hinxton hall
conference centre





Drinks, canapés and nibbles

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







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

Mulled wine drinks reception (minimum of 20)

Cocktails by the glass
(minimum of 20, can be ordered in increments of 10):
Dark and Stormy (spiced rum with ginger beer and lime)
Cranberry Collins (Gin with cranberry juice and sparkling water, finished with thyme and blackberries)
Winter Pimm's

Mocktails by the glass
(minimum of 20, can be ordered in increments of 10):
Hugo Spritz
Italian Spritz

Drinks by the jug are best suited at the table:

Cocktails by the jug*:
Dark and Stormy (spiced rum with ginger beer and lime)
Cranberry Collins (Gin with cranberry juice and sparkling water, finished with thyme and blackberries)
Winter Pimm's

Mocktail by the jug*:
Winter fruit punch (pineapple, cranberry, orange and apple juice topped with ginger beer)
Hugo Spritz

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.



V | vegetarian Ve | vegan



Wine list

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, 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.

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) £32
An elegant English sparkling rosé with fruity nose, delicate mousse, and crisp finish. Local vineyard.

Saffron Grange Cuvée, Essex, Great Britain, 2022 (Ve) £36
This wine presents aromas of plums and quince on the nose perfectly balanced with apricot, pastry, and flint minerality on the finish. Local vineyard.

Bolney Wine Estate North Downs Cuvée, 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

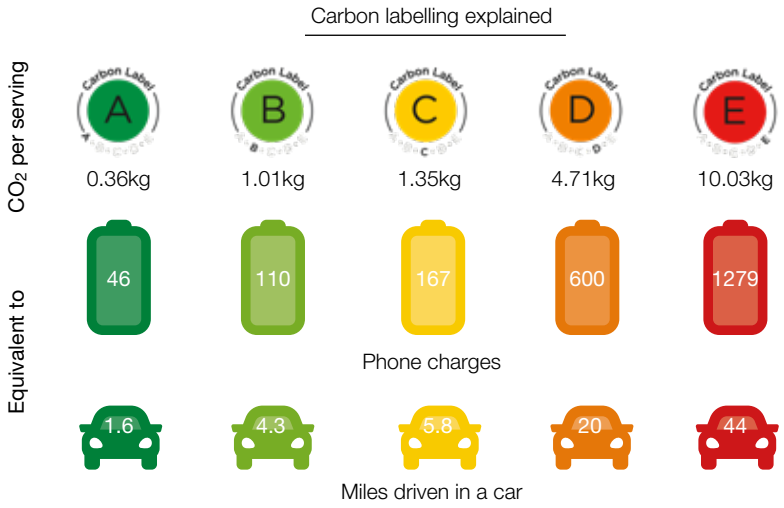


Find out what each producer on our wine list is doing to reduce their impact on the environment, or even enriching the biodiversity of their vineyards.

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