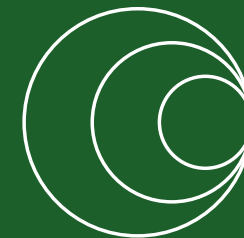


Food and drink at Hinxton Hall



**hinxton
hall**
conference centre

Hinxton Hall Conference Centre boasts world-class event and meeting spaces designed for knowledge sharing in the scientific research community. It combines stunning contemporary architecture with the Grade II* listed Hinxton Hall, offering flexible meeting rooms for up to 300 people, as well as accommodation and catering, all set in the tranquil grounds of the Wellcome Genome Campus.

We have a range of food and drink options that will contribute to enhancing your event, whether that's a casual networking lunch or a formal, fine dining dinner. Our menus are designed to be flexible, so if you'd like something different we would be happy to work with you to create a bespoke offer.

Below are some examples of the options you can enjoying during your meeting at the Conference Centre.

Breakfast: Everything from a cooked breakfast served in our Dining Room, to breakfast pots and takeaway bags ready in your meeting room.

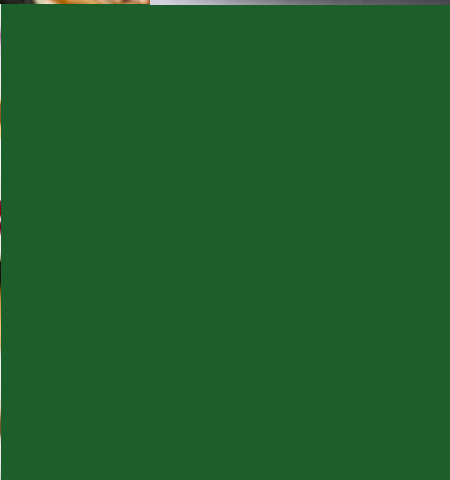
Lunch: We provide a range of fresh and exciting buffet options, simpler working lunches, or even a picnic box.

Dinner: If you'd like to continue your meeting into the evening, we can offer you a number of different hot and cold buffet choices, or a fine dining experience.

Snacks and drinks: We can provide fresh filter coffee, a speciality tea selection, and a freshly baked sweet treat, whenever you'd like to have a break in your meeting.

If you'd like an alternative to a full meal, we can also offer afternoon tea, canapés, or cheese board.





Breakfast

Served in Dining Room

- The Hinxton breakfast: Cumberland sausage, vegetarian sausage, grilled bacon, sautéed mushrooms, hash browns, baked beans, grilled tomato, fried egg
- Toast and pastries with preserves (v)
- Breakfast cereals with milk (v)
- Yoghurt pot (v)
- Fresh fruit pots (v)
- Homemade smoothie, breakfast juices, teas and coffee selection (v)

Plus Chef's choice of additional daily specials, for example:

- Bloomer stacked with guacamole, oven-dried tomatoes, feta (v)
- Coco'nana protein pancake with banana and lucuma jam (v)
- Classic Continental platter: Baked pastries with preserves, sliced cheese selection, Continental sliced meat selection, crusty rolls/bagels

Working breakfast rolls

Choice of:

- Cumberland sausage bap
- Grilled bacon bap
- Hash brown and fried egg bap (v)
- Bloomer stacked with guacamole, oven-dried tomatoes, feta (v)
- Warm naan flat bread filled with cream cheese, grilled spiced bacon and chilli ketchup

Breakfast pots

On behalf of your delegates, please choose two items from below for your meeting:

- Green tea- and apple-soaked oats, soy yoghurt, spirulina, avocado and baby spinach (vegan)
- Bircher pots (v)
- Quinoa pots (v)
- Yoghurt pots (v)
- Fresh fruit pots (v)

Working breakfast platter

On behalf of your delegates, please choose one item from below:

- Middle Eastern breakfast platter: Sumac and za'tar spiced rolls, fresh figs, dates, apricots, oranges, olives, tahini yoghurt, boiled egg, tomato, cucumber (v)
- Classic Continental platter (baked pastries with preserves, sliced cheese selection, Continental sliced meat selection, rolls)

Lunch

sample menu

Hot buffet lunch

This is a substantial two-course lunch and requires time to eat and enjoy. It is served in the Dining Room and we would suggest you allow at least an hour depending on the number of delegates. Meat, fish and vegetarian options are offered with accompanying vegetable dishes in addition to the salad bar and dessert.

For groups of ten people or less we will ask you to confirm your group's menu choices in the morning.

Sample menu

- Charred cumin, lemon and garlic chicken with braised Spanish rice, and smoky grilled piquillo peppers
- Korean squid and purple rice tacos served with Gochujang slaw
- Vegan cauliflower cheese with roasted kale and toasted seeds (vegan)

Sweet examples

- Sticky date and walnut sponge, blood orange toffee sauce (vegan)
- Sweet lemon, white chocolate marquise with grapefruit centre (v)

Salad selection

Mixed leaves, tomato salad, grated carrot and Chefs choice salads, for example:

- Bulgar wheat, toasted walnuts and pomegranate
- Quinoa, watermelon and spinach
- Strawberry, yellow tomato, oregano and balsamic glaze

Lunch

Finger buffet

Chef's choice of Vitality salad in lettuce-leaf filled sliced wraps/open bridge rolls, crisps, fruit platter and cake platter.

On behalf of your delegates, please choose three items from below to accompany:

- Pork, fennel and apple sausage roll
- Gochujang marinated chicken skewers
- Artichoke with feta, prosciutto and mint
- Tikka and yoghurt marinated vegetable skewers (v)
- Bruschetta topped with red onion jam, fig and thyme (v)
- Mini Lebanese flatbread pizza (v)
- Pea and goat's cheese tart (v)
- Sesame-stuffed cucumber cups (vegan)
- Vegan cheese and apple tart (vegan)

Served with fruit juice, filtered water, tea selection and coffee.

Ploughman's lunch

Honey roast ham and mature Cheddar cheese, pickled onion, rustic bread, sliced apple, lettuce, tomato, cucumber, pickled radish, celery, coleslaw.

Served with filtered water, tea selection and coffee.

Sandwich lunch

Selection of sandwiches, filled sliced wraps/open bridge rolls, crisps, fruit platter and cake platter. Served with fruit juice, filtered water, tea selection and coffee.

Example of cake platter:

- Raspberry ripple blondie
- Orange and pistachio madeleines
- Mini tart selection

Lunch

Sharing platters

On behalf of your delegates, please choose a maximum of two from the below:

- Mezze: Pitta, khobez bread, hummus, baba ganoush, sumac yoghurt, feta, marinated olives, grilled aubergine, roasted red peppers, dates, figs, pomegranate, apricots, falafel, chorizo
- Charcuterie: Selection of cured meats, cheese selection, marinated artichokes, selection of breads, homemade pickles, celery, apples, gherkins, pickled walnuts
- Tapas: Spinach and sweet potato tortilla, smokey peppers, patatas bravas, green bean wrapped in ham, Spanish chorizo, pan con tomate, Manchego cheese, Spanish olives, chargrilled vegetables with romesco sauce, crusty olive bread
- Crudities Platter (all raw ingredients): Heritage carrots, fine beans, radish, cucumber, pickled rainbow beetroot, yellow courgettes, edamame beans, cherry tomatoes, sunflower seeds, chia seeds, carrot hummus, courgette and pea hummus, selection of flavoured oils, rye bread, seeded wraps (v)

Served with a jug of homemade juice and a sweet platter from our pastry chef.

Grab lunch bags to takeaway

- Standard: Sandwich, packet of crisps, piece of fruit, water
- Premium: Deep-filled sandwich, pork/vegan pie, packet of crisps, piece of fruit, water, homemade power bar

Picnic box

Homemade Scotch egg (or vegetarian Scotch egg), pie (Gala or vegetarian), rustic bread and butter, crudities, salad cream, pickles, apple and grape pot, fruit juice

Afternoon tea

- Selection of open and finger sandwiches
- Coronation chicken profiteroles with toasted almonds
- Caramelised onion, walnut and spinach savoury loaf cake
- Homemade scone, jam, Chantilly cream
- Selection of homemade mini cakes
- Homemade iced herb and ginger tea, fresh filtered coffee and selection of teas

Bowl food

Bowl food is a great accompaniment for networking events or alongside poster sessions in the event space.

We offer two options, either bowl food or supper bowl.

Bowl food

Bowl food is served in individual bowls, where you can choose three menu options plus a sweet, and delegates can enjoy all three options.

Supper bowl

Supper bowl is one menu choice plus a sweet and is served as a standing fork buffet.

Hot

- Sticky beef, pickled carrot and cucumber soba noodles
- Roasted trout, cauliflower purée, smoked almond pesto
- Wild mushroom arancini, purple sprouting broccoli, roasted tomato sauce (v)
- Sautéed chicken, woodland mushroom, roasted baby potatoes, wilted spinach

Cold

- BBQ pulled pork, sweet and sour slaw, pineapple salsa
- Peppered and honeyed duck, butternut squash, spinach and red quinoa pilaff
- Gin and tonic cured salmon, Jersey Royal potatoes, pea and watercress
- Charred mango paneer, sweet peppers, Karelian salad (v)

Vitality - Vegan

- Wild rice, kale, roasted broccoli and edamame bean salad, spiced cauliflower, toasted almonds
- Yellow split pea, rocket and squash salad, red cabbage, pineapple, toasted walnuts
- Pearl barley, lentil, brown rice, fine beans, spring onion and kidney bean salad
- Baba ganoush, chickpea and spelt tabbouleh, minted labneh, grilled flatbread

Sweet

- Raspberry ripple blondie
- Orange and pistachio madeleines
- Homemade mini cake selection
- Choux pastry selection
- Mini tart selection

Dinner

sample menu

Three-course hot buffet dinner

An informal dining experience served in the Dining Room comprising a starter, served to your table, followed by a selection of hot buffet options and salad bar for main course, and finished with dessert.

Starter

- Chef's choice vegetarian starter

Main course

- Braised beef steak cooked in a herb stock with spring greens, edamame beans and watercress sauce
- Roasted cod fillet with heritage tomatoes, topped with a pinenut and basil crust
- Miso-roasted aubergine steak, cauliflower rice and oriental-spiced roasted peppers (vegan)

Salad bar

Mixed leaves, tomato salad, grated carrot and Chef's choice salads, for example:

- Pearly barley, macerated beetroot with toasted seeds
- Lime, courgette, sesame and coconut
- Blackened broccoli, toasted walnuts and seeds

Desserts

- Peach and orange Eton mess, orange curd (vegan)
- Rhubarb and bay leaf custard tart

Served with filtered water, tea selection and coffee.

Dinner

Fine Dining

On behalf of your delegates, please choose one first course, one second course and one sweet, plus a vegetarian option:

First Course

- Pea, courgette, broad bean and pearl barley salad (v)
- Potted ham hock, pea purée, pickled shallots, watercress salad, wholemeal shard
- Smoked mozzarella, grilled peach, basil, heritage tomato and white balsamic (v)
- Compressed watermelon topped with crab, lemon verbena jelly and cucumber ketchup
- Fennel and coriander cured trout, candied baby beetroot, and horseradish snow
- Salt-baked squash with leek ash, blue cheese, pickled walnuts, celery hearts (v)

Main Course

- Slow-cooked pork belly, carrot purée, pickled fennel, candied apple, puffed wild rice, fennel oil
- Pistachio- and matcha-crusting of lamb, courgette, pickled morels, celeriac fondant, wilted spinach, smoked baby aubergine, Madeira split sauce
- Butter-poached chicken fillet, roasted shallot topped with black garlic purée, baby carrots and leeks, herb Parmentier potatoes, cider cream sauce

- Salted sea bass, avocado and mizuna purée, Kalamata olives, baby yellow plum tomatoes, purple kale crisps, Hassleback baby potatoes
- Fillet of beef, creamed potatoes, braised cavolo nero, baby onions, butternut squash purée, bone marrow sauce topped with horseradish foam
- Corn-fed chicken wrapped in blackened leeks, chestnut mushrooms, roasted purple potatoes, white wine and chive split sauce
- Braised wild mushrooms with spelt, baby gem, tofu dressing and pumpkin seed pesto (v)

Dessert

- Pina colada: baked pineapple custard on coconut shortbread, grilled pineapple and coconut rum sorbet
- White chocolate filo cup, lemon verbena cream and blueberries
- Passion fruit mousse, mango liquid centre, meringue kisses, mango salsa and passion fruit caviar
- Rich chocolate sponge topped with blackcurrant delicie, chocolate soil and lemongrass sorbet

Filtered coffee and homemade petit fours

Dinner

Canapés

On behalf of your delegates, please choose four, six, or eight items from the following:

- Goat's cheese-cake with red onion jam (v)
- Dolcelatte, fig and honey tartlet (v)
- Miso-glazed celeriac, pickled ginger, sesame seed (vegan)
- Lemon and dill feta bon bon (v)
- Beetroot and horseradish tart (vegan)
- Pea, mint and red cress filo tart (vegan)
- Salmon and stem ginger blini
- Crab cake with mango, chilli, coriander salsa
- Sesame-crusting tuna, wasabi yoghurt, frozen apple, pickled ginger
- Confit duck roll, spiced plum jam
- Panko chicken with sweet chilli

Cheese board

Cheddar, blue cheese, Red Leicester, and fruited Wensleydale served on platters, with crackers, grapes, sliced apple, chutney

Barbeque

- Classic barbecue: Homemade beef burger, pork sausage, soft rolls, mixed leaves, coleslaw and sauces (vegetarian burgers and sausage available), selection of home-made desserts
- Premium barbecue: Pulled pork in brioche bun, Coney hotdog (with vegetarian alternative), short rib in brioche bun, homemade bhaji burger in brioche bun (vegan), premium salads selection, relishes, selection of homemade desserts, iced raspberry lemonade

Served with fruit juice, filtered water, tea selection and coffee.

Supper tray

Supper trays are pre-ordered and placed inside your accommodation room.

- Ramen pot: Noodles, thinly sliced vegetables, flavoured broth, herbs, served with fruit juice and cake bar (v)
- Bento style box: Sliced pitta, hummus, falafel, filled sliced vegetable wrap, fruit and nut mix, crudities, served with fruit juice (v)
- Vitality bowl: Red fruity quinoa, carrot, ginger and coriander salad charred aubergine, toasted pine nuts, served with fruit juice (vegan)
- Vitality bowl: Wild rice, kale, roasted broccoli and edamame bean salad, spiced cauliflower, toasted almonds, served with fruit juice (vegan)

Price list

Breakfast

Breakfast in Dining Room	£18.00*
Working breakfast platter	£17.00
Working breakfast rolls	£5.00
Breakfast pots	£4.00

Refreshment options

Refreshment break (includes tea, coffee, fruit and daily baked special)	£4.00
Tea and coffee only	£3.00
Flask of coffee (15 cups)	£19.00
Flask of coffee (26 cups)	£33.00
Jug of juice (serves 5)	£10.00

Lunch

Two-course hot buffet lunch	£27.00
Finger buffet	£27.00
Ploughman's lunch	£27.00
Sandwich lunch	£18.00
Sharing platters	£29.00
Grab lunch bag - standard	£8.00
Grab lunch bag - premium	£10.00
Picnic box	£18.00

Bowl food

Bowl food (3 small bowls plus a sweet, per person)	£30.00
Supper bowl (1 large bowl plus a sweet, per person)	£28.00

Afternoon tea

with glass of prosecco	£25.00 £30.00
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Cheese options

Cheese board (per person)	£12.00
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Canapés

4 pieces:	£12.00
6 pieces:	£17.00
8 pieces:	£22.00

Dinner

Three-course buffet dinner	£35.00
Fine dining	£43.00
Supper tray	£17.00

Barbacues

Classic barbecue	£28.00
Premium barbecue	£35.00

Unless otherwise stated all menu prices listed are per person and exclude VAT at current rates.

* Included as part of accommodation booking

Wine list

House wines

Red and white wine £21.00

All prices listed are per bottle and include VAT at current rates.

White

Gavi £23.00
Chardonnay £29.00
Chablis £35.00
Sancerre £39.00

All wines other than the house wines need to be ordered a minimum of 7 days in advance.

Red

Malbec £25.00
Rioja £27.00
Shiraz £29.00
Malbec Premium £37.00

Rosé £21.00

Sparkling

Prosecco £26.00
Champagne £49.00

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Our dedicated and experienced catering team will work with you to ensure that our food and drink offer meets the needs of our guests.

We will be as flexible as possible in providing options that address specific allergies and dietary restrictions, but we cannot guarantee the absence of nuts in our dishes, as we do not operate a nut-free kitchen.

