

GARDEN ORGANIC RYTON CONFERENCE CENTRE BUFFET AND DESSERT OPTIONS



Menu A – working lunch for a maximum of 25 delegates

Assorted sandwiches, potato wedges with herb mayonnaise & fruit bowls £7.75

Menu B*

Assorted sandwiches, mini vegetable pasties, potato wedges with herb mayonnaise, vegetable crudities with yoghurt dip, mini sausage rolls, sticky sausages £12.75

Menu C

Assorted sandwiches, filled potato skins (salsa/cheese & onion), French bread pizza, mini vegetable pasties, caramelised onion & cheddar tart, tempura vegetables & sweet chilli dip, pitta bread with hummus £12.75

Menu D

Sliced roast meat platter with chutney, vegetable Spanish omelette, potato salad with mustard dressing, carrot and orange salad, coleslaw, kettle selection of bread and crackers with butter and soya margarine £15.95

Menu E

Vegetable Spanish omelette, caramelised onion and cheddar tart, roast vegetable pesto and pine nut pasta salad, potato salad with mustard dress carrot and orange salad, coleslaw, kettle chips, platter of cheeses and pickles, selection of bread and crackers with butter and soya margarine £13.95

Menu F*

Choice on the day of:

Meat curry of the day or ratatouille pasta bake with cheese

Rice or ½ jacket potatoes and seasonal vegetables £12.95

Menu G*

Choice on the day of:

Chef's seasonal casserole of the day or vegetable curry of the day

Rice or ½ jacket potatoes and seasonal vegetables £12.95

Menu H*

Choice on the day of:

Three bean chilli or mushroom stroganoff

Herb rice and seasonal salad £12.95

Menu I*

Choice on the day of:

Cottage pie or vegetable lasagne

½ jacket potatoes and seasonal salad or vegetables £12.95

DESSERTS

Fruit crumble with cream

Steamed pudding of the day with custard

Chef's syllabub

Bakewell tart

Lemon tart

Fruit salad

All desserts are £3.25 per person. If you wish to choose more than one dessert, you may do so but you will be charged £4.95 per person and the desserts will be split ½ ½

All of the menus above include tea and coffee. Only one menu per conference may be chosen, which will need to be indicated on the catering booking form provided as well as any extra side dishes you wish to order.

* For those opting for the Day Delegate Package, please choose from menu B, F, G, H or I and one dessert.

Please note that only a maximum of 20 delegates may be seated in the private buffet room. For 20+ delegates there will be no tables set, but delegates are more than welcome to take their lunch back into the main room or the foyer area of the conference centre.