

MENUS

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 (v)

Mini-Danish pastry selection (v)

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.





HALF DAY DELEGATE

For groups of 10 people or more

Includes:

Room hire

1 Coffee break

Light buffet lunch in the room

Filtered still water

Stationery

75" TV screen including video conferencing unit

Whiteboard and WIFI

From £60 pp

Service charge and VAT included.

DDP supplements:

Unrooted Ginger & Chilli Shot

Or

Unrooted Turmeric & Ginger Shot

£3.50 pp

COFFEE BREAK

Organic press coffee

Selection of loose leaf teas

Fruit juices

Selection of biscuits (v)

Selection of mini-Danish pastry selection (v)

LIGHT BUFFET LUNCH

A choice of 4 sandwiches with fries and salad 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)

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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
- Whiteboard and WIFI

From £95 pp
Service charge and VAT inclu-

DDP supplements:

- Unrooted Ginger & Chilli Shot
- Or
- Unrooted Turmeric & Ginger Shot

£3.50 pp

ARRIVAL BREAK

- Selection of mini-pastries (v)
- Plum Crunch Pot (v)
- Fresh fruit bowl (vg)
- Crushed Avocado on Rye (vg)

LUNCH BUFFET MENU

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

AFTERNOON BREAK

- Mini-Lemon Financier (v)
- Chocolate Brownie (v)

All breaks served with organic coffee and teas

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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)

Served with fries

- Selection of Biscuits (v)
- Fruit Juices
- Selection of Loose Leaf Tea
- Organic Press Coffee

£30 per person

*Price per person based on parties minimum 10 people.

For smaller groups extra costs may apply.

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



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 (gf)
 Poached Chicken Waldorf Tartlet
 Beef Tartare, cured egg yolk

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 (gf)
 Mini Beef Burger

4 pieces at £22 per person*

6 pieces at £27 per person*

8 pieces at £32 per person*

SWEET CANAPES

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

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NIBBLES & BITES

Marinated Olives (vg) | 4.50

Maple and Truffle Nuts (vg) | 4.50

Thai Chilli Crackers (vg) | 4.50

Crispy Sichuan Squid, lime & coriander mayonnaise | 9

Crispy Polenta, blue cheese and truffle dip (v) | 8.50

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, hummus, olive

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SEATED A LA CARTE

STARTERS

French Onion Soup, cheese crouton (v)

Pressed Duck & Pistachio Terrine, griotte cherries

Gin & Tonic Cured Salmon Tartare (gf)

Heritage Beetroot Salad with 'Feta', caramelised walnuts (vg, gf)

MAINS

Braised Ox Cheek, pomme purée, red wine jus (gf)

Chicken Cordon Bleu, ham, cheese, Dijon mustard cream

Seared Coley with buttered leeks, roasted purple cauliflower, clam velouté (gf)

Aubergine Meatball, Miso sauce, sauteed spinach, roasted seeds (vg, gf)

Served with a selection of seasonal sides to share

DESSERTS

Chocolate & Hazelnut Delice, blood orange gel, candied ginger (vg, gf)

Vanilla Crème Brûlée, Brandy snap (v)

Sticky Toffee Pudding (v)

Selection of Seasonal Cheeses, quince jelly and crackers

2 courses £45 | 3 courses £55

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GREAT NORTHERN HOTEL

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