

Coin Street Conference Centre

# Conference Centre Menu

- Breakfast and Hot/Cold Drinks
- Lunchtime Finger Buffet
- Cake/fruit platters
- Hot Bowl Food/Hot Fork Boxes
- Salad Boxes
- Light Bites
- Drinks Packages



# What you need to know about our catering

At Coin Street Conference Centre we believe healthy and sustainable food is important for body and mind, and the environment.



- The majority of our buffet menu is made up of vegetarian and vegan options, around 20% are vegan options
- Food film is made from cornstarch
- Our caterers are proud to have achieved the highest possible 3\* rating from the Sustainable Restaurant Association
- All meat is UK free-range and fish is sustainably sourced. Seasonal fruit and vegetables are sourced from the local market to ensure they are at the peak of freshness and flavour
- We have a zero-to-landfill policy, disposing of waste correctly and finding eco-friendly solutions
- All recycling is sent to the First Mile Recycling plant
- We supply only Fairtrade tea and coffee
- Healthy eating is encouraged by eliminating GM foods, trans fats, reducing fat across all our menus and salt by 50%
- We can cater for most allergies, but as our caterers operate in a working kitchen, they cannot guarantee no cross-contamination. If the allergy is severe for the delegate, we recommend they bring their own lunch.
- All chicken and lamb is certified Halal



# Hot and cold drinks



**Start the day right, with hot and cold drinks, from 9am**



- Fairtrade tea and coffee | £2.50 per person, per serve
- Fairtrade tea, coffee and biscuits | £3 per person, per serve
- Orange/apple juice (jug serves 5) | £5.50
- Chilled and filtered tap water comes as standard in the meeting/catering rooms.

# Breakfast time



**Breakfast is available between 9am – 11am (minimum order of 6)**

## Bronze breakfast

£5.75 per person

- A selection of mini viennoiserie; danish pastries, almond croissants and pain au chocolate.
- Served with Fairtrade tea and coffee

## Hot breakfast

£10.20 per person

- **Glazed brioche roll with a choice of;**
  - British best back bacon (489kcal),
  - sausage (616kcal),
  - vegetarian sausage (v) (371kcal)
- **Roast Tomato & Mushroom in a Cereale Bap,** with vegan mozzarella (vegan, d) (297 Kcal)
- Served with Fairtrade tea and coffee

Gluten free and vegan options available on request.

## Bronze Plus breakfast

mini granola pot and pastries | £8.10 per person

- A selection of mini viennoiserie; danish pastries, almond croissants and pain au chocolate.
- A shot of granola with natural yoghurt and honey
- Served with Fairtrade tea and coffee

## Silver breakfast

granola and pastries | £10.50 per person

A selection of the following:

- Mini pastries
- Seasonal sliced fruit
- Granola with Plum Compote (V)
- Served with Fairtrade tea and coffee



# Lunchtime finger buffet



g: no gluten ingredients | d: no dairy ingredients  
n: contains nuts | v: vegetarian | vegan: vegan

## Minimum order 6

### Bronze lunch

£15.50 per person

Includes the following:

- Three pieces per person of a selection of freshly baked breads, all lavishly filled with a seasonal selection of meat, fish and vegetarian fillings
- Two seasonal light bites
- Two seasonal salads
- Selection of Homemade Mini Cakes
- Seasonal sliced fruit

### Silver lunch

£17.90 per person

Includes the following:

- Three pieces per person of a selection of individual rolls, open sandwiches, mini baguettes and rustic bread, all lavishly filled with a seasonal selection of meat, fish and vegetarian fillings
- Three seasonal light bites
- Two seasonal salads
- Selection of Homemade Mini Cakes
- Seasonal sliced fruit

Individually packaged lunches from either the bronze or silver menu can be provided on request.

### Why not add a little extra to your lunch or during your breaks?

- Kettle chips with salsa | £1.50 per person
- Cut Fruit – 5 mini pots platter (v,g,d) (serves 5) | £13.10
- Cut Fruit – 11 Mini pots platter (v, g,d) (serves 11) | £28
- Cake Platter (serves 8) | £24.50

# Lunchtime hot fork buffet



## Minimum order 10

Our hot fork buffet has a minimum order of ten portions per item, served to your delegates by our dedicated catering team

£17.10 per person

### From the field

- **Mushroom Stroganoff** sauteed flat & button mushrooms with tomato, paprika and crème fraiche served with rice (v, g)
- **Macaroni Cauliflower with Caramelised Onion** with English cauliflower, mature cheddar, Coleman's English mustard (v)
- **Feijoada, Brazilian Black Bean Stew** black turtle beans, sweet potato and carrots with orange zest (vegan, g, d)
- **Spicy Fable Curry** a delicious, fragrant, aromatic and deeply spicy fable shiitake mushroom curry (vegan, g, d)
- **Aubergine Massaman Curry** with potatoes, sugar snap peas, peanuts & a squeeze of fresh lime, served with rice (vegan, g, d, n)
- **Symplicity Chorizo, Rosemary & Courgette Penne** a spicy vegan chorizo mince from Symplicity with courgette, fresh rosemary, bechamel sauce topped with a sprinkle of breadcrumbs (vegan, d)
- **Creamy Spinach & Mushroom Penne** freshly cooked penne with baby spinach, chestnut and porcini mushrooms (vegan, d)

### From the farm

- **Penne with Chicken in a Spinach & Mushroom Sauce** with baby spinach, chestnut and porcini mushrooms in a creamy sauce (d)
- **Chicken Tagine with Cous Cous** chicken, courgettes, chick peas, squash and carrots with cinnamon, cumin and ginger served with couscous (d)
- **Chicken Korma & Rice** chicken thigh cooked in korma sauce with garam masala, coconut, cream, garlic and natural yogurt, served with rice (g, n)
- **Pesto Chicken & Broccoli Creamy Orzo** a pesto chicken and orzo dish with fresh basil, tender broccoli, cherry tomatoes in a creamy garlic sauce
- **Jerk Chicken, Rice & Peas** (g, d)

### From the sea

- **Harissa Salmon with Mint Jewelled Couscous**
- **Creamy Salmon Penne** steamed salmon in a cream sauce with our homemade garlic puree, fresh dill and a squeeze of lemon (d)

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n: contains nuts | v: vegetarian | vegan: vegan

# Lunchtime hot boxed meals

## Minimum order 6

Boxed individually for a quick and convenient lunch time service

£15.90 per person

### From the field

- **Mushroom Stroganoff** sauteed flat & button mushrooms with tomato, paprika and crème fraiche served with rice (v, g)
- **Macaroni Cauliflower with Caramelised Onion** with English cauliflower, mature cheddar, Coleman's English mustard (v)
- **Feijoada, Brazilian Black Bean Stew** black turtle beans, sweet potato and carrots with orange zest (vegan, g, d)
- **Spicy Fable Curry** a delicious, fragrant, aromatic and deeply spicy fable shiitake mushroom curry (vegan, g, d)
- **Aubergine Massaman Curry** with potatoes, sugar snap peas, peanuts & a squeeze of fresh lime, served with rice (vegan, g, d, n)
- **Symplicity Chorizo, Rosemary & Courgette Penne** a spicy vegan chorizo mince from Symplicity with courgette, fresh rosemary, bechamel sauce topped with a sprinkle of breadcrumbs (vegan, d)
- **Creamy Spinach & Mushroom Penne** freshly cooked penne with baby spinach, chestnut and porcini mushrooms (vegan, d)

### From the farm

- **Penne with Chicken in a Spinach & Mushroom Sauce** with baby spinach, chestnut and porcini mushrooms in a creamy sauce (d)
- **Chicken Tagine with Cous Cous** chicken, courgettes, chick peas, squash and carrots with cinnamon, cumin and ginger served with couscous (d)
- **Chicken Korma & Rice** chicken thigh cooked in korma sauce with garam masala, coconut, cream, garlic and natural yogurt, served with rice (g, n)
- **Pesto Chicken & Broccoli Creamy Orzo** a pesto chicken and orzo dish with fresh basil, tender broccoli, cherry tomatoes in a creamy garlic sauce
- **Jerk Chicken, Rice & Peas** (g, d)

### From the sea

- **Harissa Salmon with Mint Jewelled Couscous**
- **Creamy Salmon Penne** steamed salmon in a cream sauce with our homemade garlic puree, fresh dill and a squeeze of lemon (d)

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# Lunchtime boxed salads

**A minimum order of three boxes per salad must be placed**  
£15.70 per person

## **Complete with a fork and dressing**

- Fresh Cut Fruit x1 portion per person
- Mini homemade cake x 1 portion per person



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**Feta with Tomato, Coriander & Toasted Almond with a sage dressing (268 kcal) (v, g, n)**

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**Asian Salad with a Sweet Ginger & Soy Dressing with baby spinach, red cabbage, carrot, red pepper and coriander (499 kcal) (vegan, d)**

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**Winter Salad with Beetroot spinach, carrot, red onion, red cabbage, pepper & beetroot with a chilli & maple dressing (190 kcal) (vegan, g, d)**

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**Cranberry Chicken Salad mixed leaves, caramelised onion, cucumber with a sage dressing (493 kcal) (g, d)**

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**Salmon Teriyaki with Asian Salad with a Sweet Ginger & Soy Dressing with baby spinach, red cabbage, carrot, red pepper and coriander (431 kcal) (d)**

# Something a little lighter



g: no gluten ingredients | d: no dairy ingredients  
n: contains nuts | v: vegetarian | vegan: vegan

**We recommend six bites per person | £3.50 per bite**

Minimum order of 25 per light bite.

Tray service is available at a surcharge

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## From the Field (vegan options)

- **Slow Cooked Tomato & Basil** slow dried tomatoes rolled in chopped basil and yeast flakes (183 kcal) (vegan, g, d)
- **Samosa, packed full of fresh vegetables and potatoes** (132 kcal) (vegan, d)
- **Beetroot & Quinoa Bites with Houmous** baked beetroot and quinoa bites topped with houmous (81 kcal) (vegan, d)
- **Queen Olives on sticks**, 4 per portion (vegan, g, d)

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## From the field

- **Cheesy Paprika Puff** (v) (272 kcal)
- **Pickled Blackberry Crostini** (v) (63 kcal)
- **Stilton & Caramelised Red Onion Tart** (v) (237 kcal)

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## From the farm

- **Chicken Brochette – Red Pepper & Garlic** chicken goujon marinated with roasted red peppers, onion, garlic, coriander, cumin and a hint of chilli (49 kcal) (g, d)
- **Cocktail Sausages with Honey & Soy** – 3 per portion, with sesame seeds (151 kcal) (d)
- **Homemade Thyme & Caramelised Onion Sausage Roll** with fresh thyme (206 kcal) (d)

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## From the sea

- **Lime, Chilli & Coriander Salmon Brochette** (g, d) (60 kcal) (g, d)
- **Smoked Haddock Pakora** (35 kcal) (g, d)

# Finish with drinks



**Finish your day with socialising and networking drinks and nibbles.** This can be served from your meeting or conference space, or why not consider hiring our Roof Terrace for just £140 + VAT per hour? (Minimum order 25)

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## Drinks & Nibbles Bronze

£26.50 per person

- A mixture of red & white wine, and soft drinks, served with mixed nuts, olive mix, kettle crisps
- 3.5 alcoholic drinks and 1.5 soft drinks per person

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## Drinks & Nibbles Silver

£35.50 per person

- A mixture of red & white wine, beer, and soft drinks, accompanied by a selection of finger buffet (4 per person)
- 3.5 alcoholic drinks and 1.5 soft drinks per person

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## Drinks & Nibbles Gold

£45 per person

- A mixture of red & white wine, prosecco, and soft drinks, accompanied by a selection of finger buffet (6 per person)
- 4.5 alcoholic drinks and 1.5 soft drinks per person

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## Drinks Only Package (wine only)

£17.80 per person

- A mixture of red & white wine and soft drinks
- 3.5 alcoholic drinks and 1.5 soft drinks per person

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## Drinks Only Package

£21.50 per person

- A mixture of red & white wine, beer and soft drinks
- 3.5 alcoholic drinks and 1.5 soft drinks per person

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## Non Alcoholic Drinks Package

£9.50 per person

- A mixture of fresh juices and non alcoholic beers
- 1.5 glasses of soft drinks and 2 non-alcoholic beer per person

# Our commitment to sustainability

Sustainability is incredibly important to us, and we're proud that our caterers share this commitment. From ethically-sourced ingredients to waste reduction initiatives, our catering partners ensure that every meal served aligns with our environmental values.

They focus on local, seasonal produce, reduce food miles and support nearby communities. Plus, eco-friendly packaging, minimal food waste, and strict recycling protocols helps us reach a greener, more responsible future for everyone.



# The important bits

## Dietary requirements

We're pleased to offer wheat free, gluten free, vegan, Halal and dairy free dietary options.

We can cater for nut allergies, but as our caterers operate in a working kitchen, they cannot guarantee no cross-contamination. If the allergy is severe for the delegate, we recommend they bring their own lunch. We recommend this for any airborne/ anaphylactic allergies.



## Crockery and cutlery

All our prices include china plates, stainless steel cutlery and serviettes.

## VAT

All prices are exclusive of VAT

## Additional information

All menus are subject to change without notice due to availability and seasonal variations. Minimum numbers may apply.

Please let us know if you'd like to hear more about our catering options – we'd love to hear from you!

We try our best to meet your all dietary needs, but on rare occasions where we can't, we may ask delegates to bring their own meal.

