

# MENUS

MEETINGS & PRIVATE DINING



## BREAKFAST PACKAGE

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

**£22 pp**

## BREAKFAST A LA CARTE

### English Breakfast | 21

Sausage, smoked bacon, black pudding, mushroom, scrambled eggs, slow roasted tomato

### Vegetarian Breakfast (v) | 20

Plant-based sausage, spinach, scrambled eggs, hash brown, slow roasted tomato, mushroom

### Eggs Benedict

Single | 10 / Double | 17

### Avocado on Sourdough Toast (v) | 14

Poached eggs and watercress

### Smoked Salmon | 18

Poached eggs, sourdough toast

### Vegan Bowl | 12

Seasonal compote, coconut yogurt, seeded granola, berries, banana

## REFRESHMENTS

Organic pressed coffee

Selection of loose leaf teas

**£8 pp**

Organic pressed coffee

Selection of loose leaf teas

Selection of biscuits

Mini-Danish pastry selection

**£14 pp**

Organic pressed coffee

Selection of loose leaf teas

Selection of biscuits (v)

Mini-Danish pastry selection (v)

Fruit salad (vg)

**£18 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 / GF - gluten free**

**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

*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 £65 pp**

### H-DDP supplements:

Unrooted Ginger & Chilli Shot

Or

Unrooted Turmeric & Ginger Shot

**£3.50 pp**

## COFFEE BREAK

Fruit juices

Selection of biscuits (v)

Selection of mini pastries (v)

## LIGHT LUNCH BUFFET

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 Sandwich (v)

*\* All breaks served with organic press coffee*

*and selection of loose leaf teas*

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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 £105 pp**

**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

- Caesar Salad
- Tomato Arancini (v)
- Smoked Salmon, lemon, caperberries (gf)
- Lemon and Thyme Roasted Chicken Thighs (gf)
- Wild Rice & "Feta" Superfood Salad (vg, gf)
- Leek and Comté Quiche (v)
- French Fries (vg, gf)

## AFTERNOON BREAK

- Coffee Financier (v)
- Peach Melba Tart (v)

*\* All breaks served with organic press coffee and selection of loose leaf teas 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 Sandwich (v)

Served with fries and salad

- Fruit Juices
- Selection of Loose Leaf Tea
- Organic Press Coffee

**£38 per person**

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

**LLB supplements:**

Selection of mini-pastries (v)

Or

Selection of biscuits (v)

**£6 pp**

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# CANAPES & NIBBLES

## SAVOURY CANAPES - COLD

Pea and Mint Tartlet (gf, v)  
 Beetroot & Goat Cheese Croustade (v)  
 Rye Cracker, Crushed Avocado and Radish (vg)  
 Grilled Courgette, Sundried Tomatoes and Rocket Salad (vg, gf)  
 Smoked Salmon Blinis, crème fraiche & dill  
 Sea Bream Ceviche, cucumber (gf)  
 Shredded Chicken and Bacon Tart  
 Beef Tartare, cured egg yolk

## SAVOURY CANAPES - HOT

Crispy Polenta with Tomato and Basil (gf, vg)  
 Spinach Falafel with Tahini (gf, vg)  
 Asparagus Tart (gf, v)  
 Tomato arancini (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

Salted Caramel Chocolate Tart (v)  
 Hazelnut Delice (vg, gf)  
 Peach Melba Tart (v)  
 Macaroon (v, gf)  
 Coffee Financier (v, gf)

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## NIBBLES & BITES

Marinated Olives (vg, gf) | **5.50**

Rosemary Salt Fries (vg) | **5.50**

Maple and Truffle Nuts (vg, gf) | **5.50**

Thai Chilli Crackers (vg) | **4.50**

Aubergine Dip, pitta bread (vg) | **7**

Beetroot Houmous, crudites (vg, gf) | **7**

Crispy Sichuan Squid, lime & coriander mayonnaise | **9**

Sticky Fried Chicken, chilli sauce | **11**

Crab & Avocado on toast | **14**

Crispy Panisse, wild garlic mayonnaise (vg, gf) | **8.50**

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

Spring Leek Soup, Gruyère crouton (v)

Seared Beef Carpaccio, pickled mushrooms, smoked applewood cheddar & mustard dressing (gf)

Gin & Tonic Cured Salmon Tartare (gf)

Artichoke & Broccoli Salad, cashew nuts, tahini dressing (vg, gf)

### MAINS

Navarin of Lamb (gf)

Chicken Cordon Bleu, ham, cheese, Dijon mustard cream

Herb Crusted Seabass, giant cous cous, lemon & dill sauce

Truffled Ravioli, thyme butter (v)

*Served with a selection of seasonal sides to share*

### DESSERTS

Non Baked Cheesecake, poached rhubarb, honeycomb (v)

Valrhona Chocolate Entremet, pistachio praline (v, gf)

Mango Upside Down Cake, coconut Chantilly (vg, gf)

Selection of Seasonal Cheeses, quince jelly and crackers

**2 courses £52 | 3 courses £59**

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GREAT NORTHERN HOTEL

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