



# 2024 Spring/Summer Hospitality Packages



# breakfast & refreshments

## Breakfast

### Freshly baked

	<b>£3.50</b>
Selection of freshly baked vegan quinoa croissants	192kcal
Mini croissants	84kcal
Pain au chocolate	87kcal
Pain aux raisins	69.1kcal
Fruit Danish	94.6kcal
Mini muffins	130.2kcal

### Muffins, rolls & wraps

A selection of soft white, wholemeal, and brioche baps.  
All served with tomato ketchup and brown sauce:

• Tofu scramble, smashed avo & salsa wraps (VE)	368.9kcal
• Chargrilled halloumi, grilled plum tomato with roasted red onion on an English muffin (V)	333.7kcal
• Sweet farm bacon OR	208.4kcal
Cumberland sausage brioche baps	460.4kcal

### Full English

Crispy vacon, mushroom sausages, slow cooked plum tomatoes, potato and V-Pud hash, portobello mushroom, tofu scramble (VE)	<b>£10.50</b> 368.9kcal
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### Full English

Portobello mushrooms, slow roasted plum tomato, potatoes hash, Cumberland sausage, black pudding hash, scrambled/fried/poached free range eggs	<b>£10.50</b> 707.9kcal
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### Breakfast bowl food

#### Minimum of 10 covers

A selection of each bowl will be served:

• Muesli bowl with blueberries, plums, chia seeds & coconut yoghurt (VE)	192kcal
• Poached egg, wilted spinach with hollandaise sauce on a toasted muffin (V)	274.1kcal
• Breakfast pancakes – Greek yoghurt, soft fruits & honey (V)	418kcal
OR Smoked bacon & maple syrup	408kcal
• Smoked bacon, soft boiled egg with sourdough soldiers	307kcal

(VE) Vegan (V) Vegetarian (NGC) Non Gluten Containing

For those with dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your event planner.

All prices are per person and exclude VAT.





# breakfast & refreshments

## Tea, coffee & beverages

- Brew Tea selection (2kcal),  
Neighbourhood coffee (6kcal),  
water & biscuits **£4.75**
- Still & sparkling Harrogate water **£3.00**
- Seasonal fruit infusions  
(5L Kilner jug) (20kcal) **£5.00**
- Cloudy apple juice  
(250ml glass) (47kcal) **£2.50**
- Freshly squeezed orange juice  
(250ml glass) (43kcal) **£2.50**
- Cranberry juice  
(250ml glass) (42kcal) **£2.50**
- Homemade lemonade & limeade  
(250ml glass) (94kcal) **£2.50**
- Sparkling elderflower  
(1L jug) (18kcal) **£5.50**
- Soft drinks (1kcal) **£3.00**
- Carrot, ginger & pineapple  
smoothie (87.2kcal) **£3.00**
- Kale, cucumber, lemon &  
mint smoothie (91.5kcal) **£3.00**

## Energising add-ons

Please choose 2 options for **£4.50** or  
3 options for **£6.00**

- Pineapple, lime & chia seed  
energy balls (VE)(NGC) *81kcal*
- Goji berry & almond energy  
bite (VE)(NGC) *111.6kcal*
- Dark chocolate & maple  
protein balls (VE)(NGC) *108.7kcal*
- Apricot, oats & seed bites (VE) *107kcal*
- Chocolate brownie bites (V) *249kcal*
- Fresh fruit pots (VE)(NGC) *97kcal*
- Fresh fruit bowl (VE)(NGC)
- Selection of toasted seeds &  
dried fruits (VE)(NGC) *267.8kcal*



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# Lunch

## Sandwich lunch

Our sandwiches are made with artisan breads and flavoured tortilla wraps, with a mix of popular and imaginative fillings which will keep your guests sustained and focused throughout the day.

Every package comes with a selection of classic, fruit, herbal and organic teas, Rainforest Certified coffee, and water.

### The simple & classic

£18.50

Sample sandwich selection:

- Vegan chickpea, rocket & carrot on granary (VE) 196.1kcal
- Cheddar cheese Ploughman's on wholemeal bread (V) 244.3kcal
- BLT on a granary bread 262.3kcal
- Free range chicken & salad on wholemeal 179.9kcal
- Sustainable tuna & sweetcorn on granary 183kcal

Served with vegetable & potato crisps (VE)(NGC) (123.1kcal), brownie bites (V) (249kcal) & fresh fruit bowl (VE)(NGC)

### The simple & classic

£22.00

Sample sandwich selection:

- Quinoa falafels, carrot hummus, cucumber & gem wraps (VE) 190.5kcal
- Roasted vegetables & buffalo mozzarella multi-grain bagel (V) 226.6kcal
- Salt beef bagel, sweet mustard, baby spinach & pickles 284.4kcal
- Avocado, sunblushed tomatoes, chicken & sumac wrap 201.1kcal
- Tuna, rocket, roasted vegetables & cracked pepper sourdough baguette 197.3kcal

Served with savoury popcorn (VE) (25kcal), marinated olives (VE)(NGC) (60.9kcal) & lemon posset with seasonal berries (VE)(NGC) (530.8kcal)

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# Lunch

## Seasonal artisan salads

£4.95

A lighter lunch option to nourish and energise your delegates. All salads are vegetarian and are served in bowls for guests to serve themselves.

Choose between

- Moroccan cous cous (VE) *352kcal*
- Green leaf, croutons, cherry tomato & red onion with a Dijon mustard dressing (VE) *273.7kcal*
- Charred corn & roasted squash wild rice salad (VE)(NGC) *344.1kcal*
- Spinach & watercress salad with baby corn, mange tout & radish (VE)(NGC) *91.9kcal*
- Rainbow slaw (VE)(NGC) *166kcal*
- Classic Caesar (VE) *273.7kcal*
- Greek salad (V) *112.3kcal*



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# Lunch

## Enhanced sandwich lunch

£33.50

Perfect for exhibitor and networking lunches, an alternative to the DDR hot fork buffet lunch option for events with over 150 delegates. A selection of freshly made sandwiches, three handheld snacks, two artisan salads, dessert and fruit pots.

### Handheld snacks

#### Vegan & vegetarian

- Roast beetroot falafel with tahini dressing & sriracha sauce (VE)(NGC) 140kcal
- Sticky soy glazed tofu with satay sauce (VE)(NGC) 223.9kcal  
Courgette & lime fritter with lime pickle & vegan coconut yoghurt (VE)(NGC) 98.3kcal
- Goat cheese & beetroot bon bon (V) 240.8kcal
- Bang bang broccoli with sweet chilli sauce (VE) 166.2kcal
- Vegetable gyozas with soy & sesame dipping sauce (VE) 223.9kcal

#### Fish & meat

- Fish finger slider with tartar sauce 103.4kcal
- Lemongrass & coriander fish cake 282kcal
- Slow cooked beef brisket slider with pickles & crunchy slaw 160.3kcal
- Pork, apple & caramelised onion sausage roll 363kcal  
Lamb kofta with mint infused labneh 242.4kcal
- Chicken lollipop with a sticky BBQ glaze (NGC) 291kcal

### Seasonal artisan salads

- Moroccan cous cous (VE) 352kcal
- Green leaf, croutons, cherry tomato & red onion with a Dijon mustard dressing (VE) 273.7kcal
- Charred corn & roasted squash wild rice salad (VE)(NGC) 344.1kcal
- Spinach & watercress salad with baby corn, mange tout & radish (VE)(NGC) 91.9kcal
- Rainbow slaw (VE)(NGC) 166kcal
- Classic Caesar (VE) 273.7kcal
- Greek salad (V) 112.3kcal

### Dessert

- Vegan chocolate mousse with seasonal fruit compote (VE)(NGC) 390.8kcal
- Apple crumble tart (V) 807.8kcal
- Honey cake with spiced honey yoghurt (V) 487.2kcal  
Lime posset with a mango & coconut salsa (V)(NGC) 595.6kcal
- Chocolate brownie, berry compote & chocolate sauce (V) 766.7kcal

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# Lunch

## Hot fork buffet

£34.50

### Monday

Harissa roasted butternut squash, lemon & coriander cauliflower rice with a green salsa (VE) 478.9kcal

Beetroot & rocket risotto, feta with a rocket pesto (V)(NGC) 682.6kcal

One pot lemon chicken & rice (NGC) 824.4kcal

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Sugar snap peas & mange tout (VE)(NGC) 66.8kcal

Moroccan couscous (VE) 352kcal

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Apple crumble tart with crème anglaise (V) 807.8kcal

### Tuesday

Aubergine parmigiana (VE) 330.9kcal

Herb crusted hake with greens & sundried tomato pesto 217.2kcal

Lamb kofta with tomato, cucumber & red onion salad (NGC) 336.5kcal

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Buttered new potatoes (V)(NGC) 175.2kcal

Green beans & broccoli (VE)(NGC) 75.9kcal

Green leaf, croutons, parmesan with Caesar dressing 273.7kcal

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Honey cake with spiced honey yoghurt (V) 273.7kcal

### Wednesday

Chickpea & butternut tagine with preserved lemon & baba ghanoush (VE)(NGC) 512kcal

Smoked haddock fishcake, poached egg, buttered leeks (V)(NGC) 535.7kcal

Moroccan chicken tagine with carrot, green olive & preserved lemon (NGC) 486.6kcal

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Giant couscous with roasted peppers & red onion (VE) 353kcal

Chard hispi cabbage, lemon dressing (VE)(NGC) 333.6kcal

Apple crumble tart with crème anglaise (V) 344.1kcal

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Charred corn & roasted squash wild rice salad (VE)(NGC)

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Vegan chocolate mousse with seasonal fruit compote (VE)(NGC) 390.8kcal

*All buffets include three main dishes, seasonal side dishes, a dessert and fresh fruit. Served with a selection of classic teas and seasonal fruit infusions, Rainforest Certified coffee, and water.*

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# Lunch

## Thursday

Portobello mushroom ragu with herb polenta & crispy onions (VE)(NGC) 577.2kcal

Tikka spiced mackerel with Bombay potatoes & pickled shallots (NGC) 596.2kcal

Roast chicken & smoked pancetta salad with herby cous cous 500.2kcal

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Roasted lemon courgettes (VE)(NGC) 120.3kcal

Balsamic roasted beets (VE)(NGC) 224.1kcal

Spinach & watercress salad with baby corn, mange tout & radish (VE)(NGC) 91.8kcal

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Lime posset with a mango & coconut salsa (VE)(NGC) 595.6kcal

## Friday

Filthy vegan beetroot burger (VE) 794.2kcal

Fishfinger butty, cod goujons with crushed minted peas & tartar sauce on a crusty cob 459kcal

Chargrilled peri peri chicken burger 613.3kcal

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Smoked paprika wedges (V)(NGC) 275.7kcal

Charred corn on the cob (VE)(NGC) 131.3kcal

Rainbow slaw (VE)(NGC) 166.6kcal

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Chocolate brownie, berry compote & chocolate sauce (V) 766kcal



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