

CONFERENCE MENU

sample menu

BEVERAGES

Aromatic Italian Filicori coffee from professional espresso machines
Selection of Sir Williams teas: black, green, fruit, mint, lemon balm
Additions: sugar, brown sugar, milk, lactose free milk, soy drink, lemon
Still water infused with fresh fruit
100% fruit juices - apple, orange, grapefruit
Lemonades: watermelon with strawberry and rosemary/lemon with orange and mint

SAVORY BREAK SNACKS

Mini croissant with Parma ham and orange
Mini croissant with shrimp, Philadelphia cheese, cherry tomato, and coriander
Mini croissant with camembert and strawberry *vege*
Mini tortilla with salmon, lettuce, and vegetables
Mini tortilla with red onion jam, cheddar, mushrooms and beans *vege*
Parmesan crisp waffle with foie gras and cherry - fig gelée
Savory Parmesan waffle with pulled beef in teriyaki marinade, pineapple - chili glaze
Hummus with sun-dried tomato on wholegrain bread, basil gelée with cucumber *vegan/LF*
Fresh vegetables with spreads
Crudités: bell pepper, cucumber, carrot, celery sticks
Spreads: hummus *vegan/GF/LF*, pea paste *vege/GF*, muhammara *vege/GF*

ENERGY DESSERT

Nut and dried fruit bar with dark chocolate and chopped pistachios
Mini cheesecake with blackcurrant and blueberry on a date - nut base in a jar
Melon and cucumber rose with mint, served in a jar
Lemon cream with vanilla mousse
Fruit tartlet

FRESHLY BAKED BUNS

Fruit Danish pastries
Mini chocolate croissants

JAR DESSERTS

Panna cotta with raspberry mousse
Granola with yogurt and fresh fruit

FRESH FRUIT

Grapes, orange, grapefruit, pineapple, melon

SMOOTHIES & HEALTH COCKTAILS

CLEANSE: spinach, cucumber, apple, kiwi, parsley
ENERGY: banana, mango, flaxseed
MANGO LASSI: mango, natural yogurt, honey, cardamom
COFFEE: banana, peanut butter, oat milk, espresso