

DELEGATE OPTIONS

MINIMUM OF 30 GUESTS

Your daily delegate package includes the following:-

Arrival coffee break
Mid-morning coffee
Your choice of a three-course plated luncheon or a standing fork buffet
Mid afternoon tea
Filtered water
Conference pad, pen and sweets
Room hire of the meeting room from 09:00hrs until 17:30hrs

TEA AND COFFEE BREAKS

For each break we serve freshly brewed coffee with a selection of herbal teas and infusions with a bowl of fresh fruit. In addition to this, you can select two option for each break with additional items being available at £2.50 per item, per service

MORNING TEA AND COFFEE BREAK

Freshly baked Croissants
Cinnamon swirls
Strawberry lattice
Pain au raisin
Granola bars
Apple lattice
Mini muffin

MID MORNING TEA AND COFFEE BREAK

Homemade cookies
Bakewell slice
Flavoured shortbread
Homemade flapjack
Mini waffles with chocolate dipping sauce
Biscotti
Seasonal fruit skewers
Savoury cheese straws

AFTERNOON BREAK

Mini doughnuts with dipping sauce
Chocolate dipped marshmallows
Victoria sponge cake
Battenberg cake
Selection of macarons
Vanilla choux
Opera slice
Flavoured popcorn
Millionaire slice
Raspberry madeleines
Carrot cake

Royal Lancaster London, Lancaster Terrace, London W2 2TY.

T. +44 20 7551 6000 E. info@royallancaster.com

The Lancaster Landmark Hotel Company Limited. Registered in England No. 2832349. VAT Registration 629 2442 36

ALTERNATIVE OPTIONS

In addition to the selection available, we are pleased to offer a further range which is available at a supplement charge of £5.00 per person, per choice

Mini fruit scones with clotted cream and strawberry preserve

Yoghurt selection

Selection of mini filled croissants

Mushroom, spinach, tomato and cheese (v)

Bacon and brie

Smoked salmon cream cheese and dill

Mini pots of scrambled eggs

Plain (v)

Crisp pancetta

Smoked salmon and chives

Mini bacon muffins

Mini poppy seed bagels with smoked salmon and cream cheese

Smoothie and juice station

Melon and mint

Spicy virgin Mary

Exotic fruits with lime leaf and ginger

Raspberry and basil smoothie

Mango and passion fruit smoothie

Ice cream cart

Individual pots of vanilla / strawberry / chocolate / mint

BUFFET MENU

SALAD BAR

Please select four of the following

Classic Caesar

Romaine lettuce with parmesan and Caesar dressing

Apple and raising coleslaw

Crisp cabbage, red onion, raisins and green apple with French dressing

Mixed green leaves

Young spinach, rocket, crouton, balsamic and olive oil

Smoked chicken and glass noodle salad

Bean sprouts, mixed pepper, red onion, sesame dressing

Pasta and salmon

Orechiette pasta, citrus poached salmon, cocktail shrimp, sun-blushed tomatoes with herb pesto

Chicken Waldorf

Apple and celery root salad with toasted walnuts and smoked chicken, light lemon yoghurt dressing

Thai beef

Thai marinated beef, rice noodles, bean shoots, spring onion, green pepper, pickled carrot and soy ginger

Salad Nicoise

Tuna, French beans, black olives, tomato and new potatoes

Moroccan cous cous

Grilled mixed vegetables, sultanas, toasted almonds

Greek Salad

Feta cheese salad with tomatoes, cucumber, Kalamata olives, mint and oregano dressing

Bacon and mushrooms

Crispy pancetta, garlic mushrooms, red onion salad

Salad Fattoush

Lebanese salad with lemon sumac dressing, crisp lettuce, parsley, tomato, cucumber and toasted flat bread

MAIN COURSE

Please select two main dishes and one vegetarian dish

Chicken korma

Boneless chicken in mild curried coconut and almond sauce served with pilaf rice

Mushroom gnocchi (v)

Rich mixed mushroom cream sauce with Italian potato dumpling

Black bean beef

Strip of beef with bean sprout, green pepper, onion and fried rice

Vegetable shepherd's pie

With Cheddar cheese mash

Kaeng kiew warn pak tao hoo (v)

Bean curd and vegetables in green curry sauce jasmine style rice

Tortellini of tomato basil and mozzarella (v)

Roasted tomatoes and pesto dressing

Catalan beef

Slow braised ragout of beef with white beans, smoked paprika, served with bell pepper and roasted root mash

Sweet and sour chicken

Spicy diced chicken, stir fried and sour sauce served with steamed rice

Nuea nam mun how

Beef with onions and mushrooms, oyster sauce and jasmine rice

Cannelloni (v)

Fresh filled pasta with spinach and ricotta, creamy Italian tomato sauce, topped with aged parmesan

Cajun salmon

Roast fillet of salmon, Cajun spice, onions, peppers and pineapple, tomato dressing

Fish and chips

Golden fried local fish with Maldon sea salt, malt vinegar, chips

Fish ragout

Seasonal fish (including prawn, squid and mussel) cooked with mixed pepper and tomato

Olive garden lasagne (v)

Rustic layers of pasta, buffalo mozzarella, tapenade, aubergine and tomato sauce

DELI PLATTER

Please select one of the following

Duo of smoked salmon

Royal Lancaster London smoked and hot smoked salmon

Grilled asparagus

Artichokes, balsamic onions and sun - dried tomatoes

Charcuterie

Parma ham, bresaola, pastrami, honey roasted ham

Tomato and mozzarella

Red and yellow cherry tomato and bocconcini

Parma ham and melon

Parma ham, honeydew and cantaloupe melon

Prawn cocktail

Pink prawn, iceberg lettuce and Marie Rose dressing

DESSERTS

Please select three cold desserts and one hot dessert

Cold desserts

Chocolate orange mousse cups

Miniature tarts - please choose one
(lemon and lime meringue / black cherry Bakewell / seasonal fruit)

Chocolate and hazelnut brownie

Choux buns - please choose one
(vanilla / chocolate / raspberry / salted caramel)

Cheesecake - please choose one
(passion fruit / raspberry and white chocolate / Black Forest)

Raspberry and pistachio Eton mess

Seasonal fresh fruit salad

Hot desserts

Seasonal fruit crumble with English custard

Sticky toffee pudding with butterscotch sauce and pouring cream

Pear and chocolate sponge with English custard

Bread and butter pudding with English custard