



# Business Centre

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All prices are excluding VAT  
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## Coffee Breaks

Why not make your coffee breaks a little different  
Here are some suggestions to suit all times of the day

### **Fair Trade Filter Coffee and a Selection of Twining Teas Served with.....**

		<b>48 hours notice needed:</b>	
Biscuits	£2.95	Doughnuts	£3.95
Selection of Muffins	£4.50	Chocolate Twists	£ 4.75
Croissants with Preserves	£4.50	Scones with Clotted Cream & Jam	£6.75
Danish Pastries	£4.75	Honey Roast Ham & Cheddar Cheese filled Croissant	£ 5.75
Carrot and Lemon Cake	£5.00	Gruyere & Tomato filled Croissant	£ 5.75
Bacon Sandwich	£7.25	Smoked Salmon & Cream Cheese Bagel	£ 6.00
Cumberland Sausage Sandwich	£7.25	Cookie Break	£3.75
Seasonal Fresh Fruit Platters	£4.25	Selection of Home Baked Cookies	
		Chocolate Break	£5.75
		Chocolate Sponge Cake	
		Chocolate brownies	

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## Breakfasts

### Continental Breakfast

Croissants & Danish Pastries

Fresh Fruit Platters

Fresh Orange, Grapefruit & Cranberry Juices

Selection of Twining Teas & Fair Trade Filter Coffee

**£13.50**

### Continental Cold Meats & Cheeses Breakfast

(48 hours notice needed)

Orange Juice

#### Cheeses

Brie

Hard Emmental

Goat's Cheese

#### Cold Meats

Salamis

Bayonne Ham

Roast Gammon

A selection of Walnut Bread, Sun Dried Tomato Bread & French bread

Selection of Twining Teas & Fair Trade Filter Coffee

**£16.00**

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## **Individual Selection**

### **Hot Selection**

Soup of the Day	£5.00
Hot Salt Beef, Tomato & Pickled Dill on Ciabatta	£6.25
Mozzarella, Pesto & Tomato Panini	£6.25
Cumberland Sausage & wholegrain Mustard Panini	£6.25

### **Salad/Platters**

Char Grilled Chicken Caesar Salad with Brioche Croutons	£8.25
Spinach Leaves and Avocado Salad	£8.25
Traditional Nicoise Salad	£8.25

### **Sandwich Selection**

**£6.25 each**

Classic BLT
Tuna Mayo & Rocket on Brown Bloomer
Roast Scottish Beef with Creamed Horseradish
Smoked Salmon & Cream Cheese on Granary
<b>£6.55 each</b>
Honey Roast Gammon, Mature Cheddar, Vine Tomato & Red Onion Baguette
Parma Ham, Watercress & Coleslaw Pretzel Roll
Smoked Applewood, Avocado and Spinach leaves on Wholemeal Bread
Spicy Prawn & a Mango Salsa Wrap
Chef's Selection

**All sandwiches are served with Salad and Crisps**

### **Desserts**

Fresh Fruit Platter	£4.25
Chef's Selection of Cheeses served with grapes	£6.25

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**Delegate Rate Buffets**  
**(Minimum order – 6 people)**

**Tea, Coffee & Muffins on Arrival**  
**Mid Morning serving of Tea, Coffee & Biscuits**  
**◇ Lunch ◇**  
**(your choice of Sandwich Buffet, Daily Menu or Working lunch)**  
**Afternoon serving of Tea, Coffee & Cakes**

*\*Please note that each serving must be for the same number of people throughout the day*

**Sandwich Buffet- Menu 1**  
**£15.95 per person as lunch**  
**£26.50 as part of the delegate rate menu**

Tuna Mayo & Rocket on Brown Bloomer  
Smoked Applewood, Avocado and Spinach leaves  
Mozzarella, Tomato and Basil  
Honey Roast Gammon & Mustard

A selection of fresh fruit

Orange Juice

**Sandwich Buffet- Menu 2**  
**£17.95 per person**  
**£28.50 as part of the delegate rate menu**  
**(48 hours notice needed)**

Parma Ham, Watercress & Coleslaw Pretzel Roll  
Hot Salt Beef, Tomato & Pickled Dill on Ciabatta  
Spicy Prawn & a Mango Salsa Wrap  
Smoked Applewood, Avocado & Spinach on Wholemeal

A selection of Fresh Fruit

Orange Juice

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## **Business Centre Daily Menus**

**These menus can be ordered on their own (£22.50 per person)  
or as part of the delegate rate menu (£35.00 per person)  
Minimum order- 6 people 48 hours notice needed**

### **Monday**

Chefs soup of the day  
Spiced chicken and mango wraps  
Spinach and Somerset brie wraps  
Forest mushroom tarts  
Potato salad with chives and  
crème fraiche  
Carrot and almond salad  
~  
Selection of fresh fruits

### **Tuesday**

Chefs soup of the day  
Butter croissants filled with egg and cress  
Roast beef and horseradish on granary  
Emmental cheese and leek tarts  
Pasta salad with roasted Mediterranean  
vegetables  
Asparagus spears with prosciutto  
~  
Selection of fresh fruits

### **Wednesday**

Chefs Soup of the Day  
Confied duck and spring onion wraps  
Humous and roast pepper wraps  
Crudities with a selection of dips  
Spinach and ricotta roulade  
Tuna nicoise salad  
~  
Selection of fresh fruits

### **Thursday**

Chefs soup of the day  
Selection of finger sandwiches  
Mozzarella and tomato pretzel rolls  
White onion and garden herb tarts  
Green bean and shallot salad  
Thai beef salad  
~  
Selection of fresh fruits

### **Friday**

Chefs Soup of the Day  
Brie and red onion chutney baguette  
Smoked Salmon and Cream Cheeses  
Baguette  
Bell pepper and Dill Tarts  
Terrine of the Day  
Marinated Provençal Vegetables with  
Basil Oil  
~  
Selection of fresh fruits

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**Working Lunch**  
**Minimum order- 6 people**  
 48 hours notice needed

**Working Lunch**

Mushroom & Leek Tarts [v]

Crudities with a trio of dips [v]

Selection of wraps:  
 Humous & Roasted Red Pepper [v]  
 Chicken and Mango

Selection of Finger Sandwiches

Mini Yorkshire pudding with Salt Beef

Salmon & Chive fishcakes with Parsley  
 Cream

Cocktail Spring Rolls with a Chilli Dip [v]

Baby Sausages with Rosemary

Selection of Twining Teas & Fair Trade  
 Filter Coffee

**£25.50 per person**  
**Or £36.00 as a delegate rate buffet**

The working lunch provides you with a basis to offer your delegates exactly what they want. This menu is ideal for smaller business meetings where time is of the essence.

Why not pick a few of our “add ons” to make your menu more substantial to boost your delegates energy levels.

The bowl dishes get the real “thumbs up” with the men and the fruit platters are the perfect way to refresh & stimulate your guests easing them into the closing session for the afternoon.

**“Add Ons”**

Asparagus Spears Rolled in Smoked Salmon £2.75

Duck Spring Rolls with a Plum Dip £2.75

Goujons of Lemon Sole with Tartare sauce £2.95

Spinach and Feta Samosa [v]  
 £2.50

Selection of Cheeses £6.25

Strawberry Tartlets £2.75

Lemon Curd Bites £2.25

**Bowl Dishes**

Bangers and Mash with Onion Gravy £4.95

Stir-Fried King Prawn with Rice £5.75

Green Pea & Mint Risotto [v] £4.50

Beef Braised in Guinness and Onions £5.75

**The above dishes can only be ordered when  
 order in the Working Lunch**

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## Business Centre Bar Tariff

In putting the wine list together we have drawn from our core list of 175 wines, recognising the need to offer you variety, quality and affordability. We also have wines of the classic grape varieties and regions but also some special gems such as the Pic St Loup, a rich plummy red with depth and warmth and the Verramonte Sauvignon, bursting with all the flavours and style you would expect to find in a more expensive example of the sauvignon grape variety.

Basic Spirits; Whisky, Gin, Vodka	£4.60	Hildon Mineral Water (per litre)	£3.75
Deluxe Spirits	£6.00	Baby Mixers	£1.15
Sherry, Vermouth	£4.25	Fruit Juices - orange, apple, cranberry (per litre)	£5.00
Pimms (per jug)	£20.00	(per ½ litre)	£3.00
Bottled Beer 275ml	£3.75	Diet Coke, Coke (200ml)	£1.75
Liqueurs	£5.50	Fruit Punch (per jug)	£5.00
Port – Grahams 2000 LBV	£4.25	Elderflower (per jug)	£3.50
Cognac VSOP	£5.75		
Vintage Port – Smith Woodhouse 1985	£80.00		
<i>*All spirits are served in measure of 50ml</i>			

### Champagne and Sparkling Wine

7	<b>Lindauer Brut or Rose, New Zealand</b> 'Methode traditionnelle' very consistent & very elegant 'methode champenoise' style	£24.00 NV
55	<b>IoD Champagne</b> <i>A cuvee for people faithful to the Champagne-making tradition</i>	£36.00 NV
3	<b>Veuve Clicquot Ponsardin</b> <i>Biscuity style full bodied, reflectly the predominance of black grapes in the blend</i>	£46.00 NV

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## Business Centre Wine List

### Red Wines

78	<b>Avant Garde, Merlot, VdP d'Oc, France</b> <i>Soft, good fruits and well balanced</i>	£16.50 2007
19	<b>Cabernet Sauvignon, Terre a Verre, VdP d'Oc, France</b> <i>Rich &amp; well structured – a well made approachable wine</i>	£16.50 2005
23	<b>Cotes du Rhone, Chateau Mont Redon, France</b> <i>Ripe red fruits, full and rounded palate</i>	£19.00 2006
12	<b>Bourgogne Pinot Noir, Louis Latour, France</b> <i>Light in colour, rich in flavour with an excellent entry level pinot noir</i>	£21.00 2007
14	<b>Cht Montaguillon, Montagne-St Emilion, France</b> <i>Deeply flavoured wine with a glorious intensity of flavour with soft tannins – 60% Merlot 30% Cab Sauv</i>	£27.50 2004
26	<b>Chateauneuf du Pape, Cht Mont Redon, France</b> <i>From the oldest estate of the region, reaching the zenith of this complex blend</i>	£35.00 2004

### White Wines

29	<b>Viognier d'Oc, Baron Phillippe de Rothschild, France</b> <i>Apricot &amp; honey predominate reflecting the generic style of this grape variety</i>	£16.50 2007
8	<b>Sauvignon Blanc, Ackermann, VdP Jardin de France</b> <i>A light refreshing classic French Sauvignon suitable for any occasion</i>	£16.50 2007
45	<b>Chenin-Blanc, Backsberg, Paarl, South Africa</b> <i>Zingy dry fresh finish on the palate</i>	£17.50 2008
41	<b>Pinot Grigio, Delle Venezie Gregoris, A Fratorio, Italy</b> <i>A superb example of a popular wine</i>	£20.00 2007
69	<b>Chablis, Domaine Joseph Drouhin, France</b> <i>A full bodied hardonnay with the regional flinty finish</i>	£27.50 2005

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