



# Nottingham Conference Centre

## Canapés and small eats

### Set canapé selection (Selection of meat, fish and vegetarian items)

Sample menu (selection varies)

Marinated tomato, goat's cheese and pecan nuts on walnuts bread {v}  
Prawn & cheese with basil on spinach bread  
Serrano ham, butter, fig and pistachio on hazelnut bread  
Comte cheese, semi-dried apricot and almond profiterole {v}  
Rolled pancake with smoked salmon and dill fromage frais  
Courgette mini-rolls and marinated tomato on olive bread {v}  
Crab, cucumber and poppy seed profiteroles  
Foie gras with mango & apricot chutney on spiced bread chutney  
Crayfish and cheese with horseradish on lemon basil cream vol au vent

4 pieces per person £5.25

Additional choices £1.30

Minimum order 30 covers

### Canapé Selector menu

Please select 4 canapés from below

#### Hot

Mexican bean, pepper and cheese fritters with salsa dip (v)  
Pork and leek sausage with mustard mash  
Mini Yorkshire pudding with beef and creamed horseradish  
Tomato & mozzarella risotto croquette, spiced tomato dip (v)  
Hoi sin duck spring rolls with sweet chilli sauce  
Mini cottage's pie tartlets  
Vegetable pakora with mint raita (v)  
Yellow fin sole goujons in black pepper crumb with pea dip  
Mini Steak and onion pie  
Mini chicken and ham pie

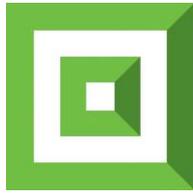
#### Cold

Poached salmon & chive pate on free range egg pancakes with pickled cucumber  
Smoked salmon with lemon & dill bavarois on rye  
Crab with chilli, coriander and prawn on cucumber slices  
Blini's of cream cheese filled piquillo peppers with black olives and pesto (v)  
Stilton and pear pate on malted wheat croute with candied walnut (v)  
Beef sirloin with rocket & horseradish mascarpone on tomato focaccia  
Leek, mature Cheddar and snipped chive tartlets (v)  
Coronation chicken with toasted almonds on naan bread

4 pieces per person £6.95

Additional choices £1.60

Minimum order 30 covers



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### Nibbles

Peanuts, crisps, olives and Cheddar cubes

Bowls of the above presented on platters with cocktail sticks and napkins, perfect for formal or informal drinks receptions

£5.25 per person

Minimum order 30

### Buffets

#### Finger buffet

Finger Buffet menu selector

All of our finger buffets include fresh filled bridge rolls, sandwiches and wraps

Plus your choice of additional items from the list below:

- Mini stone baked pizza (v)
- Whole tail scampi pieces with tartar sauce
- Thai chicken skewers with sweet chilli sauce
- Carrot, pepper, cucumber and celery sticks with houmous and garlic mayonnaise dips (v)
- Sweet potato curry bites with cucumber and mint raita (v)
- Cocktail sausage rolls
- Vegetable sate with herb yoghurt dip (v)
- Selection of pakoras, bhajis and samosas with mint raita (v)
- Filo wrapped king prawn rolls with sweet and sour dipping sauce
- Vegetarian mini quiche selection (v)
- Battered chicken breast pieces with bbq sauce
- Breaded plaice goujons with pea and mint dip

- Mini chocolate doughnuts
- Finger patisserie selection
- Chocolate brownie squares
- Bite size blueberry muffins
- Platter of fresh fruit with honeyed yoghurt

- 4 additional items - £9.95 per person
- 5 additional items - £11.95 per person
- 6 additional items - £13.95 per person

Minimum order 20

Please note beverages are not included in the cost of your buffet



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## Hot Fork Buffet

### Hot Buffet menu options

Choose any three main dishes, including a vegetarian option, if required

Braised beef bourguignon  
Chicken Balti  
Lamb Chasseur  
Chicken a la king  
Ground beef chilli  
Chicken, bacon and tomato casserole  
Mexican pork, pepper and bean stew  
Lamb tagine  
Pollock, salmon and prawns in spiced coconut sauce  
Oven baked lasagne bolognaise

### Vegetarian options

Pepper, lentil and mushroom goulash with poached gnocchi  
Vegetarian soya mince lasagne  
Vegetable and mixed bean chilli  
Mushroom, courgette and pine nut stroganoff  
Spiced root vegetable and yellow lentil casserole

All hot buffets are accompanied by

Steamed rice  
New potatoes  
Mixed leaf, carrot, cucumber and mustard cress salad  
Tomato and herb salad  
Coleslaw  
Bread rolls

£15.00 per person

Extra main dishes can be added for an additional £2.75 per head

Add a selection of cold desserts for £2.95 per head (E.g. gateau, torte, cheesecake, fruit salad)

Minimum order 30 Monday to Friday before 4.30pm  
Minimum order 50 Monday to Friday after 5.00pm & weekends



# Nottingham Conference Centre

## Dinner Menus

### Standard Dinner Menu

Please select one dish from each course for your entire party

#### Starters

Garden vegetable and white bean soup finished with fresh cream and scented with chives {v}  
Smoked Scottish salmon, mustard and dill mousse served with lemon and cucumber yoghurt dressing and wholemeal crouton's  
Chicken, celery and apple salad with baby gem, Stilton dressing and caramelised walnuts  
Mature cheddar, roasted cherry tomato and caramelised onion tart with watercress and radish salad and aged balsamic {v}

#### Main Courses

Poached breast of chicken nestled on fine beans and chestnut mushrooms and served with thyme roasted potatoes and a white wine laced chicken jus  
Pot roasted topside of East midlands beef served with roasted roots, horseradish mash, homemade Yorkshire pudding and a red wine and meat jus  
Grilled fillet of Scottish salmon nestled on Mediterranean style vegetables with Rosemary and sea salt baked potatoes and warm pesto dressing  
Slow cooked British pork belly with an apricot and Thyme glaze served with fresh mash, braised green cabbage and bacon and cider gravy

#### Vegetarian options

Please choose one vegetarian option for all guests

Mushroom, brie, hazelnut and cranberry wellington with a vegetable and thyme gravy  
Courgette, pepper and lentil shepherd's pie topped with horseradish mash and served with a vegetable gravy  
Penne pasta sautéed with pesto, oven dried tomatoes, olives and pine nuts and served with fresh parmesan and toasted Rosemary Focaccia

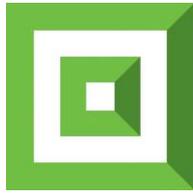
#### Desserts

Chocolate & hazelnut praline pyramid with passion fruit cream and fresh orange sauce  
White chocolate and raspberry pannacotta with berry compote and a shortbread biscuit  
Baked Lemon tart served with raspberry puree, mini meringues and cream  
Woodland fruit cheesecake with chocolate sauce and vanilla cream

**£25.50 per person**

Supplement of 10% for up to 250 guests in Central Court or Central Gallery  
Supplement of 25% for 250-300 guests in Central Court or Central Gallery

Price includes bread roll and butter, Fair trade coffee/tea and chocolate mints



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## Conference Centre

### Premium Dinner menus

Please select one dish from each course for your entire party  
Prices based on main course cost

#### Starters

Roasted sweet pepper & tomato soup with pesto & parmesan cheese straw

Bruschetta of mushroom and leek fricassee with caramelised walnuts and stilton cream sauce

Terrine of game wrapped in bacon and served with cranberry and port sauce, toasted brioche and herb salad

Whitby smoked haddock and scallion fishcake with potato and chive salad and mustard tartar sauce

Classic Prawn and iceberg cocktail with wholemeal bread and lemon & parsley butter

Grilled breast of Indian spice rubbed chicken with coriander and cucumber raita, lime dressed leaves and kolongi seeded naan

Mediterranean vegetable tart with peppered cream cheese, balsamic dressing and basil leaf salad

Baked potato and leek soup served with toasted Rosemary focaccia and finished with chive crème fraiche

#### Main courses

Roast loin of pork with grain mustard mash, baked apple and black pudding and a calvados cream sauce  
£29.95

Tenderloin of beef with braised cabbage and smoked bacon, Fondant potato, and a Chasseur sauce  
£32.75

Seared Duck breast with green vegetables, egg fried rice, mini-duck spring roll and Teriyaki sauce  
£32.50

Breast of chicken filled with mushroom and spinach, wrapped in bacon and served with  
Thyme roasted potatoes and chicken and white wine jus  
£29.50

Seared rump of lamb with a little pot of shepherd's pie, Dauphinoise potato and a red wine and rosemary jus  
£33.50

Roast breast of chicken with sweet pickled red cabbage salad, potato gratin and a thyme scented chicken jus  
£29.00

Roast sirloin of peppered beef with horseradish mash, spinach Yorkshire pudding and a Merlot gravy  
£29.95

Grilled Sea bass fillet with crushed peas, sauté potatoes, a seared scallop and tomato, chive and white wine sauce  
£36.50



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Baked Scottish salmon with a lemon and herb crust, roast baby potatoes and a mustard and dill velouté £31.00

Vegetarian options – price as per main course

Stroganoff of mushroom, spring onion and pine nuts with aromatic braised wild rice

Ricotta, pumpkin and parmesan ravioli scented with nutmeg and served with fresh pesto, toasted hazelnuts and extra virgin olive oil

Chestnut mushroom, lentil and red pepper goulash with a poppy seed and thyme dumpling

Root vegetable, spinach and white bean pie with a puff pastry lid and vegetable jus

Where applicable main courses include fresh vegetables

## Desserts

Lemon and ginger cheesecake with blueberry sauce and vanilla bean ice cream

White chocolate mousse centred with raspberry puree & served with chocolate sauce & mini meringues

Apricot and almond tartlet with honey crème fraiche sauce and toasted marshmallows

Belgian chocolate and salted caramel mousse box with raspberry sauce, orange jelly and vanilla ice cream

Apple & sultana crumble with toffee sauce, vanilla ice cream and popped corn

Raspberry Pavlova with Chantilly cream, chopped pistachios and raspberry juices

Vanilla Pannacotta, berry compote and lemon shortbread

Chocolate truffle torte with milk chocolate ice cream, passion fruit coulis and sesame tuille

## Cheese Course

A selection of British and European cheeses with crackers, grapes and chutney

£3.95 per person

Served per table 8 guests minimum

Supplement of 10% for up to 250 guests in Central Court or Central Gallery

Supplement of 25% for 250-300 guests in Central Court or Central Gallery

Price includes three courses, bread roll and butter plus coffee and chocolate mints



# Nottingham Conference Centre

## Barbecue

### Barbecue selector Menu

Choose a minimum of 3 items from the below

Nottingham pork & herb sausages  
Homemade English quarter pound beef burger  
Breast of chicken in Tandoori marinade  
Thai flavoured hake kebab  
Pork steak flavoured with sage  
Lamb and vegetable kebabs

### Vegetarian

Spiced falafel and spinach burger  
Vegetarian sausages  
Soya and vegetable kebabs  
All vegetarians receive this selection please indicate numbers

All served with the following accompaniments

Chive buttered new potatoes  
Mixed leaf, pepper and cucumber salad  
Tomato, feta and olive salad  
Coleslaw  
Toasted garlic bread  
Bread rolls  
Sauces, mustard and relish

Choose 3 items £19.00  
Choose 4 items £21.50  
Extra items £2.40 each

Add a selection of desserts for £2.95 per head (E.g. gateau, torte, cheesecake, fruit salad)

Barbeques are available from April to September  
Minimum order 50