



HOSPITALITY MENUS 2017



HOW TO ORDER



Welcome to CEME Conference Centre Hospitality Menus...

CEME, together with our catering partners, 'Bartlett Mitchell' are totally committed to delivering the highest standards of food quality, choice, presentation and service to fully compliment the delegate experience within the conference centre. Whether it is simply providing a real quality fresh 'bean to cup' coffee in the morning, a healthy attractive sandwich luncheon or delivering the finest dining experience, we will ensure that the hospitality provision you choose, adds real value to your event and enhances your client satisfaction.

We are proud to have recently appointed Bartlett Mitchell who are a multi-award-winning contract caterer with a real focus on food sustainability, nutrition and provenance and a commitment to British, locally sourced produce. They actively commit to ensuring that their passion for food fuels the success of your conference and meetings.

We would be pleased to discuss any aspect of your catering requirements with you, and if you have any special requests, we will do our utmost to ensure that these are accommodated. We hope you will enjoy our new food offers and we look forward to discussing your specific requirements with you very soon.

'Bon Appétit'!

Booking Procedure:

To book your conference or events refreshments and hospitality at CEME Conference Centre or on the CEME Campus, please contact our Conference sales office on 0208 596 5151 or email: events@ceme.co.uk Monday to Friday 08:30-17:00hrs. We would ask that you give us your final delegate numbers 7 working days prior to your conference or event. Whilst we will always try to accommodate last minute requests, changes notified within 48 hours of your event cannot be guaranteed.

[A supplement may be chargeable for some weekend hospitality services]

[All prices are exclusive of VAT]

BEVERAGES



Simply tea and coffee break

Tea and coffee £2.15 pp

Freshly prepared fair-trade coffee, organic classic and herbal infusions

Biscuit, tea and coffee break

Tea and coffee £2.95 pp

Freshly prepared fair-trade coffee, organic, classic and herbal infusions

Served with selection of biscuits

Why not add...

Still and sparkling water £2.95

1ltr bottle

Seasonal infusions £1.25

250ml bottle

Seasonal fruit and herb infused water

Strawberries and mint

Cucumber, lemon and ginger

Pineapple ,mint and lime

Fruit juice jug £3.95

Please choose from orange, apple, pineapple or cranberry

BREAKFAST



Breakfast

Toast station £4.25 pp

Selection of bloomer, granary, tea cakes and muffins with a selection of jams, curds, preserves, Nutella, Marmite and peanut butter

English Breakfast £10.50 pp

Grilled British bacon and sausages

Sautéed portobello mushrooms

Grilled fresh tomatoes

Free range scrambled egg

Freshly brewed tea and coffee

Freshly squeezed juice

Toast

Why not drink...

1 litre jug – 4 servings per jug

Breakfast juice jug £3.95

Please choose from orange, apple, tomato, carrot or cranberry

Breakfast smoothie shot £2.50

Chef's selection of healthy seasonal fruit with our homemade yoghurt

BREAKFAST

Breakfast rolls

Minimum of 4 people

Cumberland sausage roll	£3.60
Grilled back bacon roll	£3.60
Grilled filled mushroom and cheddar roll	£3.00
Hash brown and cheese roll	£3.00
Smoked salmon bagel	£3.80

All the above come with selection of sauces

Breakfast supplements

Minimum of 4 people

Freshly baked croissant, preserves and butter	£2.75
Freshly baked Danish pastry	£2.75
Freshly baked mini pastry selections	£2.00
<i>2 per person</i>	
Fresh seasonal fruit platter	£3.95
Fresh fruit bowl	£2.60
Granola topped yoghurt pots	£3.75
Fairtrade One World fruit cookie	£1.25
Fairtrade One World chocolate chip cookie	£1.25
Platter of cured meats and cheeses	£5.70 each

Serves 6

Hash browns with black pudding	£3.50 each
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Serves 6

WORKING LUNCHES

Classic sandwich lunch

£9.75 pp

Minimum of 4 people

A selection of homemade sandwiches

Based on 1 ½ rounds per person

Served on a variety of breads with the following fillings:

Chicken and sundried tomato

Roasted beef and creamed horseradish

Tuna mayonnaise and cucumber sandwich

Smoked salmon and cream cheese

Free range egg mayonnaise and cress (v)

Mature Cheddar cheese and tomato (v)

Includes a selection of crisps and a platter of seasonal cut market fruits

Wraps Lunch

£9.95 pp

Minimum of 4 people, based on one round per person

Chicken, bacon and guacamole wrap

Chicken Caesar wrap

Hoisin duck, spring onion and cucumber wrap,

Tuna, sweetcorn and crispy gem lettuce

Bombay spiced veggie wrap (v)

Roasted seasonal vegetables and crumbled feta (v)

Includes chunky chips and a platter of seasonal cut market fruits

Halal wraps available on request:

Red Thai chicken wrap

Bombay chicken and potato wrap

The deli lunch

£10.95 pp

Minimum of 6 people, based on 2 rolls per person

A selection of artisan breads and rolls served with a selection of fillings from The Melting Point deli to include:

Gammon ham and tomato salad

Roast chicken salad

Hot smoked salmon with cucumber and dill mayo

Mexican tuna and cucumber

Free range double egg and spinach (v)

Chunky houmous and roasted seasonal vegetables (v)

Includes a platter of crudities with dips and fresh cut fruit

HEALTHY ALTERNATIVES

Breadless platter

£8.95pp

Minimum of 4 people

Lighter and healthier option, fresh fillings served on baby gem leaves, cos lettuce leaves or rice paper wraps

Flaked poached salmon with a chive crème fraiche

Dried cured ham with artichoke and rocket

Coronation chicken

Feta cheese, avocado, sun blushed tomato and basil pesto (v)

Swiss cheese, pickle and roasted red peppers (v)

Free range egg and watercress salad (v)

Includes a selection of crudities and a basket of seasonal cut market fruits

Salad Working Lunch

£ 7.00

Minimum of 4 people

From the farm

Chicken, bacon, egg and avocado

Parma ham, mozzarella and pesto fusilli

Chicken Caesar salad

From the sea

Tuna Niçoise

Poached salmon, new potato and dill

Smoked mackerel, watercress and orange salad

From the farm

Roasted vegetable, parmesan, rocket (v)

Roasted butternut squash, garlic, pine nut, olives (v)

Goats cheese orange and walnut (v)

PLATTER LUNCHES

The Ploughman's Platter £10.95 pp

Create your own Ploughman's lunch with baked artisan breads and a selection of Great British cheeses – including English cheddar, Welsh cheddar and Stilton

Accompanied by pickles and chutneys, sweet pickled onions and a layered salad of cos lettuce, cherry tomato, cucumber and crunchy radish

The Antipasti Platter £11.95 pp

A selection of Italian breads filled with:

Mozzarella, basil and tomato (v)

Parma ham and Italian cheese

Oregano roasted vegetables (v)

Accompanied by Italian bread sticks with dips, olives, crudities, vegetable crisps and a mini layered Italian salad pot

Why not add...

Homemade mini sausage roll £1.45 pp

Classic Scotch egg £2.25 pp

Tofu Scotch egg £2.25 pp

Chunky chip cone £1.75 pp

Sweet potato wedge cone £1.95 pp

Veggie samosa £1.75 pp

Sweet and savoury popcorn cone £1.50 pp

Bite-sized flapjack, brownie, coconut bite and rocky road platter £2.95 pp

Minimum order of 6

Fruit and nut nibble platter £3.75 pp

Minimum order of 6

Oatcake, cheese and chutney platter £4.25 pp

Minimum order of 6

Puff pastry cheese straws £1.25 pp

Minimum order of 6

FINGER BUFFET



Finger Buffet

£14.75 pp

Minimum order of 10. Choose a selection 5 items from the following:

From the farm

Curry chicken skewers served with cucumber raita

Peppered beef skewers with coriander and sea salt

Honey and wholegrain mustard glazes mini Cumberland sausages

Parma ham-wrapped grissini sticks

Mini scotch eggs

Skewered mini lamb kofa

From the sea

Smoked haddock, spinach and cheddar cheese tartlets

Chilli ginger prawns

Tuna and coriander cups

Soy glazed salmon skewers

Smoked mackerel and horseradish fish cake

Bite-sized fish goujons with homemade tartare sauce

From the field

Crispy herb arancini

Mushroom, tomato and mozzarella burger with shallot jam

Homemade falafel with raita

Roasted pepper, feta cheese and basil tartlets

Vegetarian spring roll

Cherry tomato and basil bruschetta

FORK BUFFET

Seasonal Hot Fork

£21.50 / £24.50 pp

From the farm

Braised belly of pork with roasted leeks and braised lentils
Chargrilled free range chicken breast with roasted seasonal vegetables, toasted pumpkin seeds and a mint pesto dressing

From the sea

Grilled Loch Duart salmon with lemon roasted fennel
Pan fried haddock with rainbow chard and sprouting broccoli

From the field

Baked beetroot tartlet with grilled Golden Cross goats cheese served with rocket leaves dressed with parmesan
Butternut squash and almond tagine with couscous and a chili and fresh apricot chutney

Dessert

Glazed orange and lemon tart
White chocolate mousse with roasted strawberry jam
All served with a selection of seasonal vegetables, potatoes and salad

Seasonal Cold Fork

£19.50 / £22.50

From the farm

Moroccan spiced free range chicken with fresh herbs cous cous salad
Ham hock roulade with piccalilli

From the sea

Smoked salmon with baby potato salad and lemon crème fraîche
Cured mackerel on a bed of thyme puy lentil ragout

From the field

Caramelised onion and potato tart with smoked Apple wood cheddar
Roast tomato, pepper and smoked paprika frittata

Salads

Served with Chef's choice 3 seasonal salads

Sweet

Blueberry frangipane with crème fraîche
Rich chocolate and praline pots

PLATED DINNER



Plated Dinner

£32.00 / £38.00 pp

Below is a sample menu. Please contact us for a bespoke seasonal menu tailored to your needs

Starter

Wild mushroom and truffle soup

Lemon and thyme risotto with a parmesan croute

Oak smoked salmon with crème fraîche and lime

Main

Breast of duck with a redcurrant, orange and cinnamon sauce

Roasted fore rib of beef with pan gravy, Yorkshire pudding and horseradish sauce

Roasted sea bass on a bed of wild fennel and vine cherry tomatoes

Dessert

Malted dark chocolate tart with salted caramel ice cream and toasted hazelnuts

Lemon and Yorkshire rhubarb posset with Earl Grey shortbread

Sticky toffee pudding with caramelised bananas and a vanilla bean sauce

English seasonal cheeses and biscuits

AFTERNOON TEA



Afternoon Tea

£8.95

Freshly baked plain or raisin scones with Cornish clotted cream and homemade preserves

A selection of homemade seasonal fruit tartlets

Homemade classic cakes including raspberry Victoria sponge and cookies

Traditional finger sandwiches

Freshly brewed tea and coffee

Picnic | £13.95 pp

Handmade sausage roll with cauliflower and mustard seed chutney

Smoked haddock and chive mini tart

Buttered Watts Farm leek and tarragon quiche with red onion jam

Wigmore, Oxford Blue and Westcombe cheddar with English biscuits

Freshly baked bloomer with lightly salted butter

Marmalade glazed gammon with wholegrain mustard and rocket

Pesto puff pastry straws

Marinated olives

Homemade lemonade

BOWL FOOD

Hot Bowl Food

£14.50

Minimum order of 10 please choose a selection of 3 bowls

From the farm

Classic beef bourguignon served with Maris piper creamy mash and sauté spinach

Thai chicken curry served with basmati rice and crispy deep fried leeks

Soy and honey glazed pulled pork served with braised savoy cabbage and turned baby potatoes

Moroccan spiced lamb tagine served with cous cous and crispy slice of pita bread

From the sea

Sustainably sourced, homemade fish pie served with petit pois and tendril pea shoots

Seared tuna with warm nicoise salad and soft boiled quail egg

Asian spiced prawns served with wilted pak choi and stir fry wild rice

Pan fried salmon served with lemon and fennel creamy tagliatelle

From the field

Mushroom ravioli in rich tomato sauce (v)

Roasted, smoked basil tofu served with ramen noodles (v)

Leek and wild mushroom risotto with parmesan crisp (vg)

Chickpea and spinach curry served with Bombay potatoes

Desserts

Pear, white chocolate and raspberry crumble

Layered orange favoured dark chocolate mousse

Vanilla panna cota served with passion fruit coulis and lemon sablé

Seasonal fruit salad

MARKET TABLE

Best of British £19.95 pp

Roasted top rump of Shorthorn beef with fresh horseradish
Poached Loch Duart salmon with lemon and dill
Wigmore, Oxford Blue and Westcombe cheddar with English biscuits
Roasted Chegworth Valley glazed beetroot
Warm buttered Cornish new potatoes
Seasonal fruit cheese cake
Selection of seasonal leaves homemade chutneys and pickles
soda bread with lightly salted butter

Mexican bar £19.95 pp

Pulled Spiced pork or chicken Fajitas
Mexican tuna taco shells
Spicy bean and smoked cheese burritos (V)
Butter and chilli Corn on the cob (V)
Tomato salsa and guacamole (V)
Fresh fruit platter

Selection of seasonal leaves and seasonal fresh salads

Indian street food £19.95 pp

Tandoori salmon skewers with coriander and mint raita
Chicken tikka served with basmati rice
Vegetable pakoras (v)
Masala Aloo
Coriander naan bread and mango chutney
Mango lassi
Selection of seasonal leaves and fresh salads

Spanish tapa bar £19.95 pp

Spicy chorizo and butter beans
Lemon and garlic calamari
Spanish tortilla (v)(g)
Patatas baravas
Selection of pinchos and Spanish tomato bread
Churros with chocolate dipping sauce
Selection of seasonal leaves and fresh salads

CANAPÉS



Canapes

£8.00

For 4 people

From the farm

- Parma ham cigar stuffed with artichoke heart and mozzarella
- Rare roast beef and Yorkshire pudding with horseradish relish
- Spicy lamb kofte with minted raita
- Moroccan spiced smoked chicken tartlet
- Pulled pork and spring onion mini crispy filo baskets

From the sea

- Lime and chilli salmon mini skewer
- Tikka spiced king prawn with yoghurt curd and coriander
- Thai spiced crab cakes with a sweet chilli dip
- Cured smoked salmon, cream cheese and caviar blinis
- Tuna and avocado tartar served on a crispy toasted broche

From the field

- Wild mushroom and pecorino tartlets with tarragon pesto
- Spinach and ricotta filo parcels with toasted pine nuts
- Olive shortbreads with basil pesto and mozzarella
- Stilton and roasted beetroot stuffed mini potato skins
- Micro roasted red pepper and black olive muffin topped with goat's cheese mousse

We are happy to devise bespoke canape menus for your event on request.

DIETARY REQUIREMENTS

Please let us know if you have any dietary needs and we will help create a special menu to meet your expectations.

Allergies / Medical / Health

Allergies

Food allergies must be checked thoroughly as serious consequences can result.

Common allergies to food are nuts, seafood, shellfish, dairy products and gluten.

Diabetics

Have to eat meals at regular intervals and can eat most things. We stock a range of sugar free soft drinks.

Gluten intolerant

People who are gluten intolerant are not allowed to eat any cereal or grain products.

It is a particularly restrictive diet and liaison with the guest is advised. (Gluten free bread is available).

Lactose intolerant

People who are lactose intolerant are not allowed milk products in any form. (Soya milk is always available).

Vegetarian / Vegan

Vegetarian

Some vegetarians may eat fish but not all.

Eggs are usually acceptable but it's advisable to check.

Vegan

Will not eat any animal product.

Religious Requirements

Judaism

There are three main groups: Those who will eat almost anything except pork or shellfish.

Those who will eat only plain fruit, vegetables and grilled or poached fish. Orthodox Jews may require kosher foods to be sourced from specific suppliers.

Islam

Muslims will not eat pork or drink alcohol and may not eat lunch during the festival of Ramadan.

Hinduism

Will not eat beef or veal.

If you are in any doubt, please ask your guest.

PRODUCT PROVENANCE



Meats

All meat that we purchase is British and mostly comes from the surrounding counties Berkshire, Herts, Hampshire, Sussex and Surrey. We also source organic poultry from park farm in Overton Hampshire.

Fish

M&J Seafood have set up the British Skippers Scheme with specially selected skippers and boats around Britain. We bring to you the finest quality, responsibly caught fresh fish. All fish provided is recommended by the Marine Conservation Society as, "Fish to eat". These choices have no definitive 'right or wrong' guidelines, but at bartlett mitchell we underline our approach to business and our commitment to responsible sourcing and sustainability, ensuring we meet today's needs while protecting tomorrow.

Cheese

The cheese that we are using are all English we have five on our cheese boards which are Tamworth from Hampshire, Dunsyre blue from Lanarkshire, Oxford Isis from Oxfordshire, Quicques mature cheddar from Devon and last of all Tor pyramid from Somerset.