



Food and drink

Autumn-winter 2025/26

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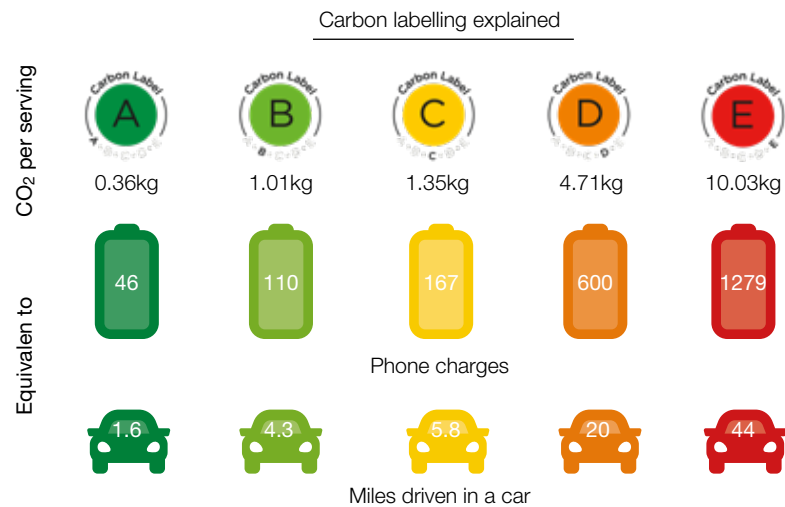
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Carbon labelling

We use carbon labels by Foodsteps to help our guests understand the impact of their food choices. Foodsteps measure the impact of all stages of a food's life cycle and allocate a carbon budget measured in kilograms of carbon dioxide equivalent per kilo (kg CO₂e/kg) or more simply, carbon intensity. It includes an A-E carbon rating, where A is very low and E is very high.



Foodsteps uses life cycle assessment data to calculate the greenhouse gas emissions from food across its life. This is done for every dish on our menu, individually. The assessment takes into account the impact of emissions sources from all life cycle stages of the process of producing and consuming food: farm, processing, packaging, transport, retail, end-mile, cooking and food waste.

We hope labelling system will help raise awareness of how food production and meal choices affect climate change, and encourage those booking events with us to think about sustainability when choosing their menus.



Food sustainability

Our catering partners, Restaurant Associates, have the highest Food Made Good accreditation by the [Sustainable Restaurant Association](#), which covers sourcing, society and environment. They are also committed to Net Zero by 2030.

Restaurant Associates, collaborate with local suppliers and vendors who share our commitment to sustainability, prioritising the use of organic, fair trade, and environmentally-friendly products.

[Find out more about our sustainability pledges, climate promise, and local suppliers.](#)

Wine – sustainable practices

Our food and drink partner, Restaurant Associates, has worked hard to find excellent wineries that think seriously about sustainable viticulture. We have recently welcomed local English sparkling wine supplier, [Saffron Grange](#), to our menu.

[Find out what each producer on our wine list is doing to reduce their impact on the environment, or even enriching the biodiversity of their vineyards.](#)

Food waste

We have implemented systems and policies to avoid and reduce organic waste. We have identified where our food and organic waste is being generated and have set targets for its reduction. Food waste is weighed and then goes for anaerobic digestion.

Our talented gardening team converts frying oil from both Hinxton Hall and the other catering facilities on Campus to biodiesel, onsite. This then powers vehicles on Campus, including lawnmowers. The gardening team also collect coffee grounds from the Hall kitchen and sometimes use them on the soil as a conditioner, or to deter pests.

We also donate surplus food via Olio, the local sharing app. Food is collected from Hinxton Hall twice a week by volunteers trained in food safety and redistributed in the local community via the app, helping us reduce food waste in a meaningful way.



[More information on our work towards environmental and social sustainability.](#)

Breakfast

Available in the Dining Room:

Buffet breakfast

Hinxton Hall English breakfast

Powter's gluten free sausage, grilled bacon, roasted mushroom, plum tomatoes, baked beans, choice of fried or scrambled eggs **D**

Hinxton Hall vegetarian breakfast

Vegetarian sausage, roasted mushroom, plum tomatoes, baked beans, fried or scrambled eggs, hash browns (V) **C**

Sliced meats and British cheese selection **C**

Sliced white bloomer, gluten free bread and preserves (V) **A**

Mini croissants, pastries and preserves (V) **C**

Breakfast cereals with milk (V) **A**

Yoghurt pot with seasonal fruit compote (V) **A**

Porridge pot (V)

Fruit salad (Ve) **A**

Smoothies, Fruit juices, tea and coffee selection (V)

Available in your meeting room:

Working breakfast rolls

Please choose a maximum of two:

Powter's sausage brioche bap **E**

Grilled bacon brioche bap **E**

Egg and hash brown brioche bap (V) **C**

Grilled mushroom bap (Ve) **D**

Working breakfast platters

Freshly baked mini pastries, croissants and preserves (V) **C**

British cheese selection (V) **C**

Sliced meats **C**

Freshly baked breads (V) **C**

Yoghurt pot with seasonal fruit compote (V) **C**

Served with juice and a tea selection and filtered coffee.

Breakfast pots

Please choose a maximum of two:

Banana and blueberry granola pot (V) **A**

Apple, raisin and cinnamon pot (V) **A**

Fruit salad (Ve) **A**

Breakfast grab bag

Wrapped croissant, jam pot, fruit salad pot, yogurt and granola pot, piece of fruit, Belvita breakfast bar, orange juice

V | vegetarian Ve | vegan



Refreshments

Alongside tea and coffee and a fruit bowl, choose one of the following for your refreshment break:

Sweet daily bake

Healthy daily bake

Fruit platter



Upgrade available

Upgrade refreshment break to a cream tea – tea and coffee served with a scone, clotted cream and strawberry jam.

About our hot drinks

We serve Clipper Teas, which are organic, Fairtrade, and plastic free.

Our coffee, Blend 53, is unique to Restaurant Associates and is Certified Rainforest Alliance. This means the coffee was grown on farms certified to the Rainforest Alliance Sustainable Agriculture Standard, which supports climate-smart agriculture and helps reduce the impact of such crops on the climate. The beans are sourced directly from farmers or through established trading companies, roasted in the UK, and distributed in 100% recyclable packaging.

V | vegetarian Ve | vegan



Lunch

Hot buffet lunch

Served in the Dining Room

This is a substantial two-course chef's choice 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 salads and dessert.

For groups of ten people or less we will ask you to confirm your group's menu choices in the morning and the options offered may be reduced.

Sample menu

Mains

Harissa glazed chicken, Italian herb roast new potato, broccoli and cauliflower D

Salmon with a herb crust, Rosemary roast potato, broccoli and cauliflower D

Spinach, mushroom and onion lasagne, broccoli and cauliflower (V) C

Salads

Butternut squash, chickpea, sundried tomato and feta salad (V) D

Roasted beetroot salad (V) A

Mixed leaf, tomatoes, cucumber (Ve) A

Dessert

Chef's choice
Example: Apple crumble (V) C

Fruit salad (Ve) A

Served with a tea selection and filtered coffee.

V | vegetarian Ve | vegan



Finger buffet lunch

Served with a selection of meat, fish, vegetarian and vegan sandwiches and wraps, olives, crisps.

In addition, and on behalf of your delegates, please choose three savoury items and one dessert from below:

- Teriyaki chicken skewer E
- Harissa lamb kofta with minted yogurt E
- Sausage roll with red Leicester E
- Fried squid with paprika and chilli oil C
- Yakitori salmon with Ponzu dressing D
- Chargrilled vegetable skewers (Ve) B
- Fig crostini (V) A
- Sweet potato falafel with mint and cucumber dip (Ve) B
- Tomato tartlet peperonata (V) C
- Please choose one of the following:
- Chocolate tartlet (V) D
- Lemon blondie (V) D
- Carrot and orange cake (V) C

Please also choose if you would like fruit platter or smoothies to accompany your lunch.

Served with fruit juice, tea selection and coffee.

Other lunch options

Sandwich lunch

The sandwich lunch is included in our day delegate rate.

A selection of meat, fish, vegetarian and vegan sandwiches and wraps, olives, crisps, and fresh fruit platter.

Chef's choice dessert

Served with fruit juice, tea selection and coffee.

ADD ON

Optional salads for finger buffet and sandwich lunch:

Please choose one or both:

- Aubergine, olives, sundried tomatoes and rocket (Ve) C
- Greek salad (V) E

V | vegetarian Ve | vegan



Sharing platters – light snack option

Please choose up to two options on behalf of your delegates:

Mezze



Chargrilled mixed vegetables, pickled onions, marinated olives, hummus, baguette (Ve)

Charcuterie



Selection of cured meats, pickled onions, cornichons, dried figs, olives, crusty bread

Cheese



Selection of British cheeses, artisan crackers, grapes, quince paste, celery (V)

Served with fruit juice, tea selection and coffee.

Grab bag lunch

Sandwich, packet of crisps, chocolate bar, fresh fruit, can of water



Afternoon teas

Standard afternoon tea

Selection of finger sandwiches:

- Burford Brown egg and chive mayonnaise, mustard cress on white bread (V) C
- Cucumber and dill cream cheese on spinach bread (V) C
- Smoked salmon, with salmon mousse and lemon zest on brown bread E
- Coronation chicken, mayo and rocket on white bread E

Savoury selection:

- Cheese and pickle sausage roll E
- Fig, brie and cranberry crostini (V) E

Sweet selection:

- Egg custard panata (V) C
- Apple and sultana tart (V) D
- Mocha and tahini brownie (V) D
- Fruit scones - clotted cream and strawberry jam (V) D

With coffee and tea selection

Upgrade available

Add a glass of prosecco.

Christmas afternoon tea

Selection of finger sandwiches:

- Burford Brown egg and chive mayonnaise, mustard cress on white bread (V) C
- Cranberry Wensleydale with pear chutney on white bread (V) C
- Smoked salmon, lemon and black pepper on brown bread E
- Sliced turkey with cranberry sauce on white bread B

Savoury selection:

- Cheese and pickle sausage roll E
- Fig, brie and cranberry crostini (V) E

Sweet selection:

- Mince pie (V) B
- Mulled wine trifle (V) C
- Mini Christmas pudding with brandy sauce (V)
- Fruit scones - clotted cream and strawberry jam (V) D

With coffee and tea selection

Upgrade available

Add a glass of mulled wine.



V | vegetarian Ve | vegan

Bowl food

Bowl Food

(can be served during the day or evening)

Please choose three of the following options on behalf of your delegates:

Beef and carrot kofta with chopped salad and garlic yogurt dressing, kisir (Turkish bulgur salad) **E**

Coronation chicken, heritage carrots, leaves and curry oil, saag aloo **D**

Grilled prawns, mango, rocket and sweet chilli, lime and coriander rice **D**

Sea trout with a warm potato salad **D**

Hummus, tabbouleh, tofu, edamame beans and chilli dressing (Ve) **B**

Pea and Cashel blue cheese arancini, pickled mooli, carrot and spring onion slaw (V) **B**

Cauliflower, chickpea and coconut curry with baked sweet potato (Ve) **A**

Please choose one from the following:

Vegan apple cake (Ve) **B**

White chocolate and raspberry cheesecake (V) **D**

Sticky toffee pudding with warm toffee sauce (V) **C**

V | vegetarian Ve | vegan



Dinner

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 salads for main course, and finished with dessert.

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

Sample Menu:

Starter:

Roasted red pepper and tomato soup (V) A

Mains:

Roasted pork loin, roast potatoes, garlic and lemon cavolo nero, onion and thyme gravy E

Harissa tuna steak, roast potatoes, garlic and lemon cavolo nero D

Vegetarian Shepherd's pie, garlic and lemon cavolo nero (V) B

Salads:

Couscous with chickpea and sweetcorn salad (Ve) B

Aubergine, olives, sundried tomato and rocket salad (Ve) D

Mixed leaf, tomatoes, cucumber (Ve) A

Dessert:

Chef's choice

Example: Sticky toffee pudding with custard (V) C

Fruit salad (Ve) A

Served with a tea selection and filtered coffee.

V | vegetarian Ve | vegan

V | vegetarian Ve | vegan



Dinner

Fine dining

On behalf of your delegates,
please choose one starter, one main and one dessert.

All dietary requirements will be catered for individually
(including vegetarian):

Starter:

Crushed beetroot, zatar hazelnuts and goat cheese salad (V) B

Sweet potato, butternut squash and chilli soup (Ve) B

Hot smoked salmon, Creole potato and fine bean salad C

Wild mushroom risotto, cheese sauce and herb emulsion (V) C

Onion and thyme tart, sprouting broccoli, shitake mushroom and sauce (V) C

Mains:

Roast chicken breast, fregola, butternut squash and lovage B

Hinxton Hall signature dish
Gressingham duck breast, finely cut marmalade glaze, root vegetables mash, braised red
cabbage, burnt blood orange jus, candied orange peel. D

Sea bass, dill buttered fondant potato, baby leeks and cauliflower textures D

Roast cod, chickpea, and pipperade with rocket pesto B

Gnocchi with a cream of broccoli, fried aubergine, vegan parmesan and sage (Ve) B

Cheese tortelloni on a bed of tomato sauce topped with a roasted ratatouille
and basil oil (V) B

Dessert:

Lemon tart, mascarpone sorbet, redcurrants (V) C

Traditional treacle tart, clotted cream and blood orange segments (V) C

Baked Biscoff cheesecake, apple puree (V) C

Chocolate fondant, butterscotch ice cream, crème anglaise,
chocolate shards and raspberries (V) C

Vegan dark chocolate and pear cake with fruits of forest and mixed
berries coulis (Ve) C

Served with filtered water, tea selection and filtered coffee

ADD ON

Cheese course (optional extra) D

Selection of three seasonal British cheeses, artisan crackers, grapes,
quince paste, celery (V)

V | vegetarian Ve | vegan



Dinner

Other options

Supper tray menu

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

Please select one of the following options:

Ramen pot: Noodles served in a rich, flavourful vegetable broth, garnished with an assortment of thinly sliced vegetables and herbs. Served with a fruit juice and cake bar (V)

A

Bento style box: Sliced pitta, hummus, falafel, filled sliced vegetable wrap, fruit and nut mix, crudités, served with fruit juice (Ve)

B

V | vegetarian Ve | vegan



Wine list

White

Care, Blanco Sobre Lias, Cariñena, Spain, 2022 (House) (Ve) £23.00
A very fruity wine with great balance. Intense, crisp and refreshing.

De Martino, Estate Chardonnay, Casablanca Valley, Chile, 2022 (Ve) £28.00
Ripe citrus fruit and peaches, along with a smooth palate with medium body. Carbon neutral producer.

Ken Forrester, Petit Chenin, Western Cape, South Africa, 2022 (Ve) £35.00
Real freshness on the palate with crunchy green apple and grapefruit flavours.

Rosé

La Copa de Bobal Rose, Utiel-Requena, Spain, 2020 (V) £23.00
Vibrant red fruit flavour with hints of floral notes.

Saffron Grange Sparkling Rosé, Essex, Great Britain (Ve) £30.00
This sparkling rosé is salmon pink with a lively mousse, offering aromas of wild strawberries and baked apricots, and flavours of ripe peaches, cream, and hazelnut. Local vineyard.

Red

Care, Tinto Sobre Lias, Cariñena, Spain, 2021 (House) (Ve) £23.00
Fragrant and ripe red and black fruit with great balance.

Biferno Rosso Riserva Palladino, Naples, Italy, 2017 (Ve) £30.00
A rich, cherry-scented, wine with the Aglianico grape adding some blackberry notes.

Aubert and Mathieu, Amy Organic Rouge, Languedoc-Roussillon, France, 2021 (Ve) £37.00
Juicy red fruit and subtle sweet spices. An elegant wine with great length. Certified organic and carbon neutral.

Sparkling

Ruggeri Argeo, Prosecco Brut, Veneto, Italy, NV (Ve) £28.00
Delicate, zesty Prosecco, exuding green apples and citrus.

Saffron Grange Cuvée, Essex, Great Britain (Ve) £30.00
Presenting aromas of red fruits, buttery brioche and almonds on the nose perfectly balanced with juicy nectarine, baked apples, and our signature flint minerality on the finish.

Bolney Wine Estate North Downs Cuvee, Sussex, Great Britain, NV (Ve) £61.00
Our own label sparkling English wine with delicate lemon, lime aromas and rich brioche on the finish.

Brut Tradition Gobillard, France, NV (V) £70.00
Pink grapefruit and sweet marshmallow with a touch of oak ageing, it has a delightful creaminess.

Non alcoholic

Real Kombucha Dry Dragon 75cl (Ve) £22.00
Non alcoholic. Made using pan-fired Dragonwell green tea, it is zesty and light bodied. Fresh on the palate with flavours of sweet lemons and a dry, chocolatey finish.

NV - non-vintage

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

Alcohol prices subject to change in line with UK inflation, we will endeavour to provide notice where possible.

Prices listed include VAT.

V | vegetarian Ve | vegan



Price list

Breakfast

Breakfast in Dining Room*	£25.00
Working breakfast platters	£16.00
Working breakfast rolls	£8.00
Breakfast pots	£8.00

Refreshments

Tea and coffee only	£3.00
Refreshment break	£5.00
Jug of juice (serves 10)	£8.00
Cream tea	£7.00

Lunch

Two-course hot buffet lunch	£34.00
Finger buffet	£34.00
Sandwich lunch	£24.00
Sharing platters	£24.00
Grab lunch bag	£16.00

Afternoon Tea

£30.00	
with glass of prosecco/mulled wine	£36.00

Bowl food

£36.00

Dinner

Three-course buffet dinner	£42.00
Fine dining	£50.00
Supper tray	£18.00

Add on options

Cheese board (per person)	£18.00
Salad (with lunch)	£3.00
Bar snacks	from £3.00

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

For bookings or enquiries please contact us on **+44 (0)1223 495123**
or **conference.centre@hinxtonhall.org**

V | vegetarian Ve | vegan

* Included as part of accommodation booking

