

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 | Organic pressed coffee | Organic pressed coffee |
| Selection of loose leaf teas | Selection of loose leaf teas | Selection of loose leaf teas |
| £9 pp | Selection of biscuits (v) | Selection of biscuits (v) |
| | Mini-Danish pastry selection (v) | Mini-Danish pastry selection (v) |
| | £15 pp | 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)

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

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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

- Roasted Bell Pepper Gazpacho (vg, gf)
- Smoked Salmon Mousse, pickled cucumber, keta caviar, toasted baguette
- Heritage Tomato Salad, pickled onion, crouton (vg)
- 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
- Mediterranean Charlotte, Hispi cabbage, quinoa, ratatouille (vg, gf)

Served with a selection of seasonal sides to share

DESSERTS

- Buttermilk Panna Cotta, thyme poached apricots, toasted almonds (gf)
- Caramelised Pineapple Upside Down Cake, vanilla ice cream (vg, gf)
- Dark Chocolate Fondant, vanilla cream, cocoa nib tuille (v)
- Selection of Seasonal Cheeses, quince jelly and crackers

2 courses £53 | 3 courses £59

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• KAYA GREAT NORTHERN HOTEL •



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