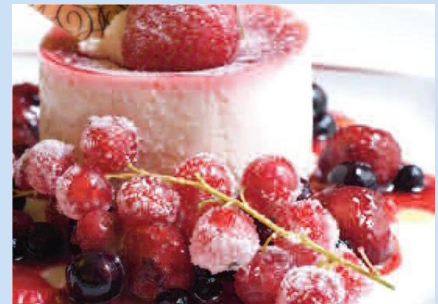


Conference & Banqueting Menus 2012

Eastbourne Winter Gardens



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Refreshments

On a per person per serving basis

Tea and Coffee	£1.90
Tea, Coffee and Biscuits	£2.40
Danish Pastries or Muffins	£1.90
Bacon Rolls	£3.50
French Pastries and Cream Cakes	£3.00
Fresh Fruit Platter	£2.50
1 Litre bottles of Still or Sparkling Water	£2.75
1 Litre Jugs of Orange or Apple Juice	£3.75

Working Business Lunch

On a per person per serving basis

Menu One	£6.30
Assortment of Sandwiches	
Crisps	
Fresh Fruit Platter	
Menu Two	£10.40
Assortment of Sandwiches	
Vegetable Samosa with Mint Yoghurt	
Asian Spiced Chicken Brochettes with Sour Cream	
Wedges of Fresh Melon & Pineapple	
Menu Three	£14.00
Selection of Sandwiches	
Assorted Vegetable Quiche	
Char Grilled Marinated Vegetables with Bruschetta	
Mini Toad in the Hole with Tomato Chutney	
Wedges of Fresh Melon & Pineapple	
Menu Four	£16.50
Assorted Bruschetta (Aubergine, Tomato & Black Olive)	
Red Pepper & Courgette Frittata	
Lemon & Dill Crumbed Salmon Bites with Tartare Sauce	
Sticky Chicken	
Wedges of Fresh Melon & Pineapple	
Assortment of Tea Pastries	

All prices are exclusive of VAT charged at the current rate
Prices are subject to change

Finger Buffet Selector

On a per person per serving basis

For a minimum of 10 people

Finger Buffet One

£12.80

A Selection of Sandwiches to include Vegetarian Options
Pizza Wedges
Mini Quiche Selection
Barbecued Chicken Wings
Cocktail Sausage Rolls
Tortilla Chips with Salsa

Finger Buffet Two

£13.90

A Selection of Sandwiches to include Vegetarian Options
Chicken Satay with Peanut Sauce
Goujons of Cod with Tartare Sauce
Mini Quiche Selection
Cocktail Sausage Rolls
Selection of Vol-au-vents
Indian Savoury Selection
Tortilla Chips with Salsa

Finger Buffet Three

£15.50

A Selection of Sandwiches to include Vegetarian Options
Chicken Satay with Peanut Sauce
Butterfly Prawns with Sweet and Sour Sauce
Moroccan Lamb Kebabs
Melon and Parma Ham
Bacon and Cheese Longboat
Garlic Mushrooms with Creole Sauce

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Fork Buffets

On a per person per serving basis

Cold Fork Buffet

£18.00

Honey Roast Ham
Roast Beef
Roast Chicken
Vegetable Quiche
Cous Cous
Selection of Salads
Mixed Salad Leaves
New Potatoes with Sea Salt and Parsley Butter
Freshly Baked Crusty Rolls with Butter
Tropical Fresh Fruit Salad
Profiterole Towers with Fresh Strawberries
Selection of Gateaux
All served with Double Cream

Hot Fork Buffet Selector

£17.00

Please select two main dishes. All dishes are accompanied by a suitable potato or rice dish and seasonal vegetables.

Moroccan Lamb

Tender lamb braised with Middle Eastern spices, dried fruits and fresh mint

Beef Bourguignon

Sautéed and braised beef with red wine, button mushrooms and smoked bacon

Texan Chilli Con Carne

Lean ground beef with red beans and fresh chilli peppers

Chicken and Asparagus Supreme

Sautéed supreme of chicken with asparagus tips in a cream Sauce

Salmon and Leek à la Crème

Poached fillet of salmon with julienne of leeks, finished with cream and dill

Catalan Chicken

Sautéed breast of chicken with garlic, tomatoes, paprika and chorizo sausage

Tuscan Bean Stew with Gnocchi (V)

A selection of Italian beans stewed with celery, tomatoes and garlic. Served with gnocchi in a fresh marinara sauce

Traditional Irish Stew

A classic lamb dish with a garnish of sautéed greens

Penne Pasta with Buffalo Mozzarella and Roast Cherry Tomatoes (V)

All bound with a rich tomato sauce and finished with fresh herbs

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Canapés

Minimum of 10 people

Canapés are a light item to be served at a drinks reception and are not a substantial meal

Select any 5 Canapés	£ 9.20
Select any 8 Canapés	£13.80
Select any 10 Canapés	£16.00

Cold Canapés

Bloody Mary Oyster Shots
Brochette Nicoise
Smoked Salmon, Sour Cream and Caviar Blini
Mini Prawn Cocktail
Parmesan and Zucchini Frittatas
Bocconcini, Olive and Cherry Tomato Skewers with Pesto
Tuna and Cucumber Mini Maki
Garlic Brochette, Rare Roast Beef and Coriander Cream Cheese
Tandoori Chicken, Cucumber Riata and Naan Bread

Hot Canapés

Lamb Kofta with Spiced Yoghurt
Thai Coconut Prawns with Sweet Chilli Dipping Sauce
Tarragon and Roasted Lime Scallops
Baby Potato Bites with Pancetta and Gruyere Cheese
Deep Fried Mozzarella Sticks with Chilli Pesto Dipping Sauce (V)
Filet Mignons with Béarnaise Sauce
Chive Pancakes with Sausages and Caramelised Onions
Fish Cakes with Rice Wine Vinegar Sauce
Mushroom and Herb Palmiers (V)

Nibbles

Nuts, Olives and Crisps	£2.50
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Fine Dining Set Menus

Minimum of 10 people

Menu price starting from

£27.00

Menu One

Fan of Galia Melon with Herb Oil, Tomato Jus and Mixed Leaves

Breast of Chicken wrapped in Pancetta, served with a Pimento and Parmesan Risotto, garnished with Deep-Fried Roquette Leaves

Champagne and Strawberry Torte with Raspberry Sauce and a rosette of Crème Chantilly

Menu Two

Fresh Asparagus draped with Smoked Halibut and Roquette Salad, with a fresh Herb and Lime Vinaigrette (according to season)

Sautéed Fillet of Beef with Wild Mushroom and Cognac Cream, served with Fondant Potato and Glazed Baby Vegetables
Classic Raspberry Cheesecake with Clotted Cream

Menu Three

Italian Antipasto Terrine with Pickled Julienne Vegetables and Garden Leaves

Oven-Roasted Fillet of Scottish Salmon with Sea Salt and Cracked Black Pepper, served with Fondant Potato, Wilted Greens and a Béarnaise Sauce

Fresh Fruit Pavé

(Layers of fresh fruit with buttercream and almond sponge)

Menu Four

Rosette of Smoked Salmon with Greenland Prawns and a Garden Leaf Salad, dressed with a Lemon and Caper Vinaigrette

Lamb Rump Galician-Style with Fondant Potato and Roasted Mediterranean Vegetables with a Garlic and Paprika Jus

White and Dark Belgian Chocolate Torte, served with Fresh Raspberries and Devon Clotted Cream

Menu Five

Duo of Fine Salmon (Poached and Smoked) with Garden Leaves, served with a Salmon Caviar and Saffron Dressing

Seared, Honey-Glazed Breast of Duck with Dauphinoise Potatoes, Wilted Greens and a Morello Cherry Española
Charlotte Fruits Rouges served with Crème Chantilly

Menu Six

Duck and Cherry Parfait with French Toast and Garden Leaves

Seared and Oven-Roasted Sea Bass Fillet served with Chive Crushed New Potatoes and a Concassé of Tomato and Fennel
Craquant Noisette served with Crème Chantilly

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Vegetarian Options

Starters

Buffalo mozzarella and grilled aubergine stack with avocado salsa

Asparagus spears with quail's eggs and petite herb salad

Goat's cheese, sun-dried tomato and basil terrine with toasted brioche

Mains

Wild mushroom ravioli, rocket pesto and parmesan shavings

Asparagus and baby leek parcel with hollandaise sauce

Spinach and pecorino cheese tart with vine cherry tomato and truffle oil

Vegan Options

Starters

Marinated Mediterranean vegetable stack with basil, mint and garlic olive oil

Seasonal vegetable soup with gluten free crouton

Mains

Spicy mixed bean casserole with pilaf rice

Wilted spinach and oyster mushrooms with organic penne pasta