
The Old Post Office Project Conference and Banqueting Menus

Breakfast Menus



Menu A

£13.95 per guest

Served From the Buffet or at Table

Fresh Cobs, Smoked Back Bacon, Traditional Cumberland Sausage and Fried Egg

Croissants, Bagels and Brioche , Mini Breakfast Pastries
with Assorted Preserves

Baskets of Fresh Seasonal Fruit

Teas with Milk or Lemon

Earl Grey, English breakfast, Darjeeling and Herbal Infusions

Richly Roasted Arabica Coffee & Hot Chocolate

Freshly Squeezed Orange Juice, Pink Grapefruit Juice, Still and Sparkling Mineral Water

Menu B

£14.95 per guest

Served from the Buffet or at Table

Smoked Salmon, Pumpernickel, Bagels and Sour Cream

Croissants, Bagels and Brioche, Mini Breakfast Pastries
with Assorted Preserves

Baskets of Fresh Seasonal Fruit & Greek Yoghurt with Honey

Teas with Milk or Lemon

Earl Grey, English breakfast, Darjeeling and Herbal Infusions

Richly Roasted Arabica Coffee & Hot Chocolate, freshly Squeezed Orange Juice, Pink Grapefruit Juice, Still and Sparkling Mineral Water

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Menu C

£16.95 per guest

Served From the Buffet or at Table
Smoked Salmon, Gravdax and Smoked Mackerel
Pumpernickel, Bagels and Sour Cream

Continental Cured Meats
Salami, Mortadella, Smoked Ham and Pastrami

Whole European Cheeses
Austrian Smoked, Edam, Couda, and Emmenthal
Continental Breads and Breakfast Rolls

Mini Breakfast Pastries
Danish, Pain au Chocolate and Sweet Muffins

Fresh Seasonal Fruit & Greek Yoghurt with Honey

Teas with Milk or Lemon
Earl Grey, English Breakfast, Darjeeling and Herbal Infusions

Richly Roasted Arabica Coffee & Hot Chocolate

Freshly Squeezed Orange Juice, Pink Grapefruit Juice

Still and Sparkling Mineral Water

Menu D

£19.95 per guest

Traditional English Breakfast
Smoked Back Bacon, Traditional Cumberland Sausage, Fried / Scrambled Egg,
Hash Browns, Sautéed Mushrooms, Grilled Plum Tomatoes, Black Pudding and Baked Beans

American Style Pancakes
Maple Syrup

Croissants, Bagels and Brioche
Assorted Preserves, Marmalade and Butter

Fresh Fruit Yoghurts

Baskets of Fresh Seasonal Fruit

Teas with Milk or Lemon
Earl Grey, English breakfast, Darjeeling and Herbal Infusions

Richly Roasted Arabica Coffee & Hot Chocolate

Freshly Squeezed Orange Juice , Pink Grapefruit Juice

Still and Sparkling Mineral Water

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Finger Buffet Menu



Cold Items

Please select three items from the below menu

- Smoked Salmon, Pickled Cucumber and Crème Fraîche Mille Feuille on Brioche
- Thai Crab, Horseradish and Aubergine Muffin
- Salmon and Prawn Nigiri Sushi Selection
- Cajun Chicken Guacamole and Jalapeño Tortillas
- Confit Beef Medallion Asparagus Soured Cream and Beetroot Rosti Galette
- Confit Cherry Tomato and Bocconcini Kebab (v) Rosemary and Garlic
- Mini broccoli and goats cheese quiches
- Stuffed Vine Leaves (v) with Tzatsiki

Hot Items

Please select four items from the below menu

- Marinated Individual Tuna and Wasabi Burger Pickled Ginger Salsa
- Panko Crusted Plaice Goujons Raspberry Ketchup
- Pork and Chicken Satay Peanut Sauce
- Yakatori Chicken Skewer Sweet Chilli Dip
- Smoked Bacon and Gruyere Cheese Croquettes Tomato Salsa
- Lamb and Red Onion Kebab
- Mini Beef Wellington Foie Gras Soufflé
- Maldon Seasoned Tempura Prosciutto Apple Relish
- Cocktail Sausages Mustard Dip
- Hot Breaded Vegetables (v) Blue Cheese Dip
- Traditional Yorkshire Pudding (v) Fricassee of Wild Mushroom
- Goat's Cheese and Roast Pepper Bruschetta (v)
- Artichoke Tart Tatin (v) with Crème Fraîche and Mint

£21.50 per guest

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Hot & Cold Buffet Menus



Hot

Please select three items

Blanquette of Tarragon Infused Cornfed Chicken
Haricot Vert, Sweet Peas and Asparagus

Grilled Orange Talapia Fillet
Clam & Shrimp Risotto and Garlic Scented Cream

Glazed Shallot and Baby Leek Tart with Lanark Blue
Sauteed Wild Mushrooms and Tomato Reduction

Seared Beef Medallions
Creamed Potato and Sauteed Haricot Vert with Béarnaise Sauce

Grilled Tuna Loin Nicoise
Roasted Cherry Tomatoes and Boiled Quails Eggs

Asparagus & Pecorino Ravioli
Wilted Pousse and a Tomato Coulis

Navarin of Lamb
Roasted Cocotte Vegetables

Poached Plaice Paupiette
Sauteed Mushroom with White Wine Sauce

Mille Feuille of Portabello Mushroom and Mozzarella
Red Onion Compote and Tarragon Sauce

Oriental Chicken Stir-Fry
Bok Choi and Ginger

Seared Swordfish Steak
Mango & Chilli Salsa with Coriander

Chick Pea Tagine
Basmati Rice

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Cold

Please select three items

Hot Smoked Salmon Loin, Celeriac & Parsnip Remoularde

Mustard Baked Wiltshire Ham, Green Tomato Relish

Cauliflower and Poppy Seed Cheesecake, Shallot Chutney

Escabeche of Talapia with Soused Onions & Dill

Coronation Chicken with Pineapple and Raisins

Shaved Tuna with Grilled Asparagus and Rosemary Oil

Teppanyaki Beef with Glass Noodles and Sesame Dressing

Roasted Vegetable and Pesto Penne Pasta

Brandarde of Haddock with Hazlenut French Beans & Saffron Dressing

Duck Liver and Juniper Terrine with Cumberland Chutney

Tomato and Mozzarella Tart Tartin with Purple Basil

Salad Bar

Melon, Raspberry and Poppy Seeds with Sherry Vinegar

Roasted Potato Salad with Sesame Seed and Rosemary Dressing

Rocket, Watercress and Spinach Salad

Cous Cous, Tomato and Italian Parsley Salad

Traditional Coleslaw with Cheese and Poppy Seeds

Selection of Flavoured and Organic Bread.

Selection of Aioli, Hummous, Taziki and Olive Oils with Balsamic

Dessert

Please select one option

Chocolate and Girotte Cherry Tart

Vanilla Mascarpone and Crackling

Raspberry and Vanilla Swirl Cheesecake

Crushed Berry Coulis

Raspberry and Almond Bakewell

Minted Mascarpone Cream

Exotic Fruit Platters

Stewed Fruit Compote, Crack Sugar and Set Yoghurt

Selection of British Cheeses

Accompanied by Fruit Chutney's, Muscat Grapes, Scallions and Fresh Figs with Charcoal Crackers

£26.50 per guest

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Canapés Menu



Cold

Beef Fillet Cha Plu Parcels
Betel Leaves

Spiced Chicken Wraps
*with Celeriac Remoularde, Salad
of Parsley and Fennel*

Seared Beef Loin
*with Mustard Fruits, Truffled Artichoke
and Rocket Pesto*

Citrus-crusted Barbequed Duck
*with a Blood Orange, Juniper
and Ginger Syrup*

Rare Fillet of Beef and Rocket
Olive Crostini

Bressola and Roasted Peppers
Herb Biscotti

Parfait of Foie Gras
*Spiced Pear and Ginger Chutney
on Charred Brioche*

Crispy Bacon with Avocado
Focaccia Bruschetta

Smoked Gressingham Duck
Fresh Fig and Walnut Crostini

Carpaccio of Thai Style Aylesbury Duck
Coriander Croûte

Seared Beef Fillet
Chilli Jam, Gorgonzola Polenta

Mini Soft Polenta Muffins

Sweet Cured Smoked Salmon
*Beetroot and Potato Rosti
with Lemon Hollandaise*

Salt Cod and Chicory Brandarde
*with Cauliflower Puree and
White Truffle Dressing*

Smoked Salmon
*White Chocolate Mousse with Caviar
and Dill Weed*

Beetroot Gravadlax
*Horseradish Cream on
Grilled Jerusalem Artichoke*

Crab, Ginger and Cucumber Salsa
Granary Crisp with a Tomato Tuille

Crab and Bellodi Lemon Tartlets
*with a Salad of Sweet Potato,
Mustard Cress & Broad Beans*

Scorched Corn Cakes
with Avocado and Prawns

Vietnamese Rice Paper Wraps
Soy Stir Fried Bamboo & Enoki Mushrooms

Artichoke Tart Tartan
Crème Fraîche with Rock Chives

Hazelnut Dusted Goat's Cheese
on Citrus and Celery Seed Biscotti with Fig Puree

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Hot

Seared Red Mullet
on Potato Confit and Fennel Granita

Seared Scallop with Boudin Noir
on a Porcelain Spoon

Thai Crab Cakes
Coriander and Ginger Dressing

Seared Tuna Loin
Sesame Toast, Sweet Chilli Sauce

Pan Fried Cod Fillet
Cherry Tomato and Parsley Pesto

Parsleyed Monkfish Cerviche
with Caviar

Mini Beer Battered Haddock and Chips
with Mushy Peas and Tartare Sauce

Sesame Coated Chinese Tiger Prawns
with a Szechuan Dip

Seared Swordfish Loin
Watermelon, Chilli and Purple Basil Skewer

Panko Crusted Sole Goujons
with Mango Ketchup.

Crab & Coriander Wonton
on a Quince Jelly

Salt & Pepper Squid Rings
Balsamic Mayonnaise

Queenie Scallops
*creamed Peas, Crispy Potato Cake
and a Caramel Dressing*

Maple Roasted Pheasant
*on Pickled Red Cabbage
and Crispy Pancetta*

Lemon and Beetroot Risotto Balls
*wrapped in Pancetta with
a Charred Lime Aioli*

Seared Fillet of Beef
with Truffle Mash and a Red Wine Syrup

Salt Cooked Lamb Rump
creamed Haricot Vert and Hazelnuts

Parma Ham Tempura
candied Fig & Rose Petals.

Confit Rabbit Loin
with a Vanilla Risotto & Crispy Basil.

Smoked Chicken & Apricot Teriyaki
Skewers with Sweet Honey Yoghurt

Grilled Calves Liver
*with Homemade Onion Chutne
on a Potato Scone*

Smoked Chicken & Basil Tortellini
in a Roast Tomato Broth

Chestnut Mushroom Veloute
Chicory Essence & Mascarpone

Confit Pumpkin or Butternut Squash
Hazelnut Pesto & Parmesan

Spanish Empanadas
*with Roasted Vegetables
and Sweet Corn Hash*

Roasted Pepper, Green Olive
*and Tomato Orzo Bruschetta
with Crispy Parmesan*

Sweet Pea, Cream Cheese and Parmesan
Beignets Mascarpone and Dill

Baby Focaccia of Heirloom Tomato
and Bocconcini
Rosemary Infused Olive Oil

Wild Mushroom Tatin
with Chestnut Pesto and Taleggio

Green Mango, Choy Sum
*and Coriander Wonton with
a Chilli Lime Puree*

Sweet Potato and Parmesan Ravioli
*with a Smoked Paprika Sauce
and Pink Peppercorn Dust*

Mini Lancashire Hot Pots

Rosemary Roast Lamb Slither
Balsamic and Cherry Jelly

Mint Marinated Lamb Kebabs
*served with Cumin and Saffron Dip
Stilton, Walnut & Tomato Croquette
Aioli Dressing*

Spinach & Cheddar Rarebit
on Sour Dough

Mini Yorkshire Puddings
*Rare Roast Beef, Horseradish Cream
and Watercress*

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Dessert

Mini Sherry Trifles

Cambridge Burnt Cream
with a Caramel Stick

Individual Spotted Dick with Custard

Traditional Eton Mess

Mini Warm Apple Pies
with a Cider Anglaise

Mini Banoffee Pies
with Chantilly Cream

Mini Raspberry Mille Feuille

Stewed Apple & Cinnamon Turnovers

Lavender and Blueberry Shortcake
with Honey Syrup

Grilled Pineapple Baklava topped
with Coconut Chantilly

Blackberry and Almond Bake well Tarts

Chocolate Banana Fritter Lollipops
with Caramel Anglaise Dip

£21.50 per guest

Please select 8 options from the menu above to be served at your reception / event

The Old Post Office Project Conference and Banqueting Menus

Dinner Menu Collection



We have put together a number of menu options for you ranging in style and price. This is only a selection and we would be more than happy to give you more options for each collection or discuss any ideas you might have for your menu.

Classic Collection A

Gin and Lemon Cured Salmon
in a Buckwheat Crepe with a Caper, Sweet Pea and Kalamati Olive Salad

Seared Chicken Breast
with a Belgium Endive Tatin, String Beans, Pea and Celeriac Puree and a White Wine Jus

Dark Chocolate Terrine
*Pink Peppercorn and Kumquat Compote
Madagascan Ice Cream*

Tea and Coffee (*Selection of Indian Teas and Herbal Infusions & Richly Roasted Arabica Coffee*)

Hand-made Chocolates and Petit Fours

Classic Collection B

Pink Shallot, Thyme and Sweet Potato Tart
with Belgium Endive, Moro di Buffalo and a Toasted Pine Nut Salad

Slow Roasted Pork Belly
Herb Crusted Pork Fillet with an Apple Ravioli and Balsamic Jus

Rhubarb and Ginger Fool
Lavender Shortbread and Chocolate Grits

Tea and Coffee (*Selection of Indian Teas and Herbal Infusions & Richly Roasted Arabica Coffee*)
Hand-made Chocolates and Petit Fours

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Signature Collection A

Roasted Artichoke and Confit Tomato Salad
with Buffalo Ricotta and a Saffron Poached Pear

Roasted Red Mullet
*with a Pancetta, Broad Bean and Mascarpone Ravioli,
Lobster Bisque and Baby Leeks*

Sticky Orange Pudding
with an Orange Parfait and Mandarin Jelly, Cocoa Longue du Chat

Tea and Coffee
*Selection of Indian Teas and Herbal Infusions
Richly Roasted Arabica Coffee*

Hand-made Chocolates and Petit Fours

Signature Collection B

Potted Citrus Swordfish with Smoked Eel
Crisp Onion Seed Wafers, Beetroot Confit and a Horseradish Dressing

Pot Roasted Guinea Fowl
Confit Leg and Pomme Royale Pont Neuf and Black Olive and Grape Jus

Pear Tart Tartan
Toasted Pine Nuts, Raspberry Sorbet and a Butterscotch Anglaise

Tea and Coffee
*Selection of Indian Teas and Herbal Infusions
Richly Roasted Arabica Coffee*

Hand-made Chocolates and Petit Fours

£45.00 per guest

Modern Collection A

Ballotine of Salmon & Langoustines
Sauteed Foie Gras, Apple Tubers and Creamed Lentils

Roast Beef Loin
*Charred Peppers, Courgettes & Pink Shallots
with Mini Dauphnoise and a Merlot Jus*

St Clement Tart
Zesty Crème Fraîche and Fresh Raspberries

Tea and Coffee
*Selection of Indian Teas and Herbal Infusions
Richly Roasted Arabica Coffee*

Hand-made Chocolates and Petit Fours

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Modern Collection B

Maple Smoked Duck Slithers
with a Beetroot and Horseradish Remoularde and Preserved Lemon

Braised Mini Lamb Shank
Creamed Potato with Poached Swede, Carrot and Parmentier & a Rosemary Essence

Chocolate and Cherry D'ette
Spiced Cherry Compote, Orange Sorbet

Tea and Coffee
Selection of Indian Teas and Herbal Infusions
Richly Roasted Arabica Coffee

Hand-made Chocolates and Petit Fours

Indulgent Collection A

Guinea Fowl, Foie Gras & Lamb Shank Terrine
Redcurrant and Blood Orange Salad with a Basil Vinaigrette

Pan Fried Dorade and Monkfish in Pancetta
in a White Bean, Saffron and Parsley Broth with Roasted Baby Beetroots

White Chocolate Gianduja Mousse
Cherry Jelly and a Cherry Sorbet with a Lavender Shortbread Biscuit

Tea and Coffee
Selection of Indian Teas and Herbal Infusions
Richly Roasted Arabica Coffee

Hand-made Chocolates and Petit Fours

Indulgent Collection B

Seared Morel Crusted Tuna
on a Watermelon and Potato Pont Neuf with Caper Aioli and Sweet Carrot

Leek Crusted Lamb Fillet
Smoked Aubergine Tian with Roasted Shallots

Blue Berry Delice with Sour Cream
Brandy Snap Crackel with a Compote

Tea and Coffee
Selection of Indian Teas and Herbal Infusions
Richly Roasted Arabica Coffee

Hand-made Chocolates and Petit Fours

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Exclusive Collection A

Seared Scallops on a White Truffle Risotto
with Crispy Pancetta and a Caramelised Shallot and Raspberry Dressing

Seared Beef Fillet
*Braised Oxtail Terrine and a Savoy Cabbage Pancetta Ragout
with a Foie Gras Bon Bon*

Bitter Chocolate Delice
*Salted Caramel Powder with a Sesame Seed Tuille
and a Malted Barley Ice Cream*

Tea and Coffee
*Selection of Indian Teas and Herbal Infusions
Richly Roasted Arabica Coffee*

Hand-made Chocolates and Petit Fours

Exclusive Collection B

Seared Szechuan Pepper Beef
with a Noodle, Belotti Bean, Chilli and Cha Sui Broth

Fillet of Venison on Toasted Brioche
*with Sauteed Chestnut Mushrooms, Honeyed Parsnip Puree
with a Potato Wafer and Burgundy Jus*

Milk Chocolate Pannacotta
with Honey Roasted Figs and a Valrhona Ravioli

Tea and Coffee
*Selection of Indian Teas and Herbal Infusions
Richly Roasted Arabica Coffee*

Hand-made Chocolates and Petit Fours

Vegetarian Options

Starters – available for all Menu Collections

Ravioli of Sweet Potato, Rocket and Taleggio
with a Salad of Pickled Walnuts, Shaved Celery and Shallot

Plum Tomato Tartar with Roasted Garlic
Ceviche of Tomatoes with Strawberry and Basil Sorbet Foccacia Tuille

Prosciutto Crudo & Mozzarella Cheesecake
Fig Marmalade and Avocado Tossed Mizuna Leaves

Jerusalem Artichoke Veloute
with a Dolcelatta Soufflé and Walnut Wafers

Roasted Pepper Panna Cotta
*Pea Cream, Asparagus Sprouts and Crispy Chestnut Mushrooms
with a Ciabatta Tuille*

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Vegetarian Options

Main Course – available for all Menu Collections

Warm Sweet Potato, Leek and Pepper Tartlet
Topped with a Smoked Cheese Rarebit on a Watercress and Spinach Salad

Herb and Parmesan Polenta Stack
Topped Wild Mushroom and Taleggio, Tomato Passada

Fried Houllimi Goujons
on Artichoke Risotto and a Chilled Gazpacho Dressing

North African Sultana Cous Cous
Accompanied by Pickled Courgette and Pimentos with Grilled Aubergine and Lemon Posset Cream.

Confit Aubergine and Stewed Savoy Timbale
Crispy Fondant Potato, Green Pepper Reduction and Sauteed Feta.

Confit Tomato and Mozzarella Lasagna
Drizzled with a Roasted Tomato and Purple Basil Essence

Pickled Leek & Chanterelle Cannelloni
with Aubergine Caviar & St Agar Fumet

Additional Course Ideas

Amuse Bouche

Pickled Mushrooms
Wild Mushrooms a la Grecque, Braised Artichoke Heart, Flageolet Bean Croute and Truffle Paste

Trio of Tomato
Tomato Tartar, Cervaiche of Yellow Tomato, Parsley Sorbet And Crisp Corn Bread

Confit Duck Pancake
Crispy Confit Duck Leg, Scallion and Cucumber Saladette Flour Pancake Roll and Hoi Sin Glazer

Poached Salmon Loin
Poached Salmon Fillet, Dried Cucumber and Mascarpone, Bloody Mary Shot

Soup – served hot

Cream of Celeriac and White Onion Soup
White Truffle Oil

Roasted Plum Tomato and Basil
Crème Fraîche

Sweet Pumpkin
Roasted Spiced Pumpkin Seeds

Broccoli and Stilton
Roasted Almonds

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Soup – served cold

Traditional Vichyssoise
snipped Chives and Double Cream

Gazpacho
Tapénade Croûte

Cucumber and Yoghurt

Iced Fennel

Asparagus and Black Truffle

Sorbet

Strawberry and Fresh Basil

Tomato and Black Pepper

Sun Ripe Charentais Melon

Lemon

Parsley and Gin Sorbet scented with Lemon

Orange and Muscat

Kaffir Lime

Blackcurrant with Cassis

Rose Champagne

Cheese

Please select 4 cheeses from either of the collections below:

Traditional British:

Stilton
Somerset Brie
Mull of Kintyre Cheddar
Bath Soft
Sage Derby
Gruyere

Traditional Continental :

French Camembert
Italian Docelatte
Vignotte
Chevre
Port Salut
Danish Blue

Your selection will be served with Celery, Green Tomato Chutney,
Oat Cakes, Apple, and Walnut and Sultana Bread