



Menus 2014

It is recommended that you add a waiter for your booking, particularly for events of over 10 people.
Waiter charge will be automatically added for bookings over 18 people.

Catering Daily Delegate Rate

DDR - £19.85 pp

Arrival: freshly brewed filter coffee/selection of fine teas, served with pastries

Mid morning break: freshly brewed filter coffee/selection of fine teas, served with biscuits

Lunch: Sandwiches/fruit/crisps/mineral water/fruit juice

Afternoon break: Tea/coffee/cakes

Waiter to serve

Refreshments

Tea/Coffee & Biscuits - £1.70 pp

freshly brewed filter coffee/selection of fine teas, served with biscuits

(NOTE - for drop off service disposable cups and stirrers will be provided and minimum numbers of 9 will apply)

Tea/Coffee & Cake - £2.85 pp

freshly brewed filter coffee/selection of fine teas, served with home-made cake slices

(NOTE - for drop off service disposable cups and stirrers will be provided and minimum numbers of 9 will apply)

Juice – £2.75 per litre

orange, apple or cranberry – please specify (each carton serves 6 glasses)

Water – £2.25 per litre

still or sparkling – please specify (each bottle serves 6 glasses)

Breakfast

Tea/Coffee & Pastries - £3.05 pp

freshly brewed filter coffee/selection of fine teas, served with pastries

(NOTE - for drop off service disposable cups and stirrers will be provided and minimum numbers of 9 will apply)

Continental Breakfast (min 3 people) - £5.60 pp

1 x croissant & butter, 1 x danish,

1 x fruit portion (2 items of fresh fruit)

1 x freshly squeezed orange juice



Sandwich Lunches

DMH Sandwich Bronze Lunch - £6.35 pp

*a meat, fish & vegetarian selection of sandwiches per person (1 ½ rounds pp)
whole fruit (ptn pp)*

DMH Sandwich Silver Lunch - £7.55 pp

*a meat, fish & vegetarian selection of sandwiches per person (1 ½ rounds pp)
cut fruit (ptn pp)
crisps*

DMH Sandwich Gold Lunch - £8.65 pp

*a meat, fish & vegetarian selection of sandwiches per person (1 round pp)
cut fruit (ptn pp)
finger buffet (2 items pp)*

Finger Buffet

DMH Finger Buffet Bronze - £11.35 pp

*a meat, fish & vegetarian selection of sandwiches per person (1 round)
finger buffet (4 items pp)
cut fruit (ptn pp)*

DMH Finger Buffet Silver - £12.75 pp

*a meat, fish & vegetarian selection of sandwiches per person (1 round)
finger buffet (4 items pp)
cheese board (ptn pp)
cut fruit (ptn pp)*

DMH Finger Buffet Gold - £13.75 pp

*a meat, fish & vegetarian selection of sandwiches per person (1 round)
finger buffet (4 items pp)
cheese board (ptn pp)
cakes (ptn pp)
cut fruit (ptn pp)*



Fork Buffet

DMH Meze Lunch - £10.50 pp (min 6 people)

Traditional fare all on one platter for a scrumptious cold English plate offers a complete, highly nutritious and varied meal.

To include bread rolls, whole fruit and a minimum of 10 different meat, fish and salad items including:

Roast beef, salmon, chicken, prawns, a variety of salads and sauces

Rolls and breads

Small whole fruit platter

Jacaranda Fork Buffet – £19.00 pp (min 6 people)

Roast Chicken Breast marinated in lemon and thyme

Spiced Prawns wrapped in smoked salmon served with wasabi & lime dressing

Sweet Potato Tortilla with red onion and coriander (v)

Green Bean & Mange Tout salad with basil & tomato (v)

Mixed Leaf Salad with olive oil balsamic dressing and fresh herbs (v)

Rolls & Butter morning baked dinner rolls with butter

Bakewell Tart the delicious Derbyshire almond flan, served with cream

Birch Fork Buffet - £19.00 pp (min 6 people)

Slow Roast Ham with pickled gherkin and beetroot relish

Foil Baked River Trout with rock salt and fresh herbs

Grilled Aubergine with feta and mint (v)

Barlotti Bean & Cherry Tomato Salad with sage & rocket (v)

Mixed Leaf Salad with olive oil balsamic dressing and fresh herbs (v)

Rolls & Butter morning baked dinner rolls with butter

Queen of Sheba Cake simply the best chocolate cake. Very rich and served with cream

Oak Fork Buffet - £20.00 pp (min 6 people)

Roast of Essex Beef finely sliced with creamed horseradish

Fresh Salmon Mirin glazed salmon with citrus infused carpaccio of fennel

Dolmades Cous cous and vegetable stuffed vine leaves (v)

New Potato Salad with spring onion and French dressing (v)

Mixed Leaf salad with olive oil balsamic dressing and fresh herbs (v)

Rolls & Butter morning baked dinner rolls with butter

French Apple Flan the classic dessert served with cream