



Lunch Menu Options

We are please to offer a range of delicious lunch options. Offering excellent value for money, our food is supplied by an independent local catering firm who, wherever possible use fresh & locally grown ingredients.

All food is prepared on the day of your event. We understand that some people have specific dietary needs, which is why there's a special dietary option available for each menu, please talk to us about what's required when placing your order.

Working Lunch - £4.95 per person

Selection of sandwiches on white, wholemeal & granary bread
(4 quarters per person)

Basket of quality crisps

Homemade mini cakes

Fresh fruit

Extras available for 60p per person:

Homemade sausage rolls, Chicken goujons, Mini Indian selection, Mini sausages with honey mustard glaze, Homemade vegetarian pizza, Homemade cheese & onion rolls.

Minimum order: 10 delegates

Dietary requirements can be catered for if requested in advance.



Buffet 1 - £8.50 per person

Cocktail rolls, flour tortilla wraps and sandwiches with a selection of vegetarian, meat and fish fillings.

A selection of vegetarian and meat savoury items, for example:

Asian selection with mango chutney dip

Feta, cherry tomato & basil sticks

Homemade sausage rolls

Chicken goujons

Chicken tikka bites

Tuna melt

Selection of crisps

Mini cake selection

Fresh seasonal fruit selection

Minimum order: 10 delegates

Dietary requirements can be catered for if requested in advance. Range of savoury items provided will depend on seasonal availability and number of delegates.



Buffet 2 - £9.50 per person

Cocktail rolls, flour tortilla wraps and sandwiches with a selection of vegetarian, meat and fish fillings.

A selection of vegetarian and meat savoury items, for example:

Mini Yorkshire puddings filled with rare roast beef

Local Pork sausages finished with honey & mustard

Chicken teriyaki skewers

Chicken goujons

Goats cheese & caramelised onion tart

Stilton & fruit chutney melts

Camembert & cranberry puffs

Smoked salmon & broccoli tart

Crudities & dips

A selection of homemade cakes

Mini fresh fruit kebabs

Fruit basket

Minimum order: 10 delegates

Dietary requirements can be catered for if requested in advance. Range of savoury items provided will depend on seasonal availability and number of delegates.



Cold Fork Buffet - £12.50 per person

Mediterranean salad with mixed leaves, baby tomatoes, cucumber, olives & avocado
A selection of artisan breads

A choice of homemade salads:

Coleslaw
Potato & chive
Pasta salad
Rice salad

A choice of Vegetarian dishes:

Goats cheese & caramelised onion tart
Mushroom & stilton tart
Mozzarella, basil & tomato puff pastry tart
Cheeseboard selection

A choice of Meat & Fish dishes:

Sliced honey roasted ham
Sliced turkey with cranberry sauce
Chicken tikka skewers
Continental meat board
Poached fresh salmon pieces with a dill mayonnaise
Tuna nicoise salad

A selection of individual dessert pots, examples include zesty lemon cheesecake, eton mess and tiramasu
Fresh fruit skewers

The amount of choices will depend upon numbers booked:

20 people - 1 salad, 1 vegetarian, 2 meat & fish
21-50 people - 2 salads, 1 vegetarian, 3 meat & fish
51+ people - 2 salads, 2 vegetarian, 3 meat & fish

Minimum order: 20 delegates
Dietary requirements can be catered for if requested in advance



Trent Vineyard Conferencing

Hot Fork Buffet - £12.50 per person

Meat & Fish options:

- Chicken in a creamy white wine & tarragon sauce served with rice
- Seafood pie chopped with creamy mash served with garden peas
- Shortcrust chicken & vegetable pie served with creamy mash & vegetables
- Shortcrust beef & ale pie served with creamy mash & vegetables
- Beef lasagne with mixed salad
- Chicken tikka masala with pilau rice & poppadum
- Chilli con carne with rice & nachos
- Cottage pie with glaze carrots

Vegetarian options:

- Roasted vegetable lasagne with mixed salad
- Wholemeal shortcrust roasted vegetable & feta pie with creamy mash & vegetables
- Vegetable chilli with rice & nachos

A selection of individual dessert pots, examples include zesty lemon cheesecake, eton mess and tiramasu
Fresh fruit skewers

The amount of choices will depend upon numbers booked:

- 30 - 50 delegates: choose 2 dishes (1 vegetarian, 1 meat or fish)
- Over 50 delegates: choose 3 dishes (1 vegetarian, 2 meat or fish)

Minimum order: 30 delegates
Special diets can be catered for within the dishes above if requested
(may incur an additional charge)



Breakfast Options

Bacon or sausage cobs (vegetarian option included) - £2.95 per person
Minimum order: 40 delegates

Breakfast muffin & Pastry assortment - £2.00 per person
Minimum order: 10 delegates

Extras

We can provide a number of extras to make your event with us that bit more special.
These include:

Fruit juice - £1.50 per jug
Fresh fruit - £1.00 per person
Mineral water - £1.50 per large bottle
Cakes - £1.50 per person



General Menu notes

- All prices are excluding VAT
- If delegate numbers fall below the minimum order numbers, you will still be charged for the minimum order number
- We can cater for special dietary requirements. Please advise us of any dietary requirements as early as possible
- We are always happy to look at bespoke menu options if you don't feel that the menu options above are suited to your event needs. Please speak to one of our team to discuss this further
- Menu changes or cancellations are subject to our terms and conditions listed in our booking contract