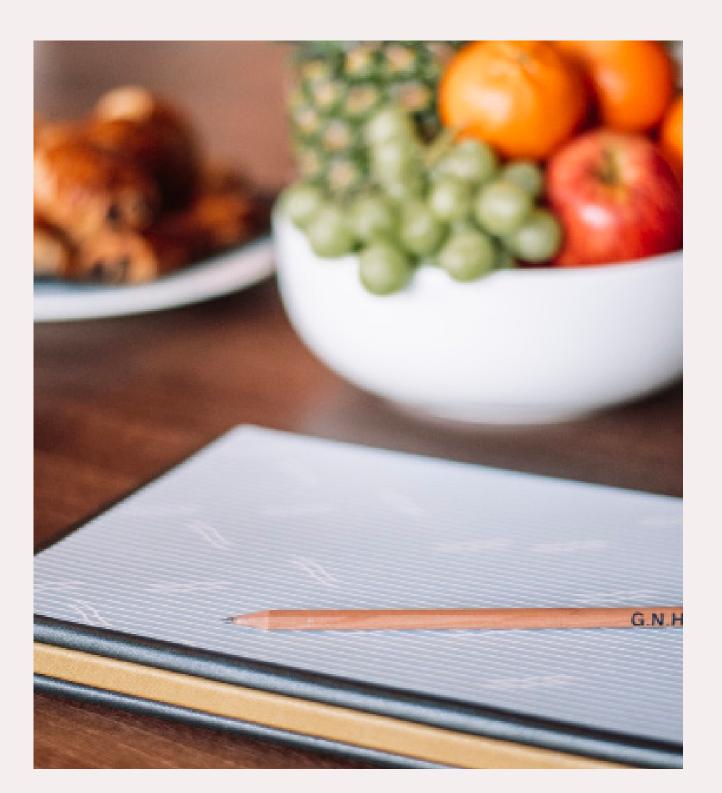
MEETINGS & PRIVATE DINING





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

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

*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.





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

Organic pressed coffee

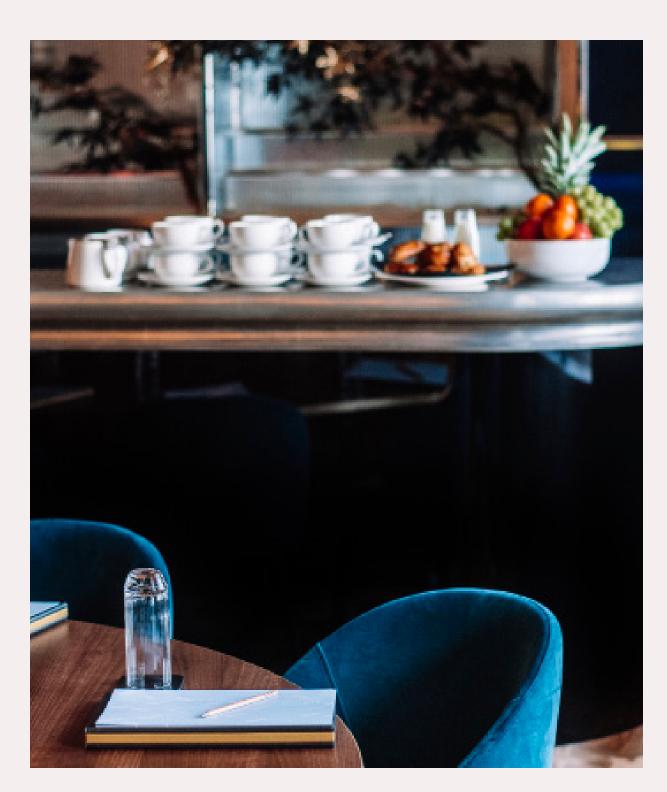
Selection of loose leaf teas

Selection of biscuits (v)

Mini-Danish pastry selection (v)

> Fruit salad (vg) £18 pp





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 suplements:
Unrooted Ginger & Chilli Shot
Or
Unrooted Turmeric & Ginger Shot
£3.50 pp

and selection of loose leaf teas teas

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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

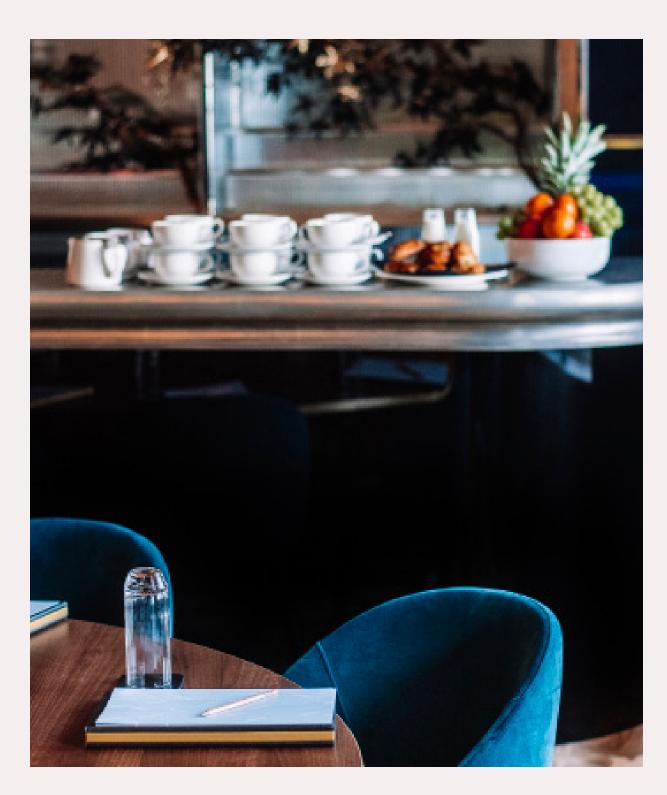
Cucumber & Cream Cheese Sandwich (v)

Smoked Salmon & Dill Sandwich

Egg & Cress Sandwich (v)

* All breaks served with organic press coffee





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 suplements: 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) Leek and Comté Quiche (v) French Fries (vg, gf)

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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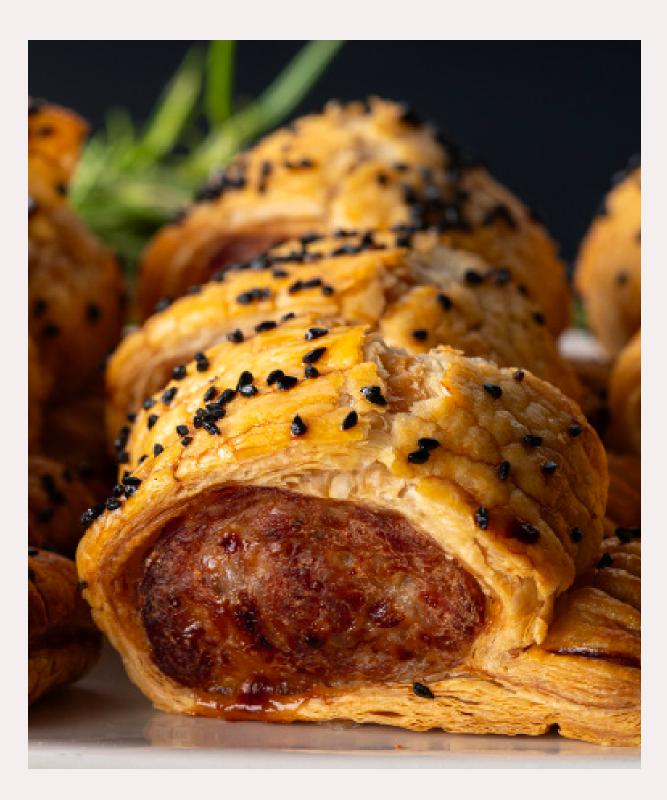
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Smoked Salmon, lemon, caperberries (gf) Lemon and Thyme Roasted Chicken Thighs (gf) Wild Rice & "Feta" Superfood Salad (vg, gf)

AFTERNOON BREAK





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.

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LLB suplements: Selection of mini-pastries (v) Or Selection of biscuits (v) £6 pp



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*

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

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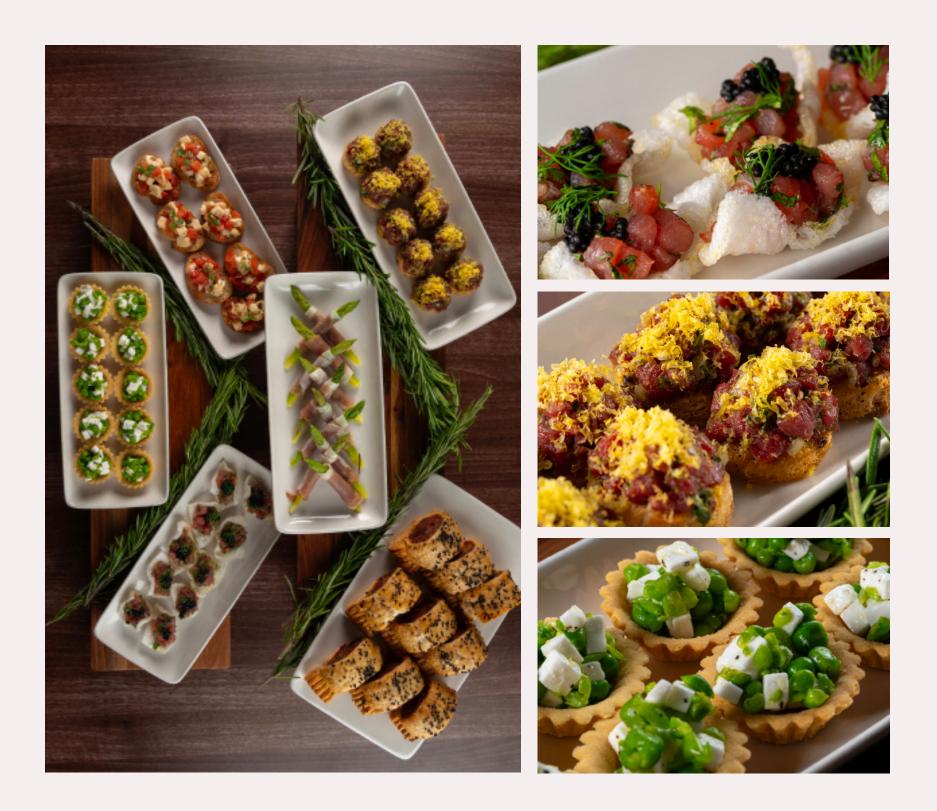


MEETINGS & PRIVATE DINING

SWEET CANAPES

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





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 Sticky Fried Chicken, chilli sauce | 11 Crab & Avocado on toast | 14 Beal's Farm Cured Meat | 19 cornichons, sourdough toast

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

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

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- Crispy Sichuan Squid, lime & coriander mayonnaise 9
- Crispy Panisse, wild garlic mayonnaise (vg, gf) | 8.50
- Cured Meat and Seasonal Cheese Selection | 25





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

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GREAT NORTHERN HOTEL

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