hinxton hall
conference centre





Lunch menu

Autumn-winter 2026/2027

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

Coriander and lime marinated chicken breast with baked potato wedges and roasted broccoli (E)

Supreme of hake with lemon juice and pickled dill with baked potato wedges and roasted broccoli (D)

Winter root vegetables and lentil tagine with baked potato wedges and roasted broccoli (V) (C)

Salads

Za'atar butternut squash, jumbo couscous and fine bean salad (V) (B)

Wholemeal pasta, chargrilled courgette and lemon salad (Ve) (C)

Fine mixed leaves, sliced plum tomatoes, cucumber (Ve) (A)

Dessert

Apple and pear crumble served with custard (V) (B)

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 (minimum of 10 people).

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

Chargrilled beef sirloin with chimichurri sauce brochette E

Harissa marinated chicken and rocket leaves skewer E

Cheese and pickle sausage roll E

Glazed yakitori Chalk stream trout or salmon D

Our favourite: Cranberry, fig and brie tartlet (V) A

Sweet potato falafel with a vegan mint and cucumber dip (Ve) B

Cauliflower pakoras with mango chutney (Ve) A

Also included: 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.

Add on

Optional salads for finger buffet and sandwich lunch:

Please choose one or both:

Chargrilled zucchini, red chard, samphire and pecorino cheese (V) B

Freekeh pilaf: smoked wheat grain with cucumber, peas, broad beans, garden herbs, crispy onion and yoghurt dressing (V) A

V | vegetarian Ve | vegan







Lunch

New: working lunch
for up to 30 people

Working lunch (standard)

A selection of sourdough baguette, bloomer and focaccia bread with premium fillings:

Smoked ham, cave-aged cheddar, watercress and mustard mayo D

Powter's of Newmarket chicken caesar D

Smoked Scottish salmon, lemon zest and Croxton Manor crème fraîche C

Burford double free range egg mayo and mustard cress (V) C

Wookey Hole cheese ploughman's and caramelised onion chutney (V) C

Moroccan falafel, hummus and carrot and onion slaw (Ve) B

Tyrrells sea salted vegetable crisps (V)

Fruit skewers (Ve) A

Chargrilled zucchini, red chard, samphire and pecorino cheese salad B

Freekeh pilaf: smoked wheat grain with cucumber, peas, broad beans, garden herbs, crispy onion and yoghurt dressing (V) A

Chef's choice dessert

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

Working lunch (plus finger items)

Includes the working lunch selection plus one of each item from below:

Cranberry, fig and brie tartlet (V) A

Sweet potato falafel with a vegan mint and cucumber dip (Ve) B

Cauliflower pakoras with mango chutney (Ve) A

V | vegetarian Ve | vegan







Lunch

Sharing platters

Please choose up to two main options on behalf of your delegates (minimum of 10 people):

Mezze

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

Charcuterie

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

Cheese

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

Dessert: Lemon and poppy seed cake with lemon zest and butter glaze

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

Lunch grab bag

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

V | vegetarian Ve | vegan







Afternoon tea

Christmas afternoon tea

Selection of finger sandwiches:

Burford eggs, chive mayonnaise, and mustard cress on tomato bread (V) C

Wensleydale cheese with pear chutney on granary bread (V) C

Smoked salmon, soft cheese, lemon and black pepper on white bread C

Roast turkey with cranberry sauce on spinach bread B

Savoury option:

Cheese and pickle sausage roll E

Fig, brie and cranberry tartlet (V) A

Sweet option:

Mince pie (V) B

Mulled wine trifle (V) C

Almond Christmas cake with brandy butter (V) C

Fruit scones - clotted cream and strawberry jam (V) C

Served with a coffee and tea selection.

Upgrade

Add a glass of prosecco or mulled wine

V | vegetarian Ve | vegan





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



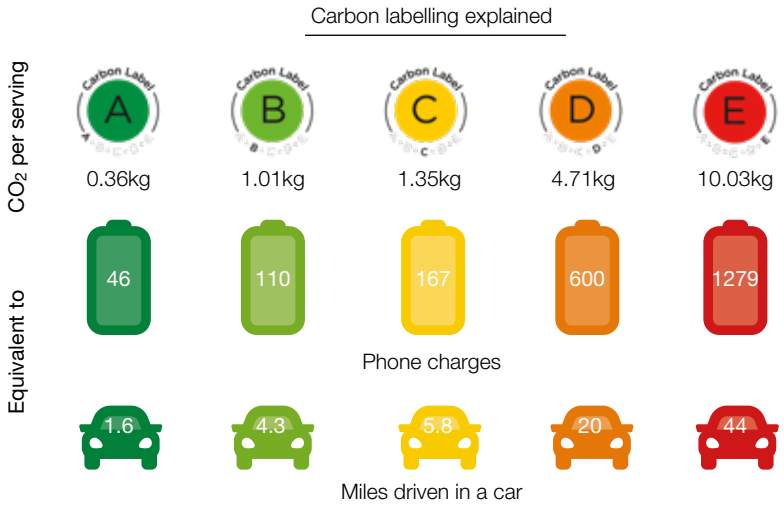




Sustainability

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