

Catering Services

As a locally established organisation, our philosophy is very much orientated toward local suppliers and local produce. Our carefully selected suppliers offer **home-made seasonal produce, sourced locally** where ever possible, examples would include;

Lanchester Dairies,
Archer Jersey, Darlington,
The Durham Cow Company,
Broom House Farm, Lintz Hall Farm,
Burnopfield, Bake House, Gateshead,
Peeling & Pips, Gateshead and
Ringtons in Newcastle.

Furthermore, our menus are made solely with **free-range eggs** and use **organic produce**. We are also able to cater for many different dietary requirements providing **gluten** or **dairy free** menus.

Each menu is freshly prepared, served as a finger buffet, available either within your meeting room or in our break-out area enabling delegates to utilise an open area in a casual, relaxed environment.

Sandwich fillings and savouries are tailored to suit the type of menu selected and are produced using seasonal produce so will vary from time to time.

Our menu selections offer a selection of fresh seasonal fruit or home-made cakes/biscuits, which could include a selection of the following;

- Rich Spiced Fruit Cake (Diabetic, Dairy or Vegan Free)
- Light Banana & Walnut Cake
- Sticky Ginger Slab Cake
- Chocolate Brownies
- Rocky Road Biscuits
- Orange & Almond Cake (Gluten & Dairy Free)
- Carrot Cake (with or without Cream Cheese Topping)
- Tangy Lemon Drizzle Cake with Lemon Icing
- Flapjack
- Chocolate Chip Cookies
- Shortbread

In our experience, a mixed selection of fresh fruit and cakes/biscuits is popular with delegates.

Should you require something 'a little different' or have a specific request please contact our meeting organiser. Equally, should you require two consecutive days, please note our catering would vary each day.

Date Total Number of Individuals Any Specific Dietary Requirements such as dairy free, wheat intolerant etc

MENU Selection, priced at £6.00 per head

SANDWICHES

Using freshly baked brown, white and seeded rolls, **please select 4 from the following options;**

- Home-baked Chain Bridge Honey Organic Ham & English/Wholegrain Mustard. []
- Home-baked Chain Bridge Honey Organic Ham & Mature Cheddar Cheese []
- Home-baked Chain Bridge Honey Organic Ham & Home-made Coleslaw []
- Organic Back Bacon, Lettuce & Tomato []
- Organic Saddleback Sausage []
- Chicken with Free Range Mayonnaise []
- Chicken with Stuffing []
- Chicken with Lettuce and Tomato []
- Coronation Chicken []
- Mature Cheddar Cheese & Mango Chutney []
- Tuna Savoury & Sweetcorn []
- Tuna Savoury with Cucumber []
- Tuna Savoury with Spring Onions []
- Brie with Cranberry []
- Brie with Grapes []
- Free Range Egg Mayonnaise & Cress []
- Mature Cheddar Cheese with Mango Chutney []
- Mature Cheddar Cheese with Branston Pickle []
- Mature Cheddar Cheese Savoury []
- Mature Cheddar Cheese and Tomato []
- Hummus & grated Carrot []

SAVOURIES

Home-made to order, **please select 3 from the following options;**

- Onion Bhajees + Chutney []
- Durham Blue Cheese & Onion Quiche Slices []
- Home-made Coriander & Broad Bean Pate on Toasted Baguette []
- Durham Blue Cheese & Walnut on Baguette []
- Saddleback Sticky Sausages on a skewer []
- Free-Range Egg & Bacon Mini Pie Slices []
- Chicken Tikka on a skewer []
- Salmon Fishcakes served with yoghurt & cucumber dressing []
- Leek & Mature Cheddar Cheese Quiche Slices []
- Garlic & Herb Brushetta served with Cream Cheese & Chive []
- Mature Cheddar & Tomato served in Vol-au-Vents []
- Pork Thai Cakes served with Mango Chutney. []
- Red Onion & Tomato Salsa served in Vol-au-Vents []

DESSERT

Home-Made to order, **please select 1 of the following**

- Mixture of home-made cakes/biscuits []
- Seasonal Fruit Platter []
- Mixture of cakes/biscuits and Seasonal Fruit []

NB: All options are made with seasonal produce so may from time to time be unavailable. The Conference Team would contact you as soon as possible regarding an alternative choice should this be the case.

SUPPLEMENTARY OPTIONS

Fresh orange or apple juice,	£0.50 per head per serving
Tea, coffee and biscuits,	£1.00 per head per serving
Tea, coffee, juice and biscuits,	£1.50 per head per serving
Breakfast Danish Pastry or Muffin,	£1.20 per head per serving
Seasonal Fruit Platter	£1.00 per head
Organic Back Bacon or Saddleback Sausage Sandwiches	£2.50 per sandwich
Freshly prepared sandwiches, crisps and fresh fruit	£4.00 per head

Complementary jugs of iced water are provided.