



CoventryConferences

Catering & Hospitality Menu

Seasoned.



Sharon Ellis

Head Chef

Our Head Chef, Sharon Ellis, is a passionate professional who enjoys working with fresh, locally sourced produce to create homemade dishes.

Here at CoventryConferences variety is key for hospitality and fine dining menus.

Sharon and her team work together to ensure that their food and refreshments make a memorable addition to your event.

Dietary requirements have become incredibly complex and as the organiser of the event, it is a big responsibility to get the right plate of food to each guest.

In order that we can provide you and your guests with the optimal level of service at your event, we ask that you provide us in advance details of special dietary requirements. The team will then make every effort possible to undertake relevant research, if needed, and ensure that there is something for everyone.

We want to ensure that all of your guests have the best possible experience at your event and, most importantly, that all allergen requirements are safely and accurately met.

We are here to support you in making this happen.

Seasoned.





Refreshments

Speciality teas, coffee, biscuits
Speciality teas, coffee, cake
Speciality teas, coffee, pastries
Speciality teas, coffee

Homemade fresh fruit smoothies or
superfood shots

Carafe of juice (1 Litre)

Orange
Apple
Cranberry
Grapefruit

Additional Accompaniments:

Biscuits
Danish pastries

Cake:

Lemon drizzle
Chocolate chip brownie
Carrot & pistachio (vg)
Chocolate & coconut (vg)





Breakfast Menu

Sandwich Menu

Served on floured baps *or* sliced bread;

Butcher's pork sausages

Grilled bacon

Fried egg (v)

Vegan sausage (vg)

Vegan bacon (vg)

Individual fruit bowls (vg)

Filled croissants – ham or cheese

Smoked salmon and cream cheese bagels

Continental Breakfast

Cured & air-dried Continental meats

Sliced European cheeses

Fresh seasonal soft fruits

Danish pastries, croissants, brioche, pain au chocolat

A selection of marmalade, fruit preserves,
honey, butter, low-fat spreads

Served with freshly brewed coffee, speciality teas, fruit juices





Breakfast Menu

Full English Breakfast Buffet

Back bacon/vegan bacon
Butcher's pork sausages/ vegan sausages
Black pudding
Fried bread
Baked beans
Plum tomatoes
Grilled mushroom
Hash brown
Choice of fried, poached or scrambled egg

Freshly brewed coffee, speciality teas, fruit juices

Served with a selection of sauces





Conference Buffet Lunch Menu

The Sandwich Selection Box

Our menus change seasonally and are selected by Chef using locally sourced fresh ingredients.

A selection of freshly homemade sandwiches

Served warm

Mini feta & chorizo pizza

Vegetable samosa with mint yogurt (vg)

Served cold

Lime & coconut prawns, citrus mayo

Bruschetta with red onion and tomato salsa (vg)

Homemade falafel with Sriracha sauce (vg)

Salted crisps (vg)

Seasonal salad

Selection of cake bites & fresh fruit

Served with freshly brewed coffee, speciality teas, fruit juices

Grab & Go Lunch Bags

Sandwich *or* filled baguette, bag of crisps, piece of fresh fruit, chocolate bar *or* cake, carton of juice *or* a bottle of water.





Three Course Buffet Conference Lunch

Served in our Restaurant

Our menus change seasonally and are selected by Chef using locally sourced fresh ingredients

Sample menu:

Starters

Chefs homemade soup of the day, warm rustic rolls (v)

Mains

Meat

Roasted chicken supreme, crispy pancetta, tarragon sauce

Fish

Poached hake fillet, ratatouille, citrus dressing

Vegetarian

Sweet potato & chick pea tagine, flaked almonds with spiced couscous (vg)

Served with Chef's choice of sides

Desserts

Seasonal fresh fruit platter (vg)

Profiteroles, warm chocolate sauce (v)

Served with freshly brewed coffee, speciality teas





Bowl Food

Select four dishes from our options below
(Minimum number: 30 delegates)

Additional dishes (each)

Meat

Five-spice beef strips, egg noodles
Farm-assured chicken teriyaki, fluffy rice
Cumberland sausage and mash, red onion jus

Fish

Popcorn fish and chips, homemade tartare sauce
Pesto salmon stir fry, mange tout, bean shoots
Coconut fish curry, wild rice

Vegetarian

Sweet potato and chickpea tagine, couscous (vg)
Quinoa, grilled stem broccoli, roasted pumpkin seeds, blueberry dressing (vg)
Charred asparagus soldiers, whipped feta

Dessert

Eton mess, fresh strawberries (v)
Mini lemon cheesecake shots (v)
Chocolate torte (v)



Canapé Menu

Select six items from the options below
(Minimum number: 20 delegates)

Additional items can also be added

Meat

Vietnamese pork balls with pickled cucumber
Mini minced beef tacos
Mini chicken tikka skewers with mango chutney
Bacon and brie blinis

Fish

Smoked salmon and spinach roulade
Tandoori prawns with raita

Vegetarian

Roasted red pepper and goats cheese crostini (v)
Ploughman's bites (v)
Wild mushroom arancini (vg)
Piri piri tofu bites with spicy vegan mayo (vg)
Mango salsa filo cups (vg)

Dessert

Mini lemon posset (v)
Chefs seasonal mini tarts (v)
Chocolate brownie torte bites (v)
Chargrilled seasonal fruit skewer with a sugar syrup drizzle (vg)



Fine Dining

Select one dish from each course below
(Minimum number: 20 delegates)

Starters

Charred asparagus, breaded quail eggs, hollandaise & chive sauce (v)
Brixworth pate, bacon, brandy with toasted sourdough & plum chutney
Smoked haddock & brie fishcake, pea velouté, dill
Pan fried king prawns, artichoke & watercress, tomato concassé, citrus dressing
Wild mushroom & rosemary soup, cèpes, parmesan crouton (v)

Mains

Herb crusted rump of lamb, fondant potato, roasted baby carrots & redcurrant jus
Line caught fillet of hake, seafood & vegetable nage, star anise, saffron potatoes
Slow cooked pork belly, black pudding mash, greens, cider jus
Fillet of seabass, roasted courgette, vine tomato & aubergine, lemon & caper dressing
Roasted pepper, goats cheese & spinach wellington (v)
Pan seared basil halloumi, beetroot galette, stem broccoli, butter sauce (v)

Desserts

Dark chocolate fondant, fresh strawberries, vanilla bean ice cream (v)
Caramelised lemon tart, raspberry sorbet, mint (v)
White chocolate crème brûlée tart (v)
Passionfruit panna cota, raspberry ripple meringue, orange zest shortbread (v)
Rum babas, roasted pineapple, coconut ice cream (v)

Served with freshly brewed coffee, speciality teas





Upgrades

Selection of Warwickshire cheeses, chutneys & crackers
(Served as sharing platters)

To accompany your coffee or tea:
Petit fours

Sorbet, a refreshing palate cleanser

Choose from:

Gin & lemon

Kir Royale

Raspberry

Champagne





Wine List

(Each)

White

	Bottle	ABV
Giotto Catarratto Pinot Grigio, Italy NV	75cl	12%
McGuigan Cellar Select Chardonnay, Aus	75cl	11.5%
Villa Vieja Viognier, Mendoza, Argentina	75cl	13.5%
Ara Single Estate Pinot, NZ	75cl	13.5%

Red

Rock Hopper Shiraz, SE, Aus	75cl	13%
McGuigan Black Label Merlot, SE, Aus	75cl	13.5%
Phebus Malbec, Mendoza, Argentina	75cl	14.5%
Awatere Pass Pinot Noir, Marlborough NZ	75cl	13.5%

Rosé, Sparkling Wine & Champagne

Follador Prosecco DOC Treviso, Italy, NV	75cl	11.5%
Mumm Cordon Rouge Brut, France, NV	75cl	12%
Giotto Pinot Grigio Rose Veneto IGT, Italy	75cl	12.5%

Soft Drinks

Still / Sparkling Mineral Water	1 Litre
Coke/Diet Coke/ 7up /Fanta	330ml
Carafe of Fruit Juice	1 Litre





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