



**hinxton
hall**
conference centre



Food and drink

Spring-summer 2026

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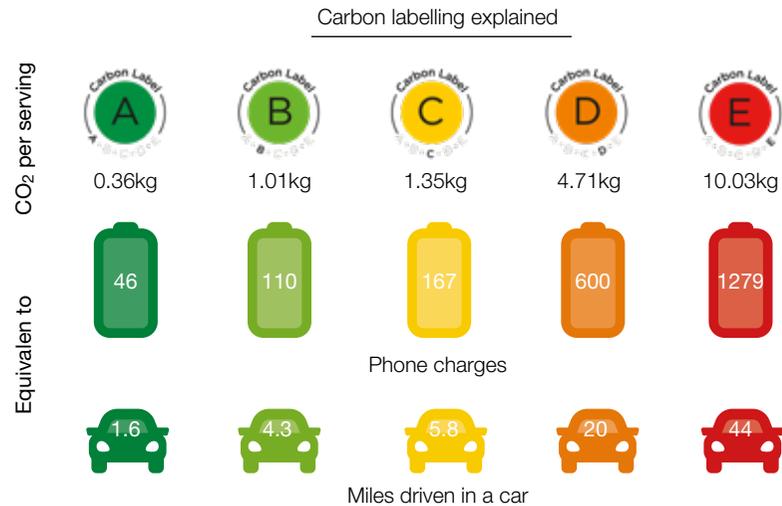
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Carbon labelling

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 Hinxtton 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 Hinxtton 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, fried or scrambled eggs, hash browns **D**

Hinxton Hall vegetarian breakfast

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

Sliced cured meats and British cheese selection **D**

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) **B**

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**

Plant-based sausage and cheese muffin (Ve) **B**

Working breakfast platters

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

British cheese selection (V) **D**

Sliced meats **D**

Freshly baked breads (V) **C**

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

Served with juice, a tea selection, and filtered coffee.

Breakfast pots

Please choose a maximum of two:

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

Strawberry granola pot with yoghurt (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, and a smoothie.

V | vegetarian Ve | vegan



Refreshments

Refreshment break

Choose one of the following for your refreshment break:

Energy break: smoothies, fruit platter, blueberry muffin*

Summer break: juice selection, melon slices and Saffron ice cream*

Sweet daily bake with tea, coffee and fruit bowl

Mini pastries with tea, coffee and fruit bowl

Trio of cakes served on slates (maximum 30 people) with tea, coffee and fruit bowl

Cream tea: tea and coffee served with a scone, clotted cream and strawberry jam

Just tea and coffee

*Please note the energy and summer breaks do not include tea and coffee.

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 that 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

- Peruvian roast chicken, rosemary roast potatoes and roasted broccoli **E**
- Smoked haddock fishcakes and roasted broccoli **C**
- Butternut squash, spinach and chickpea filo pie and roasted broccoli (V) **C**

Salads

- Spiced aubergine, roasted pepper and chilli salad (Ve) **B**
- Roasted beets with pickled onion, mint and yogurt (V) **A**
- Mixed leaf, tomatoes, cucumber (Ve) **A**

Dessert

- Pear and almond tart (Ve) **D**
- Fruit salad (Ve) **A**

Served with a tea selection and filtered coffee.

V | vegetarian Ve | vegan



Lunch

Finger buffet lunch

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

In addition, and on behalf of your delegates, please choose three savoury items:

Miso, black sesame and shishimi chicken skewer **E**

Mini burger sliders **C**

Red onion chutney sausage roll **D**

Smoked salmon tartare with mascarpone on blinis **E**

Chalk stream trout rillettes, on smoky cucumber **C**

Mediterranean roast vegetable stack (V) **B**

Mushroom vol-au-vent (Ve) **C**

Sweet potato falafel with mint and cucumber dip (Ve) **A**

Caprese skewer (V) **C**

Chef's choice dessert and fruit platter

Served with juice, a tea selection, and filtered coffee.

Other lunch options

Sandwich lunch

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

Chef's choice dessert

Served with juice, a tea selection, and filtered coffee.

Ploughman's lunch

Mature cheddar, honey-baked ham, piccalilli, pear chutney, Scotch egg, petite salad, sourdough baguette, carrot and orange cake, cordial **C**

Roasted Mediterranean vegetables, piccalilli, vegan rainbow Scotch egg, petite salad, sourdough baguette, carrot and orange cake cordial **C**

Add on

Optional salads and ice-cream.
Please choose one or more:

Aubergine, olives, sundried tomatoes and rocket (Ve) **B**

Greek salad (V) **E**

Saffron Ice Cream (individual tubs)

V | vegetarian Ve | vegan



Lunch

Sharing platters

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

Mezze D

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

Charcuterie D

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

Cheese D

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

Dessert: Tiramisu delice, caramel, cantuccini biscuits, orange and cardamom syrup D

Served with juice, a tea selection, and filtered 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
- Chalk stream trout, baby spinach and crème fraiche on brown bread C
- Ham, cheddar, mustard mayo and watercress on white bread E

Savoury selection:

- Red onion chutney sausage roll D
- Savoury mini tart with roast tomato and double Gloucester cheese (V) D

Sweet selection:

- Victoria sponge, strawberries and white chocolate cream (V) C
- Seasonal fruit tart (V) D
- Hazelnut and chocolate brownie cake (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

BBQ & Bowl food

BBQ

All the following are included:

- 6oz Powter's Beef burger with tomato, cheese and chilli relish E
- Newmarket Jumbo Sausage Hot dog with American mustard, ketchup and caramelised onion D
- BBQ Cyprus halloumi gyros (V) (vegan option available) C
- New potato, fennel and crème fraiche salad A
- Coleslaw B
- Fruit platter A
- Saffron Ice Cream (individual tubs)

Bowl Food

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

- Char Sui pork with Thai basil and rice noodle D
- Lemon and oregano chicken with Greek salad E
- Seared tuna, kimchi, caramelised sesame seeds and stir-fry noodles D
- Chalk stream trout, asparagus, jewelled rice and hollandaise sauce (asparagus available May-August) C
- Hummus, tabbouleh, tofu, edamame beans and chilli dressing (Ve) B
- Grilled vegetable, halloumi and pesto gyros (V) C
- King oyster mushroom scallop, tandoori spice and chickpeas (Ve) B

Please choose one from the following:

- Black forest chocolate tart, whipped mascarpone, cherries and chocolate sponge (Ve) E
- Yogurt pannacotta with passion fruit (V) C
- Lemon and raspberry crumble cake (V) D

V | vegetarian Ve | vegan



Drinks reception

New

Drinks options

Pre-order options:

Soft drink buckets

2 Coke, 2 Diet Coke, 2 ginger beer, 2 J20

Beer buckets

2 Peroni, 2 Brewdog IPA, 2 Cider, 2 Guinness

Bellini drinks reception (minimum of 20)

Flavours: peach, raspberry or mango

Cocktails by the glass

(minimum of 20, can be ordered in increments of 10) :

Classic Mojito

Strawberry/Raspberry Mojito

Pimm's

Cocktails by the jug*:

Sangria

Sea Breeze (vodka, grapefruit juice, cranberry)

Pimm's

Mocktail by the jug*:

Iced Tea - peach and melon, or forest fruits flavours

Sparkling elderflower by the jug*

*5 glasses per jug

Account bar

Alternatively you can choose to have the bar on account, to cover beer, wine and soft drinks only, or to include spirits as well. This is charged on consumption.

Canapés

Please choose four items

Savoury:

Cheese and ham baby croque monsieur **E**

Smoked chalk stream trout rillettes, horseradish, orange on toasted rye bread **C**

Mini cherry tomato, basil and smoked scamorza cheese arancini (V) **C**

Red pepper, walnut and goat cheese mini tart (V) **E**

Sweet:

Baby sticky toffee pudding with caramel sauce (V) **C**

Fruit of forest and mango mini tartlet topped with Chantilly cream (V) **B**

Nibbles

Salted giant corn, pretzels, crisps, green and black cocktail olives (Ve)

Optional extra to add cheese straws (V)

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 aubergine salad, chimichurri fregola and yogurt dressing (V) D

Mains:

Roasted pork loin, onion and thyme gravy, baby roast potato and green beans E

Yogurt and spice roasted salmon with baby roast potato and green beans E

Creole vegetarian Jambalaya with green beans (V) C

Salads:

Mushroom, roasted with maple, cinnamon and sherry vinegar (Ve) C

Green beans, roasted peppers, capers and tarragon salad (Ve) A

Mixed leaf, tomatoes, cucumber (Ve) A

Dessert:

Classic Lemon tart (V) C

Fruit salad (Ve) A

Served with juice, 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.

If you would like your delegates to choose from two starters, two mains and two desserts there is a supplement for this. We will also need pre-orders in advance.

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

Starter:

Heritage beetroot salad, pickled fig, goat cheese, cherry tomato confit, basil dressing (V) **B**

Pea and asparagus tart, lemon mayonnaise, pea puree (V) (asparagus available May-August) **C**

Chalk stream trout, spring onion and dill quiche **C**

Chicken liver pate with ciabatta toast, onion chutney and fine leaves **D**

Aubergine salad with baby gems, spinach, feta cheese, Kasha and a date molasses dressing (V) **D**

Mains:

Powter's Pan fried chicken breast, chicken croquette, crushed new potato, a bundle of fine green beans and carrot batons, velouté sauce **D**

Roasted leg of duck, buttered kale, creamed potatoes, roasted herbed celeriac, red wine gravy **E**

Lemon and herb crusted sea bass, crushed potatoes, mini carrots and salsa verde **D**

Mains continued:

Roast salmon supreme, roast asparagus*, cherry tomatoes, baby potatoes and basil leaves (asparagus available May-August) **C**

Spinach gnocchi, black bomber cheese sauce, pickled peppers (V) **B**

Leek and Stilton risotto, tenderstem broccoli and courgettes (V) **A**

Stuffed aubergine with linguine, heritage tomato sauce, basil and vegan cheese (Ve) **C**

Dessert:

Lemon and vanilla torte, with Saffron vanilla ice cream and toffee sauce (V) **C**

Carrot and pistachio cake, honeydew melon and raspberry coulis (Ve) **C**

Strawberry cheesecake, chocolate crumb, basil and lime sorbet (V) **E**

Tiramisu delice, whipped caramel, cantuccini biscuit, orange and cardamom syrup (V) **D**

Black forest chocolate tart, mascarpone, cherries, chocolate sponge (V) **E**

Served with filtered water, a tea selection, and filtered coffee.

Add on

Cheese course (optional extra) |

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

V | vegetarian Ve | vegan



Dinner

New

Event Space dinner

This new package, aimed at minimum 200 guests, includes a glass of fizz on arrival, the 3-course served meal below, half a bottle of house wine per person and exclusive use of the Event Space with round tables, table linen, chiavari chairs, decorative uplighters and security, if required.

Starter:

Buffalo mozzarella, Heritage tomato, pickled fennel, non-pareilles capers and basil leaves salad (V)

D

Mains:

Powter's of Newmarket corn-fed chicken supreme, braised shallot, cavolo nero, Puy lentils, rosemary roast potato, smoked bacon and cider sauce.

C

Vegan feta, spinach and pine nut tart, cavolo nero, Puy lentils, sauce vierge (Ve)

E

Dessert:

Lemon and mascarpone cheesecake (V)

D

Served with filtered water, a tea selection, and filtered coffee.

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, crudité's.

Served with fruit juice (Ve)

A

V | vegetarian Ve | vegan



Winter Parties

Menu served as fine dining, or as two or three-course buffet meal

Starter:

Butternut squash soup, sweet potato, crispy bacon crumble, garlic and thyme mini croutons (V/Ve option available) **C**

Mains:

Roast turkey breast, carved gammon ham, sausage and cranberry stuffing, pigs in blankets, roast potato, buttered sprouts, parsnips and honey purée, roasted carrot, meat jus and cranberry sauce **C**

Heritage tomato, shallot onion and cave-aged cheddar quiche, roast potato, parsnip and honey purée, roasted carrot, Roquefort blue cheese sauce **D**

Heritage tomato, shallot onion and vegan cheese tart, roast potato, parsnip and maple syrup purée, roasted carrot, vegan cheese sauce (Ve) **D**

Dessert:

Christmas yule log with hot chocolate sauce (V) **B**

Traditional Christmas pudding with hot brandy sauce (V) **B**

Mince pies **B**

Tea and coffee

Christmas crackers

New

Informal winter celebration

Mains:

Vegetable crisps and cheese savouries

Brie and cranberry pizza **D**

Loaded festive fries: Fries topped with roasted turkey, stuffing, pigs in blankets and rich gravy. **C**

Mac and cheese bowls: Creamy macaroni cheese served hot with a choice of toppings. **D**

Dessert:

Brownies with a sauce/cream

Drinks package

One glass of mulled wine or a soft drink alternative on arrival and half a bottle of wine with the meal.

Upgrade available

Upgrade arrival drink to prosecco

Packages from the Drinks Reception page also available (cocktails and mocktails will change).

SPECIAL OFFER

Book a winter party before the end of April and get free room hire!

(Surcharge will apply for a sit-down dinner in the Event Space.)

V | vegetarian Ve | vegan



White

- Care, Blanco Sobre Lias, Cariñena, Spain, 2022 (House) (Ve)** £23
A very fruity wine with great balance. Intense, crisp and refreshing.
- De Martino, Estate Chardonnay, Casablanca Valley, Chile, 2022 (Ve)** £28
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
Real freshness on the palate with crunchy green apple and grapefruit flavours.
- Thelema, Sauvignon Blanc, Stellenbosch, South Africa, 2024 (Ve)** £45
This is a medium bodied and juicy wine, packed with fresh ripe melon and guava fruits and hints of bell pepper with a crisp, refreshing finish which is bone dry.

Rosé

- Il Sospiro, Pinot Grigio Blush, Verona, Scicily, Italy, 2024 (Ve)** £23
The definition of easy-drinking, this Sicilian Pinot Grigio blush exhales cranberry, citrus and red berries... which may be why its name translates as 'the sigh'.

Red

- Care, Tinto Sobre Lias, Cariñena, Spain, 2021 (House) (Ve)** £23
Fragrant and ripe red and black fruit with great balance.
- Biferno Rosso Riserva Palladino, Naples, Italy, 2017 (Ve)** £30
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
Juicy red fruit and subtle sweet spices. An elegant wine with great length. Certified organic and carbon neutral.
- Château Sainte Marie, Red Supérieur, Bordeaux, France, 2020 (Ve)** £45
Beautifully concentrated blackcurrant, dark fruit and plum fill the nostrils and then cleanse the palate.

Sparkling

- Ruggeri Argeo, Prosecco Brut, Veneto, Italy, NV (Ve)** £30
Delicate, zesty Prosecco, exuding green apples and citrus.
- Saffron Grange Sparkling Rosé, Essex, Great Britain, 2023 (Ve)** £30
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.
- Saffron Grange Cuvée, Essex, Great Britain, 2022 (Ve)** £34
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. Local vineyard.
- Bolney Wine Estate North Downs Cuvee, Sussex, Great Britain, NV (Ve)** £61
English sparkling wine with delicate lemon, lime aromas and rich brioche on the finish.
- Champagne Brut Tradition Gobillard, France, NV (V)** £70
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
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

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.



Price list

Breakfast

Breakfast in Dining Room*	£25
Working breakfast platters	£16
Working breakfast rolls	£8
Breakfast pots	£8

Refreshments

Energy break	£8
Summer break	£8
Trio of cakes refreshment	£8
Cream tea	£7
Sweet refreshment	£5
Mini pastry refreshment	£5
Tea and coffee only	£3
Jug of juice (serves 8)	£8

Lunch

Two-course hot buffet lunch	£34
Finger buffet	£34
Sandwich lunch	£24
Ploughman's lunch	£24
Sharing platters	£24
Grab lunch bag	£16

Afternoon Tea £30

with glass of prosecco/mulled wine £36

BBQ £36

Bowl food £36

Dinner

Three-course buffet dinner	£42
Fine dining	£50
Event Space dinner	£80***
Supper tray	£18

Winter party

2-course buffet meal	£35
3-course buffet meal	£40
Fine dining meal	£45
Informal celebration	£38
Drinks package	£15**

Drinks reception

Soft drink buckets	£20**
Beer buckets	£44**
Bellini	£6**
Cocktails	£8**
Mocktails	£6**
Cocktails by the jug (serves 5)	£36**
Mocktails by the jug (serves 5)	£26**
Elderflower by the jug (serves 5)	£16**

Nibbles	£3
Nibbles with cheese straws	£6

Canapes (4 pieces) £18

Add on options

Cheese board	£18
Salad (with lunch)	£3
Ice-cream pot (with lunch)	£4
Fine dining supplement	£5

* Included as part of accommodation booking

** Price includes VAT / *** Surcharge applies if there are less than 200 guests

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**