

M E N U S

MEETINGS & PRIVATE DINING



BREAKFAST

- Fruit Salad (vg)
- Selection of mini-Danish Pastries (v)
- Bacon Rolls*
- Sausage Rolls*
- Egg Rolls (v)*
- Mini Plum Compote, Greek yoghurt (v)*
- Organic pressed coffee
- Selection of loose leaf teas

*Vegan alternatives available

£20 pp

REFRESHMENTS

Organic pressed coffee

Selection of loose leaf teas

£5 pp

Organic pressed coffee

Selection of loose leaf teas

Selection of biscuits

Mini-Danish pastry selection

£12 pp

Organic pressed coffee

Selection of loose leaf teas

Selection of biscuits

Mini-Danish pastry selection

Fruit salad (vg)

£15 pp

*Vegan alternative available. Subject to availability, our restaurant RAILS can accommodate small groups up to 20 guests. Pre-order required. Menu available on request.

Please always inform of any allergies or intolerances before placing your order. V - vegetarian / VG - vegan. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

Discretionary service charge of 12.5% will be added to your bill.





HALF DAY DELEGATE PACKAGE

For groups of 10 people or more

Includes:

room hire

1 coffee breaks

Light buffet lunch in the room

filtered still water

stationery

75" tv screen including video conferencing unit

1 whiteboard and wifi

From £55 pp

Service charge and VAT included.

COFFEE BREAK

Organic press coffee

Selection of loose leaf teas

Fruit juices

Selection of biscuits

Selection of mini-Danish pastry selection

LIGHT BUFFET LUNCH

Cheese Sandwich (v)

Cured Ham Sandwich

Ham & Cheese Sandwich

Cucumber & Cream Cheese Sandwich (v)

Smoked Salmon & Dill Sandwich

Egg & Cress Roll (v)

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DAY DELEGATE PACKAGE

For groups of 10 people or more

Included:

- room hire
- 3 coffee breaks
- buffet lunch in the room
- filtered still water
- stationery
- 75" tv screen including video conferencing unit
- 1 whiteboard and wifi

From £105 pp
Service charge and VAT included.

ARRIVAL BREAK

- Selection of mini-pastries (v)
- Plum Crunch Pot (v)
- Fresh fruit bowl (vg)

MID-MORNING BREAK

- Mini Egg / Bacon / Sausage Baps
- Crushed Avocado on Rye (vg)

AFTERNOON BREAK

- Mini-Lemon Financier
- Chocolate Brownie*
- All breaks served with organic coffee and teas

LUNCH BUFFET MENU

- Caesar Salad
- Grilled Seasonal Vegetables, kale pesto
- Beer-Battered Cod, tartare sauce
- Marinated Chicken Thighs, barbecue sauce
- Mushroom & Cheese Quiche (v)
- French Fries
- Apple Tart
- Rice Pudding

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LIGHT LUNCH BUFFET

A CHOICE OF 4 SANDWICHES TO CHOOSE FROM

- Cheese Sandwich (v)
- Cured Ham Sandwich
- Ham & Cheese Sandwich
- Cucumber & Cream Cheese Sandwich (v)
- Smoked Salmon & Dill Sandwich
- Egg & Cress Roll (v)
- Selection of Biscuits (v)
- Fruit Juices
- Selection of Loose Leaf Tea
- Organic Press Coffee

£28 per person

*Price per person based on parties minimum 10 people.
For smaller groups extra costs may apply.

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CANAPES & NIBBLES

SAVOURY CANAPES - COLD

- Mushroom Tartlet (v)
- Beetroot & Goat Cheese Croustade (v)
- Rye Crackers, Crushed Avocado and Pickled Onion (vg)
- Grilled Courgette, Sundried Tomatoes and Rocket Salad (vg)(gf)
- Smoked Salmon Blinis, crème fraiche & dill
- Tuna Tartare, prawn crackers, ponzu gel
- Poached Chicken Waldorf Tartlet
- Beef Tartare, cured egg yolk (gf)

- Choice of 4 pieces at £22 per person*
- Choice of 6 pieces at £27 per person*
- Choice of 8 pieces at £32 per person*

SAVOURY CANAPES - HOT

- Truffle Polenta, homemade ketchup (vg) (gf)
- Beetroot Falafel, soya mint yoghurt (vg)
- Butternut Squash Tart (v)
- Arancini, aioli (v)
- Prawn Tempura, sweet chilli sauce
- Mini Fish Cake, tartare sauce
- Buttermilk Chicken Bite, barbecue sauce
- Tartufata Croquet Monsieur
- Steak & Chips, béarnaise sauce
- Mini Beef Burger

- Choice of 4 pieces at £22 per person*
- Choice of 6 pieces at £27 per person*
- Choice of 8 pieces at £32 per person*

SWEET CANAPES

- Mini Cheese Cake, plum jam (vg)
- Apple Crumble Tartlet (v)
- Fig Tartlet (v)
- Macaroon (v)
- Chocolate Brownie, cream & raspberry (v)

- Choice of 4 pieces at £22 per person*
- Choice of 6 pieces at £27 per person*
- Choice of 8 pieces at £32 per person*

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NIBBLES & BITES

Marinated Olives (vg) | 4.50

Truffle and Pecorino Nuts (vg) | 4.50

Thai Chilli Crackers (vg) | 4.50

Tapenade and Crostini (v) | 5.50

Crab & Avocado on toast | 14

Sticky Fried Chicken, chilli sauce | 11

Beal's Farm Cured Meat | 19
cornichons, sourdough toast

Selection of Seasonal Cheeses (v) | 15
quince jelly, seeded crackers

Cured Meat and Seasonal Cheese Selection | 25

Mediterranean Platter (vg) | 15
aubergine, beetroot, humus, olive

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SEATED A LA CARTE

STARTERS

Classic Beef Tartare, croutons

Asparagus, Pea, Broad Bean and Artichoke Salad (vg,gf), citrus vinaigrette

Atlantic Prawn Cocktail (gf)

Aubergine Charlotte (v), bouillon sauce

MAINS

Chicken Cordon Bleu, Dijon mustard cream

Ribeye Steak Frites, Bearnaise Sauce

Pan Seared Coley (gf) Braeburn apple, fennel, citrus beurre blanc

Trofie Pasta (vg), broccoli fleurette, chilli, Prosciutto

Served with a selection of seasonal sides to share

DESSERTS

Pineapple Tarte Tatin (vg), coconut sorbet

Mango Cheesecake (vg, gf), almond tuile

Chocolate & Raspberry Slice (v), mascarpone

Selection of Seasonal Cheeses with quince jelly and crackers

Petit fours with tea or coffee

2 courses £45 | 3 courses £55

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GREAT NORTHERN HOTEL

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