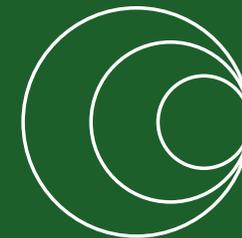


Food and drink at Hinxtton Hall

Autumn/winter - 2023 prices



**hinxtton
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 (Vg), grilled bacon, sautéed mushrooms, hash browns, baked beans, grilled tomato, fried egg
- Toast, rolls and pastries with preserves (V)
- Blueberry croissants (Vg)
- Breakfast cereals with milk (V)
- Yoghurt pot (V)
- Fresh fruit pots (Vg)
- Homemade smoothies, breakfast juices, tea selection and filtered coffee (V)
- Classic Continental platter: sliced cheese selection, Continental sliced meat selection

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)

Breakfast pots

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

- Quinoa pots (V)
- Yoghurt pots (V)
- Fresh fruit pots (V)

Working breakfast platter

- Baked pastries with preserves, sliced cheese selection, Continental sliced meat selection, rolls
- Tea selection and filtered coffee

Key

(V) - Vegetarian

(Vg) - Vegan

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

- Grilled chicken borlotti beans and winter squash
- Cheddar and haddock fishcake
- Gnocchi with artichoke, tomato, basil and mozzarella crust (V)
- Lentil and mixed vegetable stew (Vg)
- Roasted new potatoes with garlic
- Garden peas, sweetcorn, broccoli

Sweet examples

- Roasted fig tartlet
- Vanilla panacotta
- Tiramisu
- Vegan meringue with seasonal fruit (Vg)
- Lemon drizzle cake (Vg)
- Hinxton Hall Apple tart (Vg)

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

Salad selection

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

- Roasted cauliflower and almond (Vg)
- Kale with lemon and mixed seeds (Vg)
- Charred broccoli and chilli (Vg)

Lunch

Finger buffet

Served with a selection of sandwiches, crisps, fruit platter and Chef's choice of sweet.

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

Warm

- Moroccan lamb koftas with lemon and mint tzatziki
- Katsu chicken with curry sauce
- Hoisin duck spring rolls
- Sage and onion sausage rolls
- Teriyaki salmon with ginger and soya dressing
- Butterflied king prawns with garlic aioli
- Falafel with mint oil (Vg)
- Wild mushroom arancini (Vg)
- Padron peppers with sriracha whip (Vg)

Cold

- Bruschetta topped with goats cheese and sundried tomato (V)
- Tomato and bocconcini skewers with pesto (V)
- Mushroom pate with walnut crumb (Vg)
- Bang bang cauliflower (Vg)

Examples of Chef's choice of sweet:

- Mini rum baba
- Coffee and walnut slice
- Carrot cake muffin
- Portuguese custard tart
- Madeleine
- Éclairs
- French fancies

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

A minimum of 10 people are required for this menu.

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 filtered 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.

Examples of Chef's choice of sweet:

- Mini cake selection
- Choux pastry selection (different fillings and toppings)
- Mini tart selection (different fillings)

Lunch

Sharing platters

On behalf of your delegates, please choose up to two from the below:

- Mezze: Pitta, 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
- Spanish 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
- Farmers Market 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, sourdough bread (Vg)

Served with Chef's choice of sweet, a jug of fruit juice, filtered water, tea selection and filtered coffee.

Grab lunch bag to takeaway

Sandwich, packet of crisps, sweet bar, piece of fruit, can of water

Afternoon tea

- Cucumber and pea hummus on white bread (V)
- Egg and mustard mayonnaise, mustard cress on brown bread (V)
- Traditional coronation chicken on white bread
- Smoked salmon with chive and lemon cream cheese on brown bread
- Sage and onion sausage roll
- Cherry tomato and basil tartlets (V)
- Raisin scone with strawberry jam and clotted cream (V)
- Fresh fruit tartlet with crème pâtissière and seasonal fruits (V)
- Victoria sandwich cake (V)
- Lemon tart (V)

Served with filtered water, tea selection and filtered coffee.

Event Space bites

Standing food is a great accompaniment for networking events or alongside poster sessions in the Event Space.

Poke bowls

Delegates get all three bowl options on the menu.

- Ponzu baked salmon with rice, sliced avocado, cucumber, edamame beans, shredded cabbage, beansprouts, mooli and sesame with crispy nori.
- Teriyaki chicken with rice, sliced pineapple, edamame beans, shredded carrot, beansprouts, pickled onions and sesame with sriracha mayonnaise.
- Miso glazed tofu with rice, sliced avocado, cucumber, edamame beans, shredded carrot, beansprouts, radish and sesame (Vg)

Example of Chef's choice of sweet:

- Coconut cream with mixed berries

Served with filtered water, tea selection and filtered coffee.

A minimum of 10 people are required for this menu.

Standing fork buffet

Menu 1

- Steamed salmon, almond, cucumber and watercress
- Pulled shoulder of lamb, oregano, lemon, garlic with honey yoghurt dressing, mint and flatbreads
- Miso and sesame glazed aubergine and courgettes with Puy lentils, onion, chilli, ginger and cashews (Vg)
- Herb roasted new potatoes (Vg)
- Beetroot and carrot salad
- Chicory and endive
- Heritage tomatoes, red onion, capers and fine herbs
- Olive and rosemary focaccia

Menu 2

- Sliced roast chicken with Moroccan spiced couscous, smoked green olives, almonds, preserved lemon and yoghurt dressing
- Steamed fillets of coley with fennel, shallot and watercress
- Wild mushroom risotto with truffle and rocket salad
- Steamed lemon and parsley potatoes (Vg)
- Greek salad (V)
- Panzanella salad (Vg)
- Classic Caesar salad
- Garlic bread (Vg)

Standing fork buffets are served with Chef's choice of sweet, a jug of fruit juice, filtered water, tea selection and filtered coffee.

Examples of Chef's choice of sweet:

- Roasted fig tartlet
- Vanilla panacotta
- Tiramisu
- Chocolate and orange torte
- Baked cheesecake
- Mango and raspberry petit gateaux
- Seasonal fresh fruit selection

A minimum of 20 people are required for this menu, which will be served in the Event Space only.

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 of starter

Main course

- Lamb rogan josh with poppadums and raita
- Herb-crusted baked salmon with dill cream sauce
- Sweet and sour vegetables with cashew nuts and beansprouts (Vg)
- Herby diced potatoes
- Spinach and onions
- Cumin roasted aubergines

Salad bar

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

- Winter panzanella (Vg)
- Sweet potato and spinach (Vg)
- Beetroot with herbs and sunflower seeds (Vg)

Desserts

- Rhubarb and bay leaf custard tart
- Spiced roasted pineapple with vegan cream (Vg)

Served with filtered water, tea selection and filtered coffee.

Please note that the dining room will only open if there are 10 or more guests dining.

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

- Ham hock terrine with piccalilli, shallot and pea shoots
- Chapel & Swan smoked salmon, crab mayonnaise and avocado purée
- Grilled scallops, turnip and vanilla purée, apple and almond
- Beetroot, goat's cheese and hazelnut salad (V)
- Spiced parsnip and apple velouté (Vg)
- Crispy king oyster mushroom salad, cashew, chilli, spring onion and cucumber (Vg)

Second course

- Fillet of beef, beef dripping mash, bordelaise sauce, hispi cabbage, ox cheek croquette
- Rack of pork, hasselback potato, caramelised apple, cabbage, bacon and sauce Robert
- Glazed supreme of corn-fed chicken with creamed truffle potato, leek and carrot
- Chump of lamb, ratatouille, and black olives
- Grilled fillet of sea bream with shaved fennel, confit potatoes, lemon and capers

Vegetarian/vegan options

- BBQ squash, spiced beans, heritage carrot and cavolo nero (Vg)
- Portobello mushroom, blue cheese and caramelised onion pithivier (V)
- Portobello mushroom and caramelised onion pithivier (Vg)
- Carrot tart tatin, tarragon, watercress and shallot (Vg)
- Shallot and celeriac 'risotto' with purple sprouting broccoli and Roscoff onion (Vg)

Sweet course

- Chocolate torte
- Raspberry and white chocolate panacotta
- Apple tart tatin with vanilla ice cream
- Citron meringue tart with raspberry
- Dark chocolate and cherry tart (Vg)

Served with filtered water, tea selection and filtered coffee.

Dinner

Canapés

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

- Confit duck leg in feuilles de brick
- Chicken liver parfait en croute with red onion marmalade
- Pulled BBQ pork croquettes
- Smoked salmon and cream cheese roulade with avruga caviar and chive
- Queen scallops, curried cauliflower purée
- Whipped goat's cheese and pickled beetroot on gingerbread (V)
- Dolcelatte, fig and honey tartlet (V)
- Sun-dried tomato and basil arancini (V)
- Maple and cajun spiced popcorn (Vg)
- Mushroom duxelle with truffle on pastry (Vg)

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 salad, served with fruit juice and your choice of vitality bowl from the below:

- Red fruity quinoa, carrot, ginger and coriander salad charred aubergine, toasted pinenuts (Vg)
- Wild rice, kale, roasted broccoli and edamame bean salad, spiced cauliflower, toasted almonds (Vg)
- Pearl barley, lentils, brown rice, fine beans, spring onion and kidney bean salad (Vg)

Cheese board

A selection of seasonal cheeses – hard, soft, and blue – served on platters, with crackers, grapes, sliced apple and chutney.

Price list 2023

Breakfast

Breakfast in Dining Room	£19.00*
Working breakfast platter	£18.00
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)	£20.00
Flask of coffee (26 cups)	£35.00
Jug of juice (serves 5)	£11.00

Lunch

Two-course hot buffet lunch	£29.00
Finger buffet	£29.00
Ploughman's lunch	£29.00
Sandwich lunch	£19.00
Sharing platters	£31.00
Grab lunch bag	£8.00

Afternoon tea

	£27.00
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with glass of prosecco	£32.00
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Cheese options

Cheese board (per person)	£13.00
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Canapés

4 pieces:	£13.00
6 pieces:	£18.00
8 pieces:	£23.00

Event Space bites

Poke bowl	£32.00
Standing fork buffet	£30.00

Dinner

Three-course buffet dinner	£37.00
Fine dining	£46.00
Supper tray	£17.00

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

* Included as part of accommodation booking

Wine list 2023

House wines

Red and white wine £23.00

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

White

Gavi £25.00
Chardonnay £31.00
Chablis £37.00
Sancerre £41.00

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

Red

Malbec £27.00
Rioja £29.00
Shiraz £31.00
Malbec Premium £39.00

Rosé £23.00

Sparkling

Prosecco £28.00
Champagne £52.00

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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.

