



SKY
LOUNGE

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Finger Buffet

£26 per person

Cold items – choose two

Classic Caesar salad

lettuce, anchovies, sourdough croutons, streaky bacon, Parmesan, soft-boiled egg and Caesar dressing

Spartacus salad (V)

cherry tomatoes, cucumber, black olives, onions, black rice with feta and lemon dressing

Green valley salad (V, GF)

spinach, peas, broad beans, broccoli, spring onions, buck wheat and agave syrup

Sunny vibes salad (V, GF)

tomatoes, kale with brown rice and quinoa

Savoury tart – choose one

Cheese and onion (V)

Cheese and broccoli tart (V)

Hot items – choose six

Cod goujons, tartar sauce

Chicken tenders, sweet chilli dip

Vegetable pakora, mint yogurt (V)

Pulled BBQ pork loaded potato skins (GF)

Vegetable spring roll, sweet chilli dip (V)

Vegetable samosa, mint yogurt (V)

Buffalo cauliflower bites, sriracha mayo (V)

Vegetable Gyozas, hoisin dip (V)

Duck Gyozas, hoisin dip

Shrimp Gyozas, hoisin dip

Mac 'n' Cheese croquette, cheese sauce (V)

Honey mustard glazed pigs in blankets

Any additional item is extra £3 per person

Focaccia or wrap with choice of two fillings

Tuna mayonnaise, cucumber

Egg mayonnaise, cress (V)

Savoury cheese and onion (V)

Coronation chicken

Waffle fries

Food allergens and intolerances: Please inform your server before ordering if you have a food allergy or intolerance, all food is prepared in an area where allergens are present. Dietary requirements to be confirmed at least a week prior to arrival. Due to the complex nature and risks involved with allergens, delegates with 3 or more dietary requirements/allergens per person will unfortunately have to provide their own catering on the day. Please discuss with the Sales team in the first instance if you have any questions or if you would like further clarity. For health and safety reasons, the hotel is also not able to re-heat food.

Any discretionary gratuity of 12.5% will be added to your bill and distributed in full to our team members.

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Vegan options available on request

Cold items

Green valley salad (V, GF)
spinach, peas, broad beans, broccoli, spring onions, buck wheat and agave syrup
Sunny vibes salad (V, GF)
tomatoes, kale with brown rice and quinoa

Savoury tart

Vegan cheese and onion (V)
Vegan cheese and broccoli tart (V)

Hot items

Vegetable pakora, mint yogurt (V)
Vegetable Spring roll, sweet chilli dip (V)
Vegetable samosa, mint yogurt (V)
Buffalo cauliflower bites, sriracha mayo (V)
Vegetable Gyozas, hoisin dip (V)

Gluten-free options available on request

Cold items

Green valley salad (V, GF)
spinach, peas, broad beans, broccoli, spring onions, buck wheat and agave syrup
Sunny vibes salad (V, GF)
tomatoes, kale with brown rice and quinoa

Savoury tart

Cheese and onion (V)
Cheese and broccoli tart (V)

Hot items

Pulled BBQ pork loaded potato skins (GF)
Honey mustard glazed pigs in blankets

Gluten-free bread with choice of two fillings

Tuna mayonnaise, cucumber
Egg mayonnaise, cress (V)
Savoury cheese and onion (V)
Coronation chicken

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