

Conference Refreshments

S.D. Bell's Tea & Johnsons Coffee

Mini breakfast danish selection

Scones served with butter, jam and fresh cream

Biscuit selection

Shortbread

Herbal tea selection

Bacon rolls

Selection of traybakes

Fresh fruit skewers

Fresh fruit juice

Granola & yoghurt selection

(Dietary requirements available on request)

Finger Buffet Menu

Selection of traditional sandwiches

Selection of wraps

Black pepper & chilli Buffalo wings

Chunky chicken goujons

Deep fried crispy mushrooms

Fish goujons

Crispy spring rolls

Oriental Samosas

Mini burgers garnished with salad

Mini beef wellington

Mini pizza bites

Individual mini quiche

Chicken satay skewers

Selection of traybakes

(Dietary requirements available on request)

Hot Fork Buffet Menu

Main Course

Please choose 2 options from the selection below:

Slow Cooked Beef Bourguignon, Peppered Beef, Lasagne, Chicken & Broccoli Bake Authentic Chicken Curry, Pork Stir Fry, Chicken & Ham Pie, La Mon's Fish Pie Accompanied By Boiled Rice | Potato Wedges | A Selection of Freshly Baked Breads | Salads

Dessert

Chef's Choice of Dessert & S.D. Bell's Tea & Johnsons Coffee (Dietary requirements available on request)



BBQ Style Menu

The following Menu can be served in a Private Banqueting Suite, Private Foyer Area or outside, weather permitting, in your private Patio/Garden Area.

Main Course

Corries Steak Burgers
Pork & Leek Sausages
BBQ Chicken Skewers
Cajun Chicken Drumsticks
Vegetarian Sausages
Halloumi Skewers
Portobello Mushroom Burgers

Corn on the Cob

Accompanied by:

Selection of Salads to include Homemade Coleslaw & Baby Potato Salad, Burger Baps, Hot Dog Rolls and Sliced Wheaten Bread, Cheddar Cheese & Fried Onions.

Dessert

Selection of Miniature Desserts to Include:

Mini Chocolate & Orange Cheesecake

Mini Lemon Meringue

Mini Carrot Cake

S.D. Bell's Tea & Johnsons Coffee

(Dietary requirements available on request)

Please be aware this is a sample menu & alternative meal options can be offered on request.

Whatever your requirements are, our team of events professionals will be delighted to assist with your enquiry. Call: +44 (0)28 9044 8631 or Email: info@lamon.co.uk