



COIN STREET CONFERENCE CENTRE MENU

BREAKFAST | FINGER BUFFET LUNCHES | HOT BOWL FOOD | DRINKS PACKAGES

CONTENTS



Dietary legend: (v) vegetarian, (g) no gluten containing ingredients, (d) dairy free, (n) contains nuts.

Our Catering Policy	3
Hot and cold drinks	4
Breakfast options	5
Finger buffet lunches	6
Hot fork buffets	7
Boxed salad menu	8
Light bites	9
Drinks packages	10
Information.....	11

OUR CATERING POLICY



At Coin Street Conference Centre we serve a delicious range of healthy food, which is good for delegates 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 corn starch
- 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%



HOT AND COLD DRINKS



Hot and cold drinks are available from 9am

Fairtrade tea and coffee	£2.50 per person
Fairtrade tea, coffee and biscuits	£3.00 per person
Orange/apple juice (jug serves 5)	£5.50
Still or sparkling Blu mineral water (750ml glass bottle)	£2.50
Chilled and filtered tap water comes as standard in the meeting/catering rooms	



BREAKFAST OPTIONS

(Minimum order 10)



Breakfast options are available between 9am - 11am

Bronze breakfast - bakery basket

- A selection of mini viennoiserie; danish pastries, almond croissants and pain au chocolat

Served with Fairtrade tea and coffee

£5.75 per person

Silver breakfast - granola and pastries

A selection of the following:

- Mini pastries
- Seasonal sliced fruit
- Granola with Plum Compote (V)

Served with Fairtrade tea and coffee

£10.50 per person



Silver breakfast - Vegan

A selection of the following:

- Strawberry Crumble Slice (vegan, d)
- Fresh Cut Fruit
- Soya Yoghurt Pot with Raspberry Coulis (vegan, g, d)

Served with Fairtrade tea and coffee

£11.60 per person



Hot breakfast

- Glazed brioche roll with a selection of British best back bacon (489kcal), sausage (616kcal)
- Roast Tomato & Mushroom in a Cereale Bap (vegan, d) (297 Kcal)

£10.20 per person



Gluten free and vegan options available on request.

FINGER BUFFET LUNCHES

(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:

- Four 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

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

Kettle chips with salsa (per person)	£1.50
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



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

HOT FORK BUFFETS

(Minimum order 6)



Our hot fork buffet has a minimum order of six per item.

£17.10 per person

From the Field

- Glazed & Honeyed Mushrooms with Orzo (v)
- Penne Arrabiata & a Classic Spicy Tomato Sauce (v)
- Vegan Rogan Josh with Rice (vegan, g, d)
- Moroccan Vegetable Tagine & CousCous (vegan, d)
- Fable Shiitake Mushroom Penne Bolognese (vegan, d)
- Dhal with Sweet Potato, Coconut Crust & Rice (vegan, g, d)
- Vegan Paella (vegan, g, d)

From the Farm

- Spaghetti Carbonara with Chicken
- Caribbean Lamb with Rice (g, d)
- Tarragon Chicken with Rice (g)
- Coconut and Coriander Chicken & Rice (d, g, n)

From the Sea

- Harissa Salmon with Mint Jewelled Couscous
- Chalkstream Trout with Creamy Orzo



BOXED SALAD MENU



Boxed salad menu per person, price includes a small portion of fresh cut fruit and small homemade dessert.

£15.70 per person

A minimum order of three boxes per salad must be placed.

Mediterranean Vegetable & Black Rice Salad (vegan, g, d, n)

with rocket & maple balsamic dressing (216kcal)

Watermelon & Tomato Salad (vegan, g, d)

chopped watermelon and tomatoes, chia seeds, blueberries, toasted pine nuts with a mint & lemon dressing (178kcal)

Italian Summer Salad (v, g)

mozzarella, artichoke hearts, olives, baby leaves, tomato & basil with mint & lemon dressing (264kcal)

Chargrilled Chicken with Rainbow Salad (g, d)

chicken fillets marinated in chilli & coriander tossed with mint, chickpeas, quinoa, raw carrot & rocket, with a lime & smoked paprika dressing (505kcal)

Hot Smoked Honey Salmon Nicoise Salad (g, d)

hot roast smoked salmon with hard boiled egg, new potatoes, olives, cherry tomato, mixed leaves and a dijon mustard dressing (262kcal)



LIGHT BITES



We recommend six bites per person. Minimum order of 25 per light bite.

£3.50 per bite

Tray service is available at a surcharge.

Vegan

- Pea & Mint Crostini (vegan, d)
- Green Olive Tepenade with Balsamic Baby Onions (vegan, g, d)
- Tomato Bruschetta (vegan, d)

From the farm

- Duck Pancake & Hoisin (d)
- Mini Chicken Skewers with Coriander & Chilli (g, d)
- Bacon & Prune (g, d)
- Szechuan Pepper Chicken (d)

Vegetarian

- Feta & Honey Crostini (v)
- Crisp Cheese Risotto Arancini (v)
- Mozzarella Pearl with Sunblush Tomato & Basil Crostini (v)
- Cucumber & Feta with Pomegranate (v, g)
- Curried Cauliflower & Chutney (v)

From the sea

- Smoked Salmon & Horseradish Blinis
- Honey & Ginger Glazed Trout Bites (d)



DRINKS PACKAGES



Conclude your meeting with 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)

Drinks & Nibbles Bronze (£26.50 pp)

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

Drinks & Nibbles Silver (£35.50 pp)

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

Drinks & Nibbles Gold (£45 pp)

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

Drinks Only Package (wine only) (£17.80 pp)

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

Drinks Only Package (£21.50 pp)

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



INFORMATION



Dietary requirements

We can offer wheat, gluten free, dairy free and low fat alternatives. Please ask us.

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.

For more information about any of our menus please contact the conferences and events team.

