



Meetings & Events



RADISSON
MEETINGS

*Images are illustrative only and do not reflect the actual food or presentation

DINNER

PLATED MENU 1

STARTER

Roasted Pepper & Tomato Soup, bread & butter ^{1,7,11}

Prawn Cocktail, baby gem, Marie Rose sauce ^{1,2,4,6,7,8,9,10,11,12,13}

Duck Pate, chutney ^{1,6,7,8,9,10,11,12}

MAIN

Grilled Chicken Breast, roast potatoes, seasonal veg, jus ¹²

Salmon fillet, creamy mash, seasonal vegetables, Hollandaise
^{2,6,7,4,8,10,12,13}

Beetroot & Goats Cheese Salad, baby leaves, balsamic,
walnuts, smashed avocado ^{1,6,7,8,10,11,12}

DESSERT

Vanilla Cheesecake, berry compote ^{1,7,8,12}

Sticky Toffee Pudding, salted caramel sauce, vanilla ice cream ^{1,2,5,6,7,8,12}

Fresh Fruit Bowl

£30
Per Person

DRINKS PACKAGES

Arrival drink £8pp

Bottled beer, prosecco, wine, soft drinks

Wine £13pp

Half a bottle of house white, house red or rose per person (upgraded wine options available)

Tea and coffee after dinner £5pp

Tea or filter coffee, with chocolate truffles



DINNER

PLATED MENU 2

STARTER

Butternut Squash & Ginger Soup, bread & butter 1,6,7,8,11

Calamari 1,4,6,7,2,8,12,13

Duck Pate, chutney 1,6,7,8,9,10,11,12

MAIN

Pork Chop, creamy mash seasonal veg, jus 6,7,8,10,11,12

Seabass fillet, warm potato salad, Hollandaise 1,2,4,6,7,8,9,10,11,12,13

Mediterranean Veg Gnocchi, roasted pepper sauce 1, 2, 6, 7, 8, 12

DESSERT

Tiramisu 1,2,5,6,7,8,11,12

Eton Mess 2,7,12

Chocolate Brownie, warm with ice cream 2,6,7

DRINKS PACKAGES

Arrival drink £8pp

Bottled beer, prosecco, wine, soft drinks

Wine £13pp

Half a bottle of house white, house red or rose per person (upgraded wine options available)

Tea and coffee after dinner £5pp

Tea or filter coffee, with chocolate truffles

£35
Per Person



ALLERGENS

1	Gluten
2	Eggs
3	Crustaceans
4	Fish
5	Peanuts
6	Soy
7	Milk
8	Nuts
9	Celery
10	Mustard
11	Sesame
12	Sulphites
13	Molluscs
14	Lupin

