




HOSPITALITY menus

If you would like to tailor the refreshment offering for your event or give your delegates a little extra treat, our hospitality menu offers a range of quality, seasonal options.

If you are on a day delegate or 24 hour rate you will receive a £9 credit off the menu of choice. If you would like a bespoke solution for your catering needs or have any questions the conference and events team will be happy to help:
t: 01908 358040 e: enquiries@kentshillpark.com

The prices quoted are exclusive of VAT. Prices and menus may be subject to change without prior notice
(v) Suitable for vegetarians



Quench your thirst!

TEA, COFFEE & BISCUITS

- per person

A selection of teas and coffee and a selection of biscuits **£1.85**

CHILLED JUICE

- per jug

Orange juice **£4.75**
 Apple juice **£4.75**
 Cranberry juice **£4.75**
 Pomegranate juice **£4.75**
 Grapefruit juice **£4.75**

CHILLED DRINKS

- per bottle

Coke (500ml) **£1.65**
 Diet Coke (500ml) **£1.65**
 Sprite (500ml) **£1.65**
 Fanta Orange (500ml) **£1.65**
 Sparkling mineral water (500ml) **£1.35**

PREMIUM DRINKS

- per can

San Pellegrino Aranciata (330ml) **£1.85**
 San Pellegrino Limonata (330ml) **£1.85**



Rise and Shine!

Butcher's sausage or bacon filled ciabatta
 (Vegetarian options available on request)
£2.50 each

Butcher's sausage or bacon filled ciabatta with tea or coffee
£3.50 each
 (Vegetarian options available on request)

Mini Danish pastries (v)
£1.95 per person
 A selection of maple pecan plaits, raspberry crowns, vanilla crowns, cinnamon swirls and apple coronets

Mini muffins (v)
£1.95 per person
 A selection of blueberry, chocolate and banana mini muffins.

Cut fruit platter with mint and lime syrup (v)
£1.95 per person

Multigrain granola slice (v)
£1.95 each

Strawberry, yoghurt & granola mini pot (v)
£1.25 each

Fruit bowl (v)
£1.50 per person



Meet



Sleep



Eat



Relax

www.kentshillpark.com

Let's Do Lunch!

WORKING LUNCH

Selection of either classic or deli sandwiches on traditional sliced breads

Lightly sea salted crisps (v)

Fresh fruit bowl (v)

Tea, coffee and fruit juice **£9.00 per person**

Upgrade to a selection of cracked wheat and semolina topped mini rolls - only £1 extra per person

WHY NOT GIVE YOUR GUESTS A LITTLE EXTRA?

Add a selection of our tasty finger food to your working lunch.

Tandoori chicken skewer with raita **£1.65 per person**

Grilled chorizo skewer with garlic mayo **£1.65 per person**

Caramelised onion sausage roll **£1.65 per person**

Vegetable samosa (v) **£1.25 per person**

Falafel with mint yoghurt (v) **£1.25 per person**

King prawns with lime & coriander mayonnaise **£1.25 per person**

FINGER BUFFET

£14.00 per person

Selection of classic sandwiches on traditional sliced breads

Chicken tikka splits with mango yoghurt

Caramelised onion sausage roll

Cream cheese stuffed sweet cherry peppers (v)

Lightly sea salted crisps (v)

Selection of fresh fruit (v)

Tea/coffee

FORK BUFFET

£17.00 per person

A mixed selection of cracked wheat & semolina topped mini rolls

Grilled chorizo skewer with garlic mayonnaise

Oak smoked salmon, garden pea and mascarpone tartlet

Cucumber, chilli and poppy seed mistura salad (v)

Greek village salad of plum tomato, bell pepper and red onion with home marinated olives and feta cheese (v)

Tortilla chips with tomato salsa (v)

Selection of mini desserts (v)

Tea/coffee

CHEF'S BOWL FOOD MENU

A selection of mini hot & cold dishes served in bowls (minimum 10 covers). Either order our set menu or create your own

Premium lunch

- choose any 3 hot and 2 salad bowls **£17 per person**

Taster lunch

- choose any 2 hot and 2 salad bowls **£15 per person**

Grazer lunch

- choose any 2 hot and 1 salad bowl **£12 per person**

Light lunch

- a set selection of Chef's favourites **£11 per person**

HOT BOWL FOOD

Roasted pork belly, confit apple served with roasted vegetables & crushed potatoes

Homemade salmon fishcakes with lemon courgettes

Caribbean beef stew with Reggae Reggae sweet potatoes

Malaysian red chicken curry

Malt vinegar battered cod with chips

Three mushroom Chow Mein with egg noodles (v)

Moroccan vegetable and chickpea tagine (v)

SALAD BOWL FOOD

Skewered chicken satay with couscous & celeriac salad

Salmon with a citrus crust

Tuna nicoise with salsa verde

Roasted butternut squash and goats cheese salad (v)

Cucumber, chilli and poppy seed mistura salad (v)

Greek village salad of plum tomato, bell pepper and red onion with home marinated olives and feta cheese (v)

LIGHT LUNCH

Malaysian red chicken curry

Three mushroom Chow Mein with egg noodles (v)

Tuna nicoise with salsa verde

SANDWICH PLATTERS

A selection of sandwiches on traditional sliced breads.

Each platter serves 4 people

Meat selection

£23 per platter

Vegetarian selection (v)

£23 per platter

Fish selection

£27 per platter

Mixed selection

£25 per platter

A Sweet Treat!

MINI DESSERT POTS (v)

£1.35 each

Choose from chocolate, tiramisu or lemon posset with blackberry

CHEF'S SELECTION OF BAKERY BITES (v)

£1.95 per person

A selection of bite sized tray bake pieces

CHEF'S SELECTION OF CAKES (v)

£1.95 per person

A selection of bite sized cake pieces

AFTERNOON TEA (v) (min 2 covers)

£7.50 per person

Sultana scone served with Chantilly cream and a preserve and a selection of fresh cream and traditional cakes with tea or coffee

SWEET SELECTION

£1.95 per person

A retro mix of your childhood favourites such as Jelly Babies, Dolly Mixtures & more

SAVORY SNACKS (v)

£1.95 per person

A selection of dried fruit & nut, yoghurt raisins & more