



**PACIFIC OCEAN DAILY DELEGATE RATE**  
**£66.50+VAT per person**

Room Hire  
Meeting and Catering  
8.30am-5.00pm  
(To be vacated by 5.30pm)

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Registration Desk  
Meeting Stationery (Notepads and Pencils)  
Water on Tables

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LCD Projector & Screen  
Lectern & Microphones  
WiFi

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**Catering**

***Throughout the Day***  
Mineral Still & Sparkling Water

***On Arrival***  
Breakfast Tea & Fairtrade Rich Roast Coffee  
Danish pastries  
Freshly Squeezed Orange Juice

***Mid-morning***  
China Tea & Fairtrade Rich Roast Coffee  
Biscuits

***Luncheon***  
Fork Buffet Luncheon – Please Select Your Own Menu Below

***Afternoon***  
China Tea & Fairtrade Rich Roast Coffee  
Scones with Strawberry Compote & Whipped Cream



Please Select a Menu or Mix and Match  
To Create Your Own Menu

Please select  
One Meat Main Dish & One Fish Main Dish  
3 Salads  
2 Desserts

**Fork Buffet – Traditional  
Main Course Buffet Selection 1**

Traditional Billingsgate Fish Pie

or

Classic Fillet of Lamb & Beef Stroganoff  
Wild & Long Grain Rice

Selection of Vegetables & Potato

**Bowls of Salad**

Tomato & Red Onion Salad

Wild Rocket & Blue Cheese Salad

Oak Smoked Salmon & Avocado



**Fork Buffet**  
**Main Course Buffet Selection 2**

Filo Pastry Parcels of  
Spinach English Cod & Pea Puree  
Lemon Grass Sauce

or

Large Yorkshire Pudding  
Filled with Rolled Sirloin off Beef  
Stuffed with Wild Mushroom Green Olives  
Rich Red Onion Gravy

Old Fashioned Potatoes  
Honey Glazed Root Vegetables

**Bowls of Salad**

Tabouleh Salad

Marinated Black Olive with Greek Feta Cheese

Baby Gem Lettuce with Confit Red & Yellow Pepper



**Fork Buffet**  
**Main Course Buffet Selection 3**

Sword Fish Brochettes  
Spanish Tangy Tomato Salsa Sauce

or

Marinade Corn Feed Chicken in Oriental Spices  
Green Curry Sauce

Coconut Basmati Rice  
Stir Fried Vegetables

**Bowls of Salad**

Thai Jasmine Rice Salad with Pink Peppercorn  
Tropical Salad with Grated Red Leicester Cheese  
Mango Salad with Flaked Coconut & Broad Beans



**Fork Buffet**  
**Main Course Buffet Selection 4**

Char Grilled Scottish Salmon Steaks Black Bean & Coriander Sauce  
Bean Shoot Oyster Mushroom Spring Onion Risotto

or

English Lamb Cutlet  
On a bed of Sliced Potatoes Bacon Kale Carrots

**Bowls of Salad**

Frisée with Garlic Croutons

Red Chard Yellow Beetroot

Oyster Mushroom & Tarragon Salad



**Fork Buffet  
Dessert Selection  
Please Select 2**

White & Dark Chocolate Mousse with Orange Chips

or

Poached Soft Fruit in Blackcurrant Shortbread Crust

or

Rhubarb Panna Cotta

or

Minted Soft Berries Parfait

or

British & Irish Cheese Display  
Apple Celery Grape Salad

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Fair Trade Rich Roast Coffee  
China Tea