hinxton hall
conference centre





Dinner menu

Autumn-winter 2026/2027

Canapés & Bowl food

Canapés

Please choose four options (minimum of 25 guests):

Savoury options:

Buttermilk popcorn chicken with garlic aioli dip D

Harissa lamb kofta with minted yoghurt E

Seared tuna, kimchi and sesame granola D

Smoked salmon, dill and cream cheese toastie C

Cauliflower pakoras and mango chutney (Ve) D

Blue cheese, spiced pear and walnut tart (V) D

Sweet options:

Our favourite: Lemon posset, fruits of the forest and almond crunch (V) C

Chocolate tart with Chantilly cream (V) D

Nibbles

Salted giant corn, Tyrrells sea salted vegetable crisps, Kalamata and Nocellara cocktail olives

Optional extra: cheese straws

Bowl food

Can be served during the day or evening.

Please select three savoury dishes and one dessert on behalf of your delegates (at least one warm and one cold; minimum of 25 guests):

Warm bowls - circulated to guests

Powter's of Newmarket roast beef sirloin steak, baby rocket leaves and seasonal roasted vegetables E

Powter's corn-fed chicken breast and carrot salad, baby potatoes with toasted black sesame and soy dressing D

Our favourite: Crispy pollock, miso, chilli and fennel slaw C

Marinated chalk stream trout, pickled carrot, sticky jasmine rice and furikake seasoning D

Cold bowls - served as a buffet

Waldorf salad with goat's cheese, apple, grapes, walnut and celery (Ve option also available) A

Leek salad, Burford egg and wholegrain mustard vinaigrette (V) B

Desserts

Mascarpone cheesecake, burnt honey and bee pollen (V) D

Lemon posset, fruits of the forest and almond crunch (V) C

Chocolate tart with Chantilly cream (V) D

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:

Butternut squash soup, sourdough croutons, infused chilli oil (A)

Mains:

Roasted pork loin with thyme and garlic jus, rosemary roasted potatoes, fine beans and cauliflower (E)

Chalk stream trout with plum tomato, oregano and Kalamata olives sauce, rosemary roasted potatoes, fine beans and cauliflower (A)

Vegetable quorn keema, pilaf basmati rice, fine beans and cauliflower (V) (A)

Salads:

Mixed grain and chickpea salad, fried onion and fresh herbs (Ve) (A)

Roast carrot, hazelnuts, harissa and rose petals salad (V) (A)

Sliced plum tomato, sliced cucumber and fine mixed leaves (Ve) (A)

Dessert:

Chocolate fudge cake served with hot chocolate custard (V) (B)

Fruit salad (Ve) (A)

Served with a selection of teas and filtered coffee.

V | vegetarian Ve | vegan

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, finely sliced vegetable wrap, fruit and nut mix, crudités. Served with fruit juice (Ve) (A)

Bar food menu

Hinxton Hall Bar serves food between 4-9pm daily.

Pizzas

Greek salad (V/Ve)

Jacket potato with toppings

Soup of the day with bread and butter



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:

Butternut squash soup, sourdough croutons, infused chilli oil (Ve) — A

Beetroot carpaccio, blowtorched warm goat's cheese, roasted maple walnuts (V) — C

Wild mushroom risotto and pecorino cheese fondue (V) — C

Chicken and leek terrine, winter garden salad and sauce gribiche — D

Pan-fried chalk stream trout, chive black rice and miso and harissa dressing — D

Mains:

Powter's pan-fried chicken breast, shallot onion and tarragon tart, chanterelle sautéed mushroom, chicken jus — D

Roasted leg of duck, buttered kale, mashed potatoes, roasted herbed celeriac and red wine gravy — E

Lemon and herb crusted sea bass, crushed potatoes, mini carrot and salsa verde — D

Mains continued:

Pan-fried supreme of hake, clam chowder and charred fennel — D

Our favourite: Spiced and roasted cauliflower, cashew nut hummus, dukkha and puffed wild rice, infused curry oil and golden raisins dressing (Ve) — B

Plum tomato, shallot onion and vegan cheese tart, roast potato, parsnip and maple syrup puree, roasted carrot, vegan cheese sauce (Ve) — C

Dessert:

Gluten-free lemon and vanilla tart, whipped Greek yoghurt and picked mint leaves (V) — C

Vegan coffee crème caramel, walnut biscuit, maple drizzle (Ve) — B

Apple tart Tatin, oat crumble and hot custard sauce (V) — B

Green tea poached pear, cinnamon biscuit, caramel sauce and vanilla ice cream (V) — C

Gluten-free chocolate tart, whipped mascarpone and winter berries coulis (V) — C

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, caramelised onion chutney, celery sticks (V)

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:
Butternut squash soup, sweet potato, crispy bacon crumble, garlic and thyme croutons, infused chilli oil (A)

Mains:
Powter's of Newmarket corn-fed chicken supreme, braised shallot onion, cavolo nero, Puy lentils, rosemary roast potato, smoked bacon and cider sauce (C)

Spiced and roasted cauliflower, cashew nut hummus, dukkha and puffed wild rice, infused curry oil and golden raisins dressing (Ve) (B)

Dessert:
Gluten-free chocolate tart, whipped mascarpone and winter berries coulis (V) (C)

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

V | vegetarian Ve | vegan



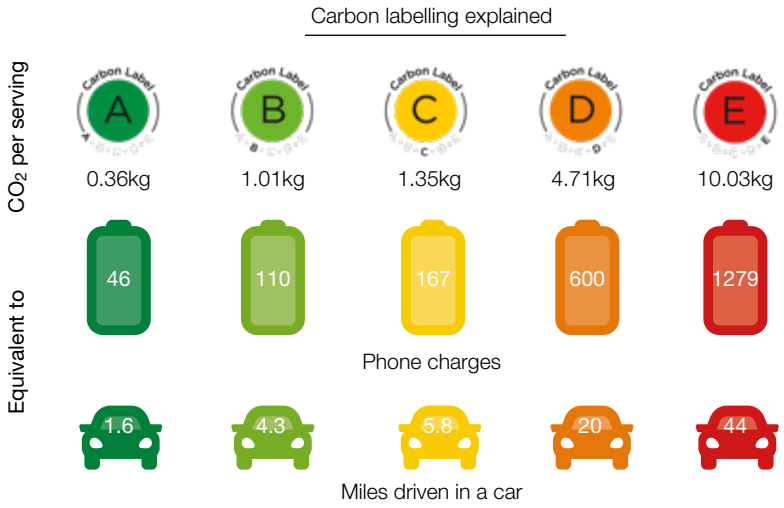




Sustainability

Carbon labelling

We use carbon label, Foodsteps, to help our guests understand the impact of their food choices. Foodsteps measures the impact of all stages of a food's life cycle and allocates 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 the 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 viniculture.

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.

Green Meetings GOLD