

# Conference package

## Daily Conference Catering Package

Morning fair trade coffee and tea  
Freshly baked continental breakfast pastries  
Fresh orange juice  
Fresh fruit bowl

Mid morning coffee break with fair trade teas, coffee and infusions,  
and freshly baked organic biscuits

Buffet lunch of your choice from the menus below

Afternoon tea break with fair trade teas, coffee and infusions, freshly  
baked organic cakes

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Iced water will be available throughout the day  
Tea and coffee can be available throughout the day

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## Hot Buffet Menu

Marmalade glazed confit of Gressingham duck legs on braised Puy lentils with Chorizo sausage

Vegetable tagine with jewelled cous cous and Mediterranean breads (V)

Traditional local beef and Chiltern brewery ale with Bucksum vegetables and all butter puff pastry

Organic Shetland salmon en papillote with ribbon vegetables and a Chablis and chervil butter sauce

Shellfish pie baked in scallop shells, topped with potato scales and fresh local herbs

Aubergine involtini stuffed with ricotta, lemon and basil, coated in a rich red wine, tomato and organic vegetable sauce (V)

Oriental spice, slow cooked belly of Thame pork with braised red cabbage

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Thyme and lemon roast new potatoes  
Potato Dauphinoise glazed with English cheddar  
Classic creamed potato  
Celeriac, potato and apple rosti

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All ingredients are a combination of locally sourced fresh produce, fair trade products and organic foods

Please choose two main dishes, one potato dish, two salads and two desserts

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## Cold Buffet Menu

British Ploughman's platter – a selection of classic English cheeses, local sliced cold meats, homemade terrines, our own pickles and preserves, seasonal fruits and crusty breads

Scottish oak smoked salmon on buckwheat blinis with creamed Rowan Tree Farm goat's cheese and Bucksun rocket

Parmesan mousse terrine on Mediterranean vegetables marinated in lemon oil and aged Balsamic vinegar, served with pesto (V)

Chorizo and caramelised onion tortilla

Vine leaves stuffed with rice, apricots, pinenuts and feta, served with spiced Greek yogurt (V)

Soy marinated tuna rolled in sesame seeds with a Nicoise salad

Thinly sliced breast of Aylesbury duck on a salad of watercress and apple sticks with a pomegranate dressing

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Please choose three main dishes, two salads and two desserts

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## Buffet Salads

Caesar Salad – little gem lettuce with parmesan shavings, Caesar dressing, garlic and herb croutons

Roast diced butternut squash with toasted pinenuts, goats cheese and baby leaves, with balsamic dressing

Oxford blue, roast pear and Bucksun rocket with tomato and cucumber

Baby new potatoes with parsley, shallots, capers and lemon olive oil

Prawn and avocado cous cous with lime, chilli and coriander

Waldorf salad – organic celery, apple and walnuts with free range egg mayonnaise

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## Buffet Desserts

Vanilla cheesecake with seasonal fruit toppings

Apple tarte tatin, caramel sauce and crème Chantilly

Mini chocolate Marquise pots with pistachio nut tuile biscuits

Glazed raspberry torte with cassis coulis

Plum, apple and almond crumbles with clotted cream

Ice cream boats (various flavours and toppings)

Calvados pannacotta with blackberry coulis and apple crisps

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## Finger Buffet

Cinnamon spiced nuts and seeded cheese straws  
Chorizo lollipops with tomato chilli jam  
Pork crackling soldiers with apple compote  
Marinated olives and feta cheese  
Honey and mustard baked mini British sausages with tomato salsa  
Golden crumbed British white fish goujons with homemade tartare sauce  
Crab potato cakes with ginger and lemon grass  
Leek and English stilton tartlets with port poached pear

## Savoury Crepe Roulades

Smoked salmon, cream cheese and dill  
Parma ham, fig and rocket  
Sun blushed tomato and pesto

## Finger Buffet Desserts

Apple and date purses  
Mini pastries with chocolate dipping sauce  
Mini cinnamon crème brulee with apple compote  
Mini chocolate brownies with cherries  
Glazed lemon tarts with candied zest

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Please select a total of seven items from the above finger buffet menu

All ingredients are a combination of locally sourced fresh produce, fair trade products and organic foods