

NCVO CONFERENCE SUITE FULL MENU

Winter 2019

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Lunch menu

Prices are per person (plus VAT) available from 10 October 2019

Sandwiches and wraps fillings are one third meat, one third fish and one third vegetarian/vegan, served on separate platters. Other menus are one third vegetarian as standard. Let us know if you would like to vary this ratio. Items suitable for vegans are clearly labelled. Menus are subject to change without notice due to seasonality and product availability. For allergen information see NCVO website.

Winter 2019 menu one – £15.45 per person (plus VAT)

Salmon en crouete with a light watercress sauce

Twice baked avocado with silken tofu and Asian spices (vegan)

Parmentier potatoes (vegan)

Steamed seasonal vegetables (vegan)

Fruit bowl / lemon drizzle cake bites and
gluten free vegan carrot cake bites

Winter 2019 menu two – £15.45 per person (plus VAT)

Rosemary Chicken with glazed winter vegetables with mustard dressing

Silken tofu with glazed winter vegetables with mustard dressing (vegetarian)

Warm potato salad with red onion and spinach (vegan)

Mixed salad (vegan)

Fruit bowl / lemon drizzle cake bites and
gluten free vegan carrot cake bites

Winter 2019 menu three – £15.45 per person (plus VAT)

Chicken jalfrezi curry

Vegetarian jalfrezi curry (vegan)

Basmati rice (vegan)

Onion Bhaji with mango chutney (vegan)

Naan bread

Fruit bowl / lemon drizzle cake bites and
gluten free vegan carrot cake bites

Winter 2019 menu four – £15.45 per person (plus VAT)

Sandwich and wrap platter with assorted classic fillings

Mini chicken skewers

Mini vegetable skewers with balsamic glaze (vegan)

Vegetable samosas (vegan)

Lightly spiced potato wedges with relish (vegan)

Mixed salad (vegan)

Crunchy Asian coleslaw (vegan)

Fruit bowl / lemon drizzle cake bites and
gluten free vegan carrot cake bites

Winter 2019 menu five – £12.45 per person (plus VAT)

Sandwich and wrap platter with assorted classic fillings (one round)

Vegetable samosas (vegan)

Mini vegetable quiche (vegetarian)

Fruit bowl

Winter 2019 menu six – £12.45 per person (plus VAT)

Jacket potato with butter and assorted toppings:

- Ratatouille (vegan)
- tuna mayonnaise
- cheddar cheese (vegetarian)
- Crunchy Asian slaw (vegan)

Mixed salad

Fruit bowl

Winter 2019 menu seven – £12.45 per person (plus VAT)

Turkey ragu and gnocchi bake

Butternut squash ragu and gnocchi bake (vegetarian)

Green lentils with winter vegetables (vegetarian)

Mixed salad (vegetarian)

Fruit bowl

Winter 2019 menu eight – £9.45 per person (plus VAT)

Penne Pasta with Arrabiata Sauce (vegan)

Mixed Salad (vegan)

Fruit bowl

- *Why not top up with vegan garlic flatbread for an extra £1.50 per person*

Winter 2019 menu nine – £9.45 per person (plus VAT)

Sandwich and wrap platter with assorted classic fillings (one round)

Lightly spiced potato wedges with relish (vegan)

Fruit bowl

- *Why not top up with vegetable samosas for an extra £2 per person*

Winter 2019 menu ten – £9.45 per person (plus VAT)

Sandwich and wrap platter with assorted classic fillings (one round)

Vegetable samosas (vegan)

Fruit bowl

- *Why not top up with spiced potato wedges with relish for an extra £2 per person*

Winter 2019 - Separate plated meals for special diets

The following meals are offered for those with intolerances including gluten/wheat, dairy/lactose, nuts/peanuts, fish/shellfish, eggs, celery, soya beans, mustard, sesame, sulphates, lupins crustaceans or molluscs.

Winter roasted vegetable with chicken and tri-coloured quinoa –

ingredients: chicken fillet marinated with extra virgin olive oil, salt, black pepper, red chilli, garlic and rosemary. Tri colour quinoa, roasted carrots, roasted butternut squash. steamed brown rice. Salad leaves – lollo rosso, cos, radicchio.

Winter roasted vegetable with aubergines and tri-coloured quinoa –

ingredients: roasted vegetable: courgettes, aubergines, butternut squash and carrots. extra virgin olive oil, salt and black pepper. Tri colour quinoa, salad leaves – lollo rosso, cos, radicchio.

Full ingredients for these plated meals are listed above and on the allergens information chart. To maintain safe practice in food handling and food labelling we do not bespoke our menus to individual's preferences.

Menus add-ons

Choose an add-on to compliment any of the above menus. Prices are per person unless otherwise stated (plus VAT).

Fruit bowl – £15 per bowl (1 bowl for 10 people)

Cheese board with chutney – £5 minimum numbers apply

Tray bake (homemade lemon drizzle and chocolate & orange cake) – £3.55

- Cupcakes – £3.55 (homemade) minimum numbers apply
- Walker's crisps – £10 per bowl (1 bowl for 10 people)
- Lightly spiced potato wedges with relish (vegan) – £2
- Mini vegetable quiche (vegetarian) – £3
- Vegetable Samosas (vegan) – £2
- Falafel with yoghurt and mint dip (vegetarian)– £2
- Artisan bread basket – £10.00 per basket (1 basket for 10 people)
- Garlic Bread – £1.50
- Onion Bhaji with mango chutney (vegan)£2
- Sweet potato/lentil patties with mango and chilli chutney (vegan)- £2
- Salmon skewers - £3

Refreshments

Prices are per person (plus VAT) available from 1 October 2019

Hot drinks

Our freshly-brewed fair-trade coffee and a selection of classic and herbal tea infusions are served with organic milk and organic Fairtrade sugar (soya milk and decaffeinated tea and coffee included as standard)

- Tea, coffee served with croissants and Danish pastries – £3.45
- Tea and coffee – £2.00
- Tea, coffee with biscuits – £2.40
- Tea, coffee served with cake bites - £3.45
- Tea, coffee served with scones and jam – £3.75
- Tea, coffee served with tray baked cakes – £3.75

Tea, coffee served with cupcakes – £3.75

Tea, coffee served with fruit and cake bites - £4.00

Chilled drinks

Fruit juice – £3.30 per litre

Bottled water (still or sparkling) – £3.20 per bottle

Refreshment packs (only available with Premium menu and lunch menus 1- 4)

Prices are per person (plus VAT) available from 1 October 2019

2 servings of tea, coffee, biscuits plus 1 serving of tea, coffee ...and juice with lunch – £4.30

3 Servings of tea, coffee, biscuits plus 1 serving of tea, coffee ...and juice with lunch – £5.90

3 Servings of tea, coffee, biscuits ...and juice with lunch – £4.65

Refreshment pack with upgrade from biscuits to Danish pastries and croissants add £0.65 per serving

Refreshment pack with upgrade from biscuits to tray baked cakes add £0.65 per serving

Breakfast menu

Prices are per person (plus VAT) available from 1 October 2019

All breakfasts include freshly brewed fair trade coffee and a selection of classic and herbal tea infusions are served with organic milk and organic fair-trade sugar (soya milk and decaffeinated tea and coffee included as standard)

Tea, coffee served with croissants and Danish pastries – £3.45

Tea, coffee served with croissants and Danish pastries with fruit juice – £3.90

Tea, coffee served with croissants and Danish pastries with fruit bowl - £4

Tea, coffee served with croissants, Danish pastries with fruit bowl and fruit juice - £4.40

Tea, coffee served with yogurt cups with fruit compote and a granola topping, croissants and Danish pastries – £4.80

Tea, coffee served with breakfast butties, sliced fruits, croissants and Danish pastries with fruit juice – £5.80 (breakfast butties, choose from bacon, sausage or egg fillings)

Drinks reception

A wide range of wines, beers and soft drinks are available, prices on request. (You may source your own alcoholic beverages – corkage may apply). Wine glass hire £10.00 plus VAT for 20 glasses.

For an hour-long reception we would estimate one bottle of wine for 4 – 5 persons. For parties allow from one bottle of wine for 2 – 3 persons per hour. Let us know your event plans and our team will advise on drinks ordering.

Nibbles

Nuts and crisps – £29.50 plus VAT for 10 people

Nuts, crisps and olives – £34.50 plus VAT for 10 people

NCVO Conference Suite catering

- Our catering team are on hand seven days a week, creating a range of tempting menus from quality fresh produce
- We will work with you to create the perfect menu for all your events

- We use 100% sustainable and biodegradable disposable tableware as standard
- China plates and stainless steel cutlery is available on request (additional charges apply)
- A Recycling and composting system operates throughout our building with zero waste to landfill

Filtered water machines are fitted in our meeting rooms. Disposable, compostable beakers made from sugar cane are supplied as standard. Bottled still and sparkling water is available on request, additional charges apply.

How we accommodate your special diet requests and allergens:

We cater for most special dietary requirements in-house. Where it is necessary for us to engage specialist external catering, for example for kosher diets we order from Hermolis (additional catering and delivery charge apply).

Allergens and special diets: Our chefs offer a separate plated meal that has been designed to accommodate those with intolerances to any of the following 14 allergens: Cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, milk, nuts, celery, mustard, sesame, sulphites, lupin and molluscs. We take extra precautions to minimise contamination in the preparation of these meals however, as allergens are present and handled in the kitchen, we are unable to guarantee that any menu item can be completely free of allergens. An ingredients list for the separate plated meals is available on NCVO's website under venue hire, food and drink. Please advise us if you require any separate plated meals when ordering catering.

To maintain safe practice in food handling and food labelling we cannot bespoke our menus to individual's preferences. Where specific food intolerances are severe or complex please speak to us as it may be necessary to engage specialist external caterers or for an exception to be made to permit the attendee to bring their own lunch. Where necessary for us to engage specialist external catering, additional charges may apply.

Sandwiches and wraps when selected are served as one third meat, one third fish and one third vegetarian on separate platters as standard. Please let us know when ordering if you want to adjust these ratios. Sandwich fillings are a selection of traditional favourites.

How to place your catering order:

To place a catering order please complete the [online order form](#) providing the menu choice, only one menu to be selected per event, please also let us know the times for delivery to the room.

If you do not have the full details, please let us have your approximate lunch requirements when booking or at least two weeks before the event. Final details must be confirmed three working days before your event.

Where the lunch will be served:

Lunches are served to the back of the meeting rooms unless you have booked a separate room for refreshments. Refreshment tables should be kept clear for the catering team to deliver orders. For best [health and safety practice](#) we aim to clear the lunch approximately an hour after delivery, any food consumed after this time is done so at your own risk.

Menu prices are per person unless otherwise stated. Invoices are raised after the event.

Menus are subject to change without notice due to seasonality and product availability.

If you require any assistance with ordering or would like to discuss your event requirements, please call or email the conference team.

[Breakfast, lunch and reception menus](#) are available on the NCVO website. For bespoke menus please [contact the Conference Suite team](#).