

# DELEGATE LUNCH MENUS

Please choose one of the following menu options for the whole group  
(A/B/C or D)

## MENU A – The Rustic Buffet

**1. Choose from:**

*Baguettes or Rustic Bread Sandwiches*

**2. Choose 3 fillings:**

*Roast Beef & Horseradish  
Salmon & Tarragon Crème Fraiche  
Ham & Coarse Grain Mustard*

*Egg Mayonnaise & Watercress  
Cheddar Cheese & Pickle*

**3. Served with**

Mixed Leaf Salad, Coleslaw, Chunky Chips and Salsa & Mayonnaise Dips

*Dessert* - Fresh Fruit Salad, Vanilla Cream

## MENU B – The Working Lunch, Plated Menu

All served individually plated (cannot be served as a buffet)

**1. Choose from Menu 1, Menu 2 or Menu 3**

**Menu 1**

- \* *Roast Beef, Horseradish  
Cream*
- \* *Smoked Trout, Saffron  
Mayonnaise*
- \* *Roulade of Duck*

**Menu 2**

- \* *Honey Roast Ham*
- \* *Smoked Mackerel*
- \* *Potted Prawns*

**Menu 3**

- \* *Roast Breast of  
Chicken*
- \* *Smoked Salmon*
- \* *Parma Ham*

**2. Served with** - 3 plated salads & mixed lettuce and hot minted new potatoes

*Dessert* - Iced White & Dark Chocolate Parfait

## MENU C – The Hot Buffet

**1. Choose One**

\* *Lasagne* **or** \* *Coq au Vin* **or** \* *Penne Pasta Carbonara*

**2. Choose One**

\* *Rice* **or** \* *Garlic Bread* **or** \* *Potato Wedges*

**3. Choose 3 Salads**

- \* *Tomato & Red Onion, Mozzarella & Pesto Dressing*
- \* *Caesar*
- \* *Penne pasta with pimento vinaigrette*
- \* *Coleslaw*
- \* *Mixed Leaf*

*Dessert* - Vanilla Crème Brulee

## **MENU D**

### **The 2 course, 45 minute Business Lunch Served in the Brasserie**

Choose 1 menu from the following and advise of choice in advance.  
All delegates must have the same menu  
(a vegetarian alternative will be provided where required.)

#### **Menu 1**

##### **main**

seared fillet of salmon, spring onion risotto

##### **dessert**

lemon tart served with a raspberry sorbet

#### **Menu 2**

##### **main**

braised belly of pork, black pudding mashed potato

##### **dessert**

iced white and dark chocolate parfait

#### **Menu 3**

##### **main**

coq au vin, homemade tagliatelle

##### **dessert**

passion fruit delice

#### **NOTE:**

- **If choosing Menu D please advise of preferred dining time as soon as known to ensure availability. You will be assigned the nearest time if this is not available.**
- **The agreed time will be fixed and will not be flexible on the day. Delegates must be at the Knightley Restaurant on time. This is because it is hot food and is cooked ready for the lunch time and to be served within 45 minutes. This menu is not recommended if you believe the morning segment of your meeting may run over.**