



Hospitality Menus 2016



V4 – April 16 Menu prices are per person, Excl. VAT. If you have any allergies or dietary requirements please advise us in advance to arrange suitable alternatives

Welcome to CEME Conference Centre Hospitality menus

Introduction

Great food is now so much part of the delegate experience that it can make or break the success of your conference, meeting or event. As a 'Gold Accredited' Conference Centre of Excellence, CEME fully understand this and will ensure that the choice, presentation and quality of our food complements the very high standards of our conference services to which we stringently adhere.

Our Catering Team - ISS Hospitality, are hugely passionate about ensuring you are presented with an attractive choice of menus together with the highest quality of ingredients, excellence in preparation and flair and imagination in how your food selection is delivered. Our Award-winning kitchen team use fresh produce wherever possible and everything is prepared on-site, wherever possible. Whilst the choices listed present a wide variety of menus, refreshments and packages, please feel free to discuss your exact requirements with us in order that, if necessary, we can create a bespoke offer specific for your conference or event.

We are pleased, this year in our seasonal menus, to introduce new Working Lunches, Platters, Wrap Menus and Street Food as well as traditional lunches, buffets, receptions and Day Delegate Packages. Taster menus and authentic ethnic choices are also available as, of course, are special menus to meet individual dietary or allergy requirements

We hope you will enjoy our new food offers and we look forward to discussing your particular choices with you very soon.



Breakfast

Finger Breakfast Buffet

£ 10.00

[Choose 5 options from Mains, Breads and Drinks]

Minimum Order: 12

Main Selection

Kipper pate on toasted brioche

Kedgeree stuffed cherry tomatoes

Mini bagels with cream cheese and smoked salmon

Hot Herb crumbed button mushrooms and crème fraiche

Crostini of Parma ham and melon

Hot Mini Bacon Bruschetta

Chipolatas wrapped in sweet cured bacon

Mini hash browns with black pudding

Scrambled egg Spoon with crème fraiche and chives

Breads

Assorted selection of miniature muffins

Assorted Mini Danish pastries and croissants

Drinks

Muesli fruit shots with Honey and Banana

Mango & Passion Fruit, Kiwi & Apple and Strawberry & Banana

Smoothies

Cranberry and Apple Juice & Fresh Orange Juice

Fair Trade Tea, Coffee & Herbal Infusions



Breakfast

Breakfast rolls

Minimum Order: 05

Cumberland sausage Roll

£ 3.60

Grilled back bacon roll

£ 3.60

Grilled filled mushroom & cheddar roll

£ 3.00

Hash Brown & Cheese

£ 3.00

Smoked salmon bagel

£ 3.60

(All the above come with selection of sauces)



Breakfast supplements

Minimum Order: 05

Freshly baked croissant served with preserves & butter

£ 2.75

Freshly baked Danish pastry

£ 2.75

Freshly baked mini pastry selections (2Per Person)

£ 2.00

Fresh Seasonal Fruit Platter - 05 fruit varieties

£ 3.95

Fresh Fruit Bowl (5 whole fruit variety)

£ 2.60

Granola Topped Yoghurt Pots

£ 3.75



Breakfast

Continental Breakfast

Minimum Order: 10

£ 8.50

Cornflakes, Bran flakes, Fruit and Fibre, Muesli

Selection of warm Danish pastries with butter and preserves

Fruit bowl

Whole meal and white toast with butter and preserves

Jugs of orange juice and apple juice

Freshly brewed tea and coffee



Breakfast

English Breakfast

£ 10.50

Minimum Order: 12

Whole meal and white bread toast, butter and preserves

Selection of fresh warm Danish pastries

Free range scrambled eggs

Cumberland sausages

Grilled bacon Roll

Sautéed Portobello mushrooms

Grilled vine plum tomatoes

Black pudding

Jugs of orange juice and apple juice

Freshly brewed tea and coffee



Breakfast

Beverages and Soft drinks

Still and sparkling Water (1Lt.)	£ 2.95
Fair-trade coffee, English breakfast tea, fruit and herbal Infusions	£ 1.95
Smoothie Shots	£ 2.50
Orange juice, Apple juice, Cranberry Juice (1 Litre 05 glasses)	£ 3.95
Canned Soft drinks (355 ml) (Coke, Diet Coke, Fanta & Sprite)	£ 1.95

Cake Selections

Selection of Muffins (White chocolate, lemon & poppy seed, Belgian double chocolate, blueberry)	£ 2.95
Homemade Tray bakes (Chocolate chip brownie, traditional flapjack, caramel shortcake)	£ 3.25
Rich Fruit Cake	£ 2.95
Carrot or Banana Cake	£ 2.95
Biscuits	£ 0.80
Giant Cookies	£ 1.95
Wrapped Tray bakes (Flapjacks and Shortbreads)	£ 0.95
Tea and Coffee Breaks with Biscuits	£ 2.75
Conference Refreshments Package (2 tea & Coffee Biscuits (AM) and 1x Tea coffee with tray bakes (PM))	£ 8.50



Lunch

Classic Sandwich Lunch

£9.75

(1 ½ rounds per person - *Minimum order is 8*)

A Selection of sandwiches on granary, white and brown bread served with crisps and Seasonal Fruit platter

Sandwich Fillings:

- Beef & Horseradish
- Chicken & Slow Roast Tomato & Herb
- Tuna Mayonnaise
- Free Range Egg Mayonnaise
- Cheddar Cheese and Tomato

Kettle Crisps and Fresh Fruit Platter



Lunch

Premium Sandwich Lunch

£11.95

A mixed selection of Semolina top Mini Sub Roll's, Wraps & Sandwiches served with Triple cooked Chunky chips and Dessert.

(1 rounds per person - *Minimum order is 10*)

Sandwiches:

Chicken & Stuffing

Tuna Mayo Lemon & Parsley

Cheddar Cheese & Tomato (V)

Mini Sub rolls:

Cheese and Onion (V)

Tomato Egg and Mayonnaise (V)

Watercress, Mozzarella with tomato & Basil (V)

Soft cheese and chargrilled Peppers (V)

Wraps:

Chicken Caesar Wrap

Bombay Spiced Veggie Wrap (V)

-Served with Triple cooked Chunky Chips ketchup & mayonnaise

Dessert: Please select one from below,

Fresh Fruit Platter- Five varieties of seasonal fruit cut

OR

Cheese cake (Please choose 1 flavor; Mandarin, Cherry, Black current

OR Strawberry)



Lunch

Wraps Lunch:

(1 rounds per person - *Minimum order is 8*)

A selection of cut wraps comprising the following fillings:

Chicken, Bacon and Guacamole wrap

Chicken Caesar wrap

HoiSin Duck wrap,

Mozzarella and Tomato

Served with Fruit Platter and Kettle crisps.

[Halal Wraps Available on Request:](#)

Red Thai Chicken Wrap

Bombay Chicken and potato wrap



Lunch

Finger Buffet:

Includes **one platter**, **One round of Classic Sandwiches** and a selection of **add-ons** including dessert. **Minimum Order 10**

1 add-ons - £10.75; 2 add-ons - £13.95

3 add-ons - £15.75; 4 add-ons - £ 17.50

Please Choose One Platter from the following items:

- Parma Ham, melon served with rocket and Parmesan;
- Scottish Smoked Salmon with lemon wedges, capers and dill;
- Antipasti with cured meat, smoked sausages and olives;
- Ceviche with a crispy salad and warm bread

Please choose Add-ons from the following items:

- Cocktail sausage with honey & mustard (4 Per Person);
- Honey glazed chicken wings (2PP);
- Lamb samosa (1 PP)
- Lamb Kofta (2PP)
- Lemon & pepper haddock goujons with tartare sauce & lemon (2PP)
- West Country crab cake with Thai chilli (2PP)
- Tandoori Salmon Skewer(1PP)
- Onion Bhaji selection (2PP);
- Mini Jacket Potatoes with Cream cheese and chive (2PP)
- Crudités with Houmus(05 varieties PP)
- Cheese and Tomato Tartlets(2PP)
- Vegetable Samosa (2PP)

NB: All Add-ons are served with accompaniments

Desserts:

- Boston Brownie;
- Mini Fruit Kebabs;
- Mini Banoffee Pies



Lunch

Salad Working Lunch

Healthy Alternatives

£ 7.00

Minimum order- 03 similar type of salads

Tuna Niçoise

Roasted vegetable, Parmesan, rocket (V)

Roasted butternut squash, garlic, pine nut, olives (V)

Greek Salad (V)

Goats Cheese Orange & Walnut (V)

Chicken, Bacon, Egg & Avocado

Parma Ham, Mozzarella & Pesto Fusilli

Chicken Caesar salad

Poached Salmon, New Potato & Dill

[All our salads are served in individual salad bowls]



Lunch

Street food Menu £ 19.50

A mix selection of Indian, Chinese and Mexican Street food items with dessert.

Indian Street food

Tandoori Salmon with Coriander and Mint Raita

Chicken Tikka Skewers with Punjabi Tomato Relish

Vegetable Pakoras (V)

Masala Aloo

Chinese Street food

Honey and Soy Pork

Asian Salad

Prawn Crackers

Mexican Street food

Pulled Spiced Lamb Fajitas

Goats Cheese and Spicy Bean Wraps (V)

Yellow Rice

Tomato Salsa

Dessert Items

Mexican Crullers: Churros

Chocolate Tarts with Chocolate Soil



Lunch

Hot Bowl Food: (Minimum order 10) 3 bowls £14.50 (£5.00 per bowl)

Please make 3 selections per person from the bowl choices below and then consider an optional dessert selection.

Meat

- 1) Cumberland sausage with mustard mash, thyme jus and caramelized onions
- 2) Chicken Madras with Coconut Rice & Mini Naan Bread
- 3) Chicken supreme with pistachio and apricots, olive and pepper salad
- 4) Stir-fried Chinese Beef with Teriyaki Sauce and Chili Noodle Salad
- 5) Chunky slow cooked chili beef with boiled rice

Fish

- 1) Beer-Battered cod with triple cooked chunky chips and Homemade Tartare sauce
- 2) Seared salmon with mange tout on a bed of chive Tagliatelli with dill chili butter dressing
- 3) Seared Tuna with nicoise and Quail Egg
- 4)

Vegetarian

- 1) Vegetable stroganoff with buttered noodle and chervil (V)
- 2) Olive and cherry tomato Panzanella salad with red pesto dressing (V)
- 3) Goats cheese, aubergine and red onion tartlet with farm salad (V)

Desserts

- 1) Bramley apple and cinnamon oatmeal crumble with cream
- 2) Sticky toffee pudding
- 3) Tropical fruit salad with cream
- 4) Berry compote with shortbread and cream



Lunch

Hot Fork Buffets

All Hot Fork Buffets are served with Bread, Salad Bar and selected Main course and Desserts. **Minimum Numbers: 20**

Without Dessert: £19.50; With Dessert: £22.50

Artisan bread with olives and Butter

Mixed Leaf Salad with a French dressing (V)

Cherry Tomato and Cucumber Salad (V)

Fresh Seasonal Vegetables with selected Main course (V)

Please choose **two** of the following **main course** item

Grilled Piri Piri Sirloin Steaks with fried onions and peppers

Corn-fed Chicken with Pancetta, Mushrooms and a thyme jus

Pan-Roast Rump of Lamb with Rosemary on Potato Rosti

Fillet of Pork with Chinese 5 Spice and Oriental Coleslaw

Teriyaki Style Salmon

Pan-fried Sea Bream with dill butter sauce

Roast Cod with green herb crust

Pan-fried Sea bass with Olives, basil and cherry tomato

Gnocchi with Pesto and sundried tomato (V)

Fusilli with creamy Spinach, Garlic and Parmesan Sauce (V)

Red Onion and Goats Cheese Tarts (V)

NB: Each selected Main course items will be 60%

Please choose one **dessert**:

Chocolate Mousse with orange coulee and orange confit

Mini Strawberry Eaton Mess

Raspberry Cheesecake

Apple tart with cinnamon cream



Afternoon Tea

Minimum Numbers: 10

Afternoon Tea

£ 8.00

Homemade scones with clotted cream

A selection of fruit tartlets

Victoria sponge cakes

Traditional finger sandwiches

Freshly brewed tea and coffee



Canapés

Nibbles – crisps, Nuts and Olives

£3.25

Chicago Style cold Canape

A quality assortment canapés on artisan bread or brioche bases

- * Artichoke and Tomato on White Bread
- * Blue Cheese, Fig and Pear on Walnut Bread
- * Prawn, Basil-Flavored Cheese and Tomato Mini Brioche
- * Vegetables on Nordic Bread
- * Smoked Salmon, Lemon-Flavored Cheese and Cucumber Mini Brioche
- * Smoked Trout and Cucumber on Black Bread
- * Mandarin and Prune with Smoked Duck on White Bread
- * Ham, Fig Butter and Pistachio on Olive Bread

04 per person: £ 07.00

06 per Person: £ 11.00



Luxury Temptation Canapés

A sophisticated selection of premium canapés made with freshly baked bread bases

- * Smoked Salmon And Fromage Frais With Lemon On Blin
- * Cheese With Prawns And Basil On Spinach Bread
- * Horseradish Cheese And Crayfish On Lemon Basil Cake
- * Bresaola And Cheese With Sesame Seeds And Mustard On Black Bread
- * Goat's Cheese, Cherry Tomatoes And Pecans On Walnut Bread
- * Courgette, Cheese, Ham And Red Peppers On Tomato Bread
- * Comté Cheese, Dried Apricot And Almonds On Poppy Seed Profiterole
- * Crab, Cucumber And Trout Eggs On Poppy Seed Profiterole
- * Spiced Peaches, Blue Cheese And Hazelnuts On Spiced Bread

04 per person: £8.00

06 per Person: £ 12.00



Canapés

Hot canapés

Moroccan scented lamb wrapped in sesame pastry with red pepper jam

Chicken satay tossed in mint and coriander with freshly crushed peanut sambal

British salmon lollipop with a salsa

Ham Croquette

Spicy Lamb Samosa

Mini Yorkshire Puddings with Rare Beef and Horseradish-and-Mustard Crème Fraîche Sauce

Mini Quail eggs Royale with smoked salmon, hollandaise and chives on a muffin

Thai fishcakes with snake beans and a lime and red pepper salsa

Vegetable tempura (v)

Vegetable spring roll (v)

Tomato and mozzarella ball in a spiced corn meal crust (v)



02 per person: £8.00 04 per person: £ 14.00 06 per person: £18.00



Dinner

Platted Dinner:

Includes 02 or 03 course meal based on your selection with bread, butter, half bottle of water per person.

Why not add wines with your meal half bottle per person from £10.00/person

If you like after meal petit four with Tea or coffee it is just £2.00/person

Any Food or Beverage requirements from below menu please let us know at least 14 days in advance

02 Courses: £ 32.00

03 Courses: £ 38.00

Starters

Watercress and potato soup with a poached hen's egg

Roasted butternut squash soup (V)

Roast vine cherry tomato with feta cheese and Rocket salad

Caramelized onion and goat's cheese tart

Hot smoked salmon, rocket and confit tomato

Game Terrine, Sour sough with Apple chutney

Poached pear and walnut salad balsamic glazed (V)

Potted smoked chicken with dill pickles on sour dough bread

Pan fried sardines with a confit of red peppers, fresh chilli sauce

Scottish smoked salmon with quail eggs, caper berries and crème fraiche and dill dressing

English air dried ham with Waldorf salad and green apple dressing



Dinner

Main Courses

Roasted breast of duck with baby vegetables and cherry compote

Seared tuna steak, chilli and garlic pak choi and ginger rice

Grilled rib eye steak, port sauce and straw potatoes

Poached salmon with green vegetables with and lemon foam

Rump of lamb with crushed new cumin potatoes, red cabbage and cinnamon and star anise jus

Supreme of pan fried Halibut with a crust of herbs, Crayfish and sundried tomato mash and saffron sauce

Goat cheese tart, oven roasted peppers, chilly and honey sauce with watercress (V)

Artichoke & broad bean tart with watercress pesto (V)

Wild mushroom risotto with rocket salad and parmesan cheese (V)

Desserts

Cheese cake with citrus cream

Trio of chocolate desserts

Sicilian lemon tart, with a Limoncello shot

British Cheese board with celery, dates, grapes and chutneys

Chocolate and orange tart

Honey and vanilla glazed nectarines served on French toast

Apple tarte tatin with cinnamon crème Anglaise

Dark chocolate mousse with whiskey cream and honeycomb

