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# Conference Menus

Hot & Cold Finger Buffet - £19.00 per person

Sandwiches with assorted fillings

**Please select seven items from the following:**

## **Meat & Fish**

Mini quiche including vegetarian options • Spicy chicken drumsticks  
Honey & mustard cocktail sausages • Quails scotch egg  
Homemade sausage rolls • Plaice goujons with tartare sauce  
Chicken satay with peanut sauce • Tandoori chicken kebabs  
Minted lamb brochette, mint yoghurt dip • Melon & Parma ham skewer

## **Vegetarian**

Crudités – tri-colour peppers, cucumber, carrot, celery, assorted dips  
Feta & spinach parcels • Hummus & tzatziki, pitta bread  
Spicy potato wedges, dips • Nachos, salsa, soured cream, guacamole  
Mini baked potatoes, soured cream & chives • Vegetarian pizzas  
Cherry tomato & mozzarella skewers 'v'

## **Desserts**

Banoffee pie • Vanilla panna cotta  
Strawberry cheesecake  
Fresh fruit salad • Chocolate fudge cake

Hot Fork Buffet - £22.00 per person

**Please choose two hot dishes, two accompaniments & two desserts**

Chilli con carne • Chicken and mushroom pie  
Thai green chicken curry • Beef stew and dumplings  
Mediterranean vegetable lasagne • Oriental vegetable stir fry  
Butternut squash risotto • Beef lasagne  
Cheese, potato and onion pie • Fish pie

Hot new potatoes • Basmati rice  
Selection of seasonal vegetables  
Tomato & red onion • Mixed Salad

Banoffee pie • Vanilla panna cotta  
Strawberry cheesecake  
Fresh fruit salad • Chocolate fudge cake

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Sit-down menus – Two-course £25, Three-course £30

## Starters

Homemade soup served with artisan bread 'v'  
Tomato and basil, seasonal vegetable or leek and potato

Caramelised onion and goat's cheese tartlet and crisp leaves, olive oil and  
cracked pepper dressing 'v'

Chicken liver pâté flavoured with Cognac served with fig and raisin chutney and  
melba toast

Buffalo mozzarella and vine tomato salad, with wild rocket pesto 'v'

Ham hock terrine with piccalilli and farmhouse bread

## Main Courses

Free range chicken breast wrapped in smoked bacon with creamed leeks, served  
with roast potatoes

Cumberland sausage with mashed potato and onion gravy

Steamed fillet of salmon served with a lemon and dill cream sauce and a potato  
and chive cake

Braised feather blade steak with caramelised onions, horseradish mash and red  
wine jus

Filo parcel filled with roasted Mediterranean vegetables, puy lentils, goat's cheese  
and red pepper sauce 'v'

Capsicum pepper stuffed with roasted courgette, aubergine, cherry tomatoes  
and cous cous, with a tomato and red pepper salsa 'v'

All main courses are served with seasonal vegetables

## Desserts

Tiramisu with coffee cream

Classic lemon tart with crème fraîche

Chocolate brownie with clotted cream and dark chocolate sauce

Orchard fruit crumble tart and custard

Berry soup with a hint of mint and a swirl of cream

**If you require any information regarding food intolerances or allergens, please  
speak to a member of our events team.**