

# M E N U S

MEETINGS & PRIVATE DINING



## BREAKFAST PACKAGE

Fruit Salad (gf, vg)

Selection of mini-Danish Pastries (v)

Bacon Rolls\*

Sausage Rolls\*

Egg Rolls (v)\*

Mini Plum Compote, Greek yoghurt (gf, v)\*

Organic pressed coffee

Selection of loose leaf teas

\*Vegan alternatives available

£26 pp

## BREAKFAST A LA CARTE

English Breakfast | 21

Sausage, smoked bacon, black pudding, mushroom, scrambled eggs, slow roasted tomato

Vegetarian Breakfast (v) | 20

Plant-based sausage, spinach, scrambled eggs, hash brown, slow roasted tomato, mushroom

Eggs Benedict

Single | 10 / Double | 17

Avocado on Sourdough Toast (v) | 14

Poached eggs and watercress

Smoked Salmon | 18

Poached eggs, sourdough toast

Vegan Bowl (gf, vg) | 12

Seasonal compote, coconut yogurt, seeded granola, berries, banana

## REFRESHMENTS

Organic pressed coffee

Selection of loose leaf teas

£9 pp

Organic pressed coffee

Selection of loose leaf teas

Selection of biscuits (v)

Mini-Danish pastry selection (v)

£15 pp

Organic pressed coffee

Selection of loose leaf teas

Selection of biscuits (v)

Mini-Danish pastry selection (v)

Fruit salad (gf, vg)

£19 pp

\*Vegan alternative available. Subject to availability, our restaurant RAILS can accommodate small groups up to 20 guests. Pre-order required. Menu available on request.

Please always inform of any allergies or intolerances before placing your order. V - vegetarian / VG - vegan / GF - gluten free

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

Discretionary service charge of 12.5% will be added to your bill.





# HALF DAY DELEGATE

For groups of 10 people or more

### Includes:

- Room hire
- 1 Coffee break
- Light buffet lunch in the room
- Filtered still water
- Stationery
- 75" TV screen including video conferencing unit
- Whiteboard and WIFI

From £80 pp

### H-DDP supplements:

- Unrooted Ginger & Chilli Shot
  - Or
  - Unrooted Turmeric & Ginger Shot
- £3.50 pp

### COFFEE BREAK

- Fruit juices
- Selection of biscuits (v)
- Selection of mini pastries (v)

### LIGHT LUNCH BUFFET

A choice of 4 sandwiches with fries and salad to choose from:

- Cheese Sandwich (v)
- Ham Sandwich
- Ham & Cheese Sandwich
- Cucumber & Cream Cheese Sandwich (v)
- Smoked Salmon & Dill Sandwich
- Egg & Cress Sandwich (v)

\* All breaks served with organic press coffee and selection of loose leaf teas

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# DAY DELEGATE PACKAGE

For groups of 10 people or more

### Included:

- Room hire
- 3 Coffee breaks
- Buffet lunch in the room
- Filtered still water
- Stationery
- 75" TV screen including video conferencing unit
- Whiteboard and WIFI

From £120 pp

### DDP supplements:

- Unrooted Ginger & Chilli Shot
- Or
- Unrooted Turmeric & Ginger Shot

£3.50 pp

### ARRIVAL BREAK

- Selection of Mini Pastries (v)
- Plum Crunch Pot (gf, v)
- Fresh Fruit Bowl (gf, vg)
- Crushed Avocado on Rye (vg)

### LUNCH BUFFET

- Caesar Salad
- Tomato Arancini (v)
- Smoked Salmon, lemon, caperberries (gf)
- Lemon and Thyme Roasted Chicken Thighs (gf)
- Superfood Salad (vg)
- Leek and Comté Quiche (v)
- French Fries (gf, vg)

### AFTERNOON BREAK

- Polenta Cake (gf, v)
- Salted Caramel Chocolate Tart (v)

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## LIGHT LUNCH BUFFET

A CHOICE OF 4 SANDWICHES TO CHOOSE FROM

Cheese Sandwich (v)  
Ham Sandwich  
Ham & Cheese Sandwich  
Cucumber & Cream Cheese Sandwich (v)  
Smoked Salmon & Dill Sandwich  
Egg & Cress Sandwich (v)

Served with fries and salad

Fruit Juices  
Selection of Loose Leaf Tea  
Organic Press Coffee

£45 per person

\*Price per person based on parties minimum 10 people.  
For smaller groups extra costs may apply.

LLB supplements:  
Selection of mini-pastries (v)  
Or  
Selection of biscuits (v)  
£6 pp



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# CANAPES & NIBBLES

## SAVOURY CANAPES - COLD

Pea and Mint Tartlet (gf, v)  
 Beetroot & Goat Cheese Croustade (v)  
 Rye Cracker, Crushed Avocado and Radish (vg)  
 Grilled Courgette, Sundried Tomatoes and Rocket Salad (vg, gf)  
 Smoked Salmon Blinis, crème fraiche & dill  
 Sea Bream Ceviche, cucumber (gf)  
 Shredded Chicken and Bacon Tart  
 Beef Tartare, cured egg yolk

## SAVOURY CANAPES - HOT

Crispy Polenta with Tomato and Basil (gf, vg)  
 Spinach Falafel with Tahini (gf, vg)  
 Asparagus Tart (gf, v)  
 Tomato arancini (v)  
 Prawn Tempura, sweet chilli sauce  
 Mini Fish Cake, tartare sauce  
 Buttermilk Chicken Bite, barbecue sauce  
 Tartufata Croquet Monsieur  
 Steak & Chips, béarnaise sauce (gf)  
 Mini Beef Burger

## SWEET CANAPES

Salted Caramel Chocolate Tart (v)  
 Chocolate Delice (vg, gf)  
 Bakewell tart (v)  
 Macaroon (v, gf)  
 Polenta & Lemon Financier (v, gf)

4 pieces at £22 per person\*

6 pieces at £27 per person\*

8 pieces at £32 per person\*

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## NIBBLES & BITES

- Marinated Olives (vg, gf) | 5.50
- Rosemary Salt Fries (vg) | 5.50
- Maple & Truffle Nuts (vg, gf) | 5.50
- Hickory Smoke Seasoned Giant Corn (vg, gf) | 5
- Aubergine Dip, pitta bread (vg) | 7
- Beetroot Houmous, crudites (vg, gf) | 7
- Crispy Sichuan Squid, lime & coriander mayonnaise | 9
- Sticky Fried Chicken, chilli sauce | 11
- Morecombe Bay Potted Shrimps | 9.50  
granary bread
- Crispy Cauliflower, ranch dip (vg, gf) | 8.50
- Beal's Farm Cured Meat | 19  
cornichons, sourdough toast
- Selection of Seasonal Cheeses | 15  
quince jelly, seeded crackers
- Cured Meat and Seasonal Cheese Selection | 25
- Mediterranean Platter (vg) | 15  
aubergine, beetroot, hummus, olive

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## SEATED A LA CARTE



### STARTERS

- Cauliflower & Onion Soup, Comte cheese crouton (v)
- Smoked Salmon Mousse, pickled cucumber, keta caviar, toasted baguette
- Asparagus, pea & broad bean Salad, citrus vinaigrette (vg, gf)
- Lamb croquette, sauce paloise

### MAINS

- Spinach & burrata ravioli, butter and sage (v)
- Chicken Paillard (gf)
- Veal escalope, artichokes, applewood cheese fondue (gf)
- Pan fried Hake, fennel puree, wild garlic and herb butter
- Miso Roasted Hispi Cabbage, Black turtle beans, smoky romesco (vg, gf)

Served with a selection of seasonal sides to share

### DESSERTS

- Walnut Gateaux, coffee crème anglaise (v, gf)
- Yorkshire Rhubarb tart, orange Diplomate (v)
- Chocolate mousse, mango coulis, black sesame seed streusel (vg, gf)
- Selection of Seasonal Cheeses, quince jelly and seeded crackers

2 courses £53 | 3 courses £59

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· KAYA GREAT NORTHERN HOTEL ·

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