



CONFERENCE MENU

H O T D R I N K S

Our hot drink service includes Filter Coffee, Freshly Brewed English Tea and a Selection of Herbal Teas and Decaffeinated Coffee. Milk alternatives are available as standard.

£3.50 + VAT pp

Biscuits 50p + VAT pp

Each subsequent Hot Drink/Biscuit Break £3.50 + VAT pp

B R E A K F A S T & T R E A T S E R V I C E

Breakfast Baps:

Bacon or Sausage and Mushroom, Tomato and Avocado £5.50 + VAT pp

Breakfast Bagels:

Smoked Salmon and Cream Cheese or
Smashed Avocado and Chilli Cream Cheese £5.50 + VAT pp

Greek Yoghurt Granola Pots with Fresh Fruit Compote £3.50 + VAT pp

Afternoon Cake and Fruit Platter £5.50 + VAT pp

Freshly Baked Cookies £1.50 + VAT pp

Mini Danish and Fresh Fruit Platter £5.50 + VAT pp

*All conferences will have a water station
with fresh tap water with lemon*



----- S I M P L E L U N C H -----

S A N D W I C H P L A T T E R

Freshly Made Sandwiches:

- Egg Mayonnaise
- Honey Roast Ham and Mustard Mayo
- Mature Cheddar and Chutney (v)
- Coronation Chicken
- Tuna Mayo & Cucumber
- Houmous, Carrot and Sunblush Tomato (vegan)

Plus...

Handmade Crisps

Fresh Fruit

Brownie and Flapjack Bites

£11.25 + VAT pp

Add Chips £2.00 + VAT pp

----- W O R K I N G L U N C H -----

Freshly Made Sandwiches:

- Egg Mayonnaise
- Honey Roast Ham and Mustard Mayo
- Mature Cheddar and Chutney (v)
- Coronation Chicken
- Tuna Mayo & Cucumber
- Houmous, Carrot and Sunblush Tomato (vegan)

Pork & Sage Sausage Rolls

Fish Cakes with Lemon Mayo

Savoury Veggie Tartlets

Plus...

Handmade Crisps

Fresh Fruit

Brownie and Flapjack Bites

£14.50 + VAT pp

Add Chips £2.00 + VAT pp



B U F F E T L U N C H

W E S T C O U N T R Y F I N G E R B U F F E T

Honey Glazed Sausage Bites
Homemade Scotch Egg
Mini Yorkshire Pudding with Rare Roast
Beef OR Mini Salmon & Dill Fishcake
with Lemon Mayo
Venison & Sage Sausage Roll
Mini Veggie Tartlets (V)

Plus...

Salted Crisps
Cake and Flapjack Bites

Selection of Sandwiches
Marinated Cajun Chicken & Roast Pepper
Skewers with Masala Yoghurt
Pesto Marinated Halloumi & Olive Skewers (V)

£18.95 + VAT pp
Add Chips £2.00 + VAT pp

C L E A N & G R E E N

All Vegan & Gluten Free

Baba Ganoush – Pan Fried Tofu,
Avocado on Toasted Focaccia
Sweet Potato Fries with Vegan Mayo
Chargrilled Courgette topped with
Fresh Tomato & Sprouting Beans
Beetroot Falafel with Spiced Yoghurt
Houmous with Veg Sticks
Vegan Halloumi & Olive Skewer

Sweet Potato and Pepper Bhaji with Spiced
Carrot Cream
Vegan Sausage Bites
Naked Slaw and Salad Leaves
Mini Desserts: Vegan Brownie and Fresh Fruit
Kebabs

£18.95 + VAT pp



----- T H E S A L A D B A R -----

Chefs Selection of 6 Seasonal Salads to be available

Additional Toppings of: Roast Beef, Ham, Smoked Fish Platter, Brie, Houmous

Served with Rustic Breads

Dessert station to include:

Fruit Platter

Cake and Flapjack Bites

£16.95 + VAT pp

----- J A C K E T P O T A T O B A R -----

Six Fillings available on the day:

Cheese, Coronation Chicken, Tuna Mayo, Beans, Five Bean Chilli and Chilli Con Carne
(vegan cheese also available)

Served with a Dressed Mixed Salad and Coleslaw

Dessert station to include:

Fruit Platter

Cake and Flapjack Bites

£16.95 + VAT pp

----- F A R M E R L U N C H -----

Roasted Pork Joints and Mini Pasties

Roasted Pork Joints, carved into Floury Baps and served with Crispy Crackling, Stuffing and Apple Sauce
Locally Baked Mini Pasties
Coleslaw, Salad Leaves & Handmade Roast Potatoes

OR

Roasted Turkey Joints and Mini Pasties

Roasted Turkey Joints, carved into Floury Baps and served with Cranberry Sauce and Stuffing
Locally Baked Mini Pasties
Coleslaw, Salad Leaves & Handmade Roast Potatoes

£17.50 + VAT pp



A D D I T I O N A L C H A R G E S

STAFFING SURCHARGE MAY APPLY FOR EVENTS WITH UNDER 49 DELEGATES. PLEASE ASK FOR DETAILS.

T A B L E C L O T H S

90 x 90 circular table cloth (white only)	£7.50 + VAT each
70 x 108 table cloth	£7.50 + VAT each
Napkins	£2.40 + VAT each

B A R D R I N K S

Soft drinks	from £3.00 + VAT per bottle 330ml
Bottled Lager, Cider and Ale	from £6.50 + VAT per bottle 330ml/500ml
House wines	from £21.00 + VAT per bottle 750ml or £6.50 + VAT per glass 175ml
Prosecco	from £8.50 + VAT per small bottle 200ml

DIETARY REQUIREMENTS SHOULD BE CONFIRMED 72 HOURS IN ADVANCE WITH FINAL NUMBERS AND TIMINGS



Posh Nosh has an extensive events menu brochure – if you wish to discuss more bespoke options, please contact the catering team directly on 01392 444877 | www.posh-nosh.co.uk | info@posh-nosh.co.uk