



Whether you are looking for a feast, an informal dinner or a spot of fine dining, Our Executive Chef here at Alexander House & Utopia Spa, Mark Budd, has created the following tasty menus for your Conference or Event.



Our wide variety of menus are all designed around seasonal and locally sourced produce, however if you require, we would be delighted to create a bespoke menu to meet your specific requirements.



Alexander House Day Delegate Rate

On Arrival

Mid Morning

Selection of Tea, coffee and assorted home made shortbread

Working Buffet Lunch Menu 1

Grilled chicken brochette, satay sauce

Grilled lamb brochette with hoi sin

Selection of open & closed sandwiches:

Scottish roast sirloin and horseradish

Poached salmon and watercress crème fraiche

Honey roast York ham and mustard

Cream cheese and cucumber

Grilled chicken caesar

Smoked salmon, brioche

Plum tomato and Tapenade

Exotic fruit skewer with fruit yoghurt dip

Selection of British and French farm house cheeses

OR

Working Buffet Lunch Menu 2

Warm Scotched Eggs and Piccalilli

Cod Goujons, Minted Pea Mousse and Sauce Tartar

Quiche Lorraine

Mini Alexander House Burger, Red Onion Dressing

Sales Selection:

Warm new Potatoes, acidulated chive vinaigrette

Alexander house mixed salad

Caesar salad and garlic croutons

Tuna nicoise

Selection of British and French farm house cheeses

Seasonal fresh fruit tartlets

Seasonal Eton mess in glasses

Mid Afternoon

Selection of Tea, coffee

Mineral water served throughout the day

Twenty Four Hour Rate Dinner Menus

Please select your three course menu

To be enjoyed in your own private room

Citrus cured Salmon

Soft herbs, wilted cucumber, mustard and mango dressing

Truffle scented Potato and Chive Veloute

Warm terrine of smoked haddock,
Whole grain mustard dressing, leaf spinach.

Roast Cutlet of Pork and Crackling
Whole grain Mustard and Parsley Mash

Herb crusted Braised Lamb and Gratin Potatoes,
Buttered Green Beans

Pave of Scottish Salmon,
Wild Mushrooms, Roasted Shallots, Red wine Jus

Seasonal Crème Brulee and Tuiles

Warm Bakewell tart, Vanilla Ice Cream

Plated selection of British and French Cheeses

Coffee & Tea

Enhance your Meeting

Freshly ground coffee and English breakfast tea
With mini Danish pastries and croissants
£5.00 per person

Freshly ground coffee and English breakfast tea
With Bacon Rolls
£5.00 per person

Fresh Fruit Hamper - £25.00

Afternoon tea:
Selection of Tea, coffee
Assorted home made scones, strawberry preserve
£5.00 per person

Mini Cans of Coke/Sprite
£1.50 per person

Afternoon tea:
Selection of Tea, coffee, Doughnuts and Ice Cream
£5.00 per person

Chocoholics Break including Hot Chocolate and Brownies
£6.00 per person

Healthy break:
Homemade smoothies, Fruit Kebabs and cereal Bars
£7.00 per person

Working buffet Luncheon from £30.00

Nintendo Wii - £50.00