice cream (vg)

SET MENU 3 | £46.50 per person

ENTREES

- > Roasted pepper, artichoke and basil terrine (vg,gf)
Shredded confit duck, pickled red cabbage, parsley and shallot salad
- > Assiette of sun blush tomato tart, wild mushroom and parmesan risotto cake and olive salad (v)

MAIN COURSES

All main courses will be served with a seasonal panache of vegetables

- > Daube of beef, bordelaise sauce and chateau potatoes
- > Roast rump of lamb, dauphinoise and rosemary jus
- > Halibut, celeriac and truffle pommes anna, shrimp lemon parsley caper butter
- > Chickpea and squash tagine, Israeli mint and pomegranate couscous (vg,gf)

DESSERT

- > Chocolate tart, beetroot sauce, coconut cream and candied orange (vg,gf)
- > Apple crumble and custard soufflé (v)
- > Assiette of chocolate (chocolate and orange mousse, pistachio dome, chocolate brownie) (v)