



Congress Centre Menu

Refreshments

Fair Trade Tea, Coffee & Biscuits	£ 3.50
Fair Trade Tea, Coffee & Pastries	£ 5.00
Fair Trade Tea, Coffee	£ 3.00
Mineral Water, Sparkling or Still 750ml	£ 4.00
Orange Juice/Hydration Juice	£ 5.95

Breakfast Menu

The Working Breakfast	£ 9.50
The Congress Continental	£ 7.00
VIP Breakfast Menu	£15.00
The Full Monty (Min 20pax)	£22.00

Lunch Menu

Working Lunch	£ 9.00
Finger Menu A	£15.95
Finger Menu B	£19.95
In a Bowl Menu	£19.95
Street Food	£19.95
Hot Fork Menu C	£19.95
Cold Fork Menu D	£19.95
Banqueting Menu	£59.00
Fine Dining menu available on request	

Evening Menu

Networking Package 1	£18.00
Networking Package 2	£23.00
Gin & Tonic Networking Package	£20.00
Canapé Selection, 6 Choices	£15.95
Canapé Selection, 8 Choices	£19.95
Canapé Selection, 10 Choices	£23.95
Banqueting Menu	£59.00

Minimum numbers apply for Menus and Day Delegate Rate



Breakfast Menus

The Working Breakfast

Rashers of Smoked Back Bacon and Cumberland Sausage served in soft white rolls

Grilled Field Mushroom and Tomato in soft white rolls

Served with ketchup and brown sauce

Freshly Brewed Fair Trade Coffee

Selection of Fair Trade Tea & Herbal Infusions

Orange Juice

The Congress Continental

A selection of Pain Raisin, Pain au Chocolate and Almond Croissants

Seasonal Fruit Bowl

Freshly Brewed Fair Trade Coffee

Selection of Fair Trade Tea & Herbal Infusions

Orange Juice

VIP Breakfast Menu

Selection of Freshly made Fruit Skewers

A Selection of open sandwiches –

Smoked Salmon and Cream Cheese, Salt Beef, Tomato and Emmental served on Rye bread

Selection of Mini Danish, Almond Croissant and Pain Au Chocolate

Natural Yoghurt, homemade Fruit compote and Granola

Freshly Brewed Fair Trade Coffee

Selection of Fair Trade Tea & Herbal Infusions

Orange Juice

Full Monty

Smoked Back Bacon, Cumberland Sausage, Field Mushrooms, Grilled Tomato, Black Pudding

Rosti Potato and Scrambled Egg

Freshly Brewed Fair Trade Coffee

Selection of Fair Trade Tea & Herbal Infusions, Orange Juice



Lunch Menus

Working Lunch

Selection of Freshly Made Sandwiches served on Bloomer Bread

Soup of the day for the autumn/winter months and salad for spring/summer

Served with a selection of fresh fruit

Finger Menu A

Selection of Freshly Made Sandwiches

Cajun Spiced Chicken Skewer served with Spicy Tomato Salsa

Thai Prawn Skewers served with Sweet Chilli Dip

Red Onion and Cheddar Tartlets

Falafel served with Mint Yoghurt dip

Selection of Continental Pastries

Fruit Bowl

Finger Menu B

Selection of Freshly Made Sandwiches on Speciality Breads

Thai Yellow Beef Kebabs served with Sticky Sweet Soy Sauce

Wild Mushroom and White Truffle oil Arancini served with lemon and Garlic dip

Warm Smoked Haddock and Spinach Tart

Duck Liver Mousse served in Crispy Cone and topped with a Pear and Date Chutney

Edamame Rocket & Cucumber Futomaki Roll

Tuna Tartare, Avocado, Soy & Yuzu sushi Roll

Selection of Continental Pastries

Tropical Fruit Platter



In A Bowl Menu

Select 1 Salad, 1 meat or fish, 2 Vegetarian

Salads

Prawn, Avocado and Mango served on Glass Noodles with a Lime and Coriander Dressing

Grilled Chicken Caesar

Smoked Duck and Orange on bitter leaves with Grain Mustard Dressing

Italian Panzanella (V)

Crunchy Beetroot, Roasted Vegetables and Quinoa topped with Crumbled Feta and Lemon Dressing (V)

Fish

Grilled Sea Bream topped with Gremolata served on a Celeriac Rosti, Beetroot and Watercress Salad, with a Mustard Dressing

Seared Fillet of Salmon on crushed Dill Potatoes and Salsa Verde

Roast Fillet of Sea Bass served on spiced Asian Noodles with Oyster Sauce

Thai Green Prawn and Coconut Curry served with Lime and Coriander Scented rice

Meat

Chorizo Sausages served on a Cassoulet of Chick Peas, Butterbeans and Vegetables in a rich Tomato Sauce

Roast Moroccan Lamb Rump of Lamb marinated in Harissa and Moroccan Spices and served on a Pistachio and Bulgar Wheat Pilaf

Chicken, Wild Mushroom and Leek Pie served with Creamy Mash and Green Beans

Honey Roast duck breast served with Mustard Mash, confit of Red Cabbage and Red wine Jus

Beef Rendang Marinated Beef Slow cooked in Coconut Milk and Fragrant Spices served with Turmeric Rice

Vegetarian

Wild Mushroom Ravioli served with a white wine and Tarragon Sauce and topped with Fresh Parmesan

Pearl Barley, Root Vegetable and Lemon Tagine

Sweet Potato and Aubergine Moussaka

Asparagus, Courgette and Pea Risotto Topped with Fresh Parmesan and Lemon Oil

Chargrilled Halloumi, served on Couscous and Roasted Vegetables with Harissa Dressing

Thai green Vegetable Curry served with Coriander Scented Rice

Please select One Dessert

Dessert

Chocolate Torte served with Vanilla Cream

Tarte Au Citron served with Crème Fraiche

Lemon Cheesecake served with Raspberry Coulis

Salted Caramel Tart served with Clotted Cream

Tropical Fruit Platter

30% Fresh Fruit Platters & 70% Dessert Bowls

Extra bowls @ £5 per person



Street Food Menu

Please choose 1 Meat and 1 Vegetarian from 3 sections plus a choice of 2 Desserts

American

Southern Fried Chicken served with Pickled Coleslaw
Chicken pieces marinated in buttermilk and coated in panko breadcrumbs and our own herbs and spices

Congress Centre Burger

A handmade beef burger topped with Mozzarella cheese, dill pickles and our Special Sauce served in a brioche bun

Pulled Pork served in a brioche bun

Slow cooked shoulder of pork smothered in a barbecue sauce

All served with Julienne Fries

Mac and Cheese topped with herb crumb (V)

(Choose one) Plain, Chorizo and Roasted Pepper, Smoked Haddock and Spinach or Broccoli and Mushroom

Jerk Red Fish

Red Arctic Char marinated in a jerk dry rub, roasted and served with Jamaican rice and pineapple salsa

Indian

Hariyali Chicken Kebab served with Pilau Rice

Chicken breast marinated in yoghurt, mint, spinach and spices

Kashmiri Lamb served with Pilau Rice

Slow cooked lamb marinated in mild spices and finished with ground almonds

Beef Jalfrezi served with Pilau Rice Spicy Beef with Peppers, onions and chilli's

Keralan Cod (GF)

Fillet of Cod marinated in mild spices served in a creamy coconut sauce with Green Beans, Aubergine and steamed Basmati Rice

Creamy Butternut Squash and Cauliflower Curry served with Pilau Rice (V)

Root vegetable, Spinach and Black Bean Dopiaza served with Pilau Rice (V) Root vegetables, spinach and Black eye Beans in a spicy Sauce topped with fried onions

Asia

Prawn Pad Thai King Prawns stir fried with chilli, Spring Onion, noodles and Pad Thai sauce

Crispy Asian Salmon with fried rice, pak Choi & sugar snap peas

Teriyaki Chicken Donburi Chicken marinated in Teriyaki Sauce and served on sticky rice with grated carrot and pea shoots

Char Siu Bao (Chinese BBQ Pork) or Mung Bao (Shitake, Oyster and Portobello Mushrooms) served on a steamed Hirata Bun with sweet soy sauce and spring onion

Tofu and Shitake Mushroom Fried Rice Shitake mushrooms, Tofu, Edamame beans and spring Onions stir Fried with Egg Fried Rice (V)

Italian

Wild Mushroom Arancini with a pesto butter sauce

Meatballs in Pancetta, Tomato and Basil Sauce with Penne Pasta Beef and Herb Meatballs braised in Tomato and Basil Sauce

Prawn Arabiata King Prawns and peppers in a spicy tomato sauce with Conchiglie Pasta

Stromboli Pizza dough parcel filled with a choice of:

(Choose one option) Roasted Vegetables with Mozzarella, Ham, Mozzarella and Pepperoni or Wild Mushroom, Spinach and Mozzarella

Pasta Carbonara Smokey Pancetta and wild mushrooms in a creamy carbonara sauce with Penne Pasta



Mexican

Chicken Mole served with Green Rice, Chicken in a thick, dark sauce made with a medley of sweet and spicy chilies, finished with bitter chocolate

Taquitos, Spicy Shredded Chicken or Sweet Potato, roasted corn and Feta rolled in a Corn Tortilla, served with Guacamole and Chipotle Mayo

Spicy Chilli Beef served with Mexican Green Rice, Chuck Steak braised with chilli, Smokey Paprika, Peppers Onions and Red Kidney Beans

Fish Tacos with Baja Sauce

Spiced lemon sole served in soft tortillas with Cabbage, Red Onion, Coriander and Spicy Baja Sauce

Quesadillas-

(Choose one option) Smokey Chipotle Chicken and cheese or Black bean, vegetable and Cheese topped with Sour Cream and guacamole

North African/Mediterranean

Lamb or Falafel Shawarma

(Choose one) Moroccan Lamb or Falafel and Harissa, Hummus, Shredded Cabbage, Carrot and Onion wrapped in Khobez bread

Lemon Chicken served with Almond couscous

Baked Chicken with Preserved Lemons, Pomegranate Molasses, Turmeric, Cinnamon, Honey, Fennel and Pistachio nuts

Spanakopita served with Green Salad

Crisp Filo Parcels Filled with Spinach Feta and Ricotta scented with Mint and Lemon

Lamb Pastitsio

Slow cooked lamb with aromatic spice in a rich tomato sauce and pasta topped with a creamy sauce and feta, served with Rocket and Tomato salad

Potato, Pea and Feta Frittata served with Rocket and Tomato Salad

Lifestyle Station (all gluten Dairy and nut Free)

Grilled Chicken and Avocado, served on a salad of Black-eyed beans and charred corn with peas and, Fresh Mint and mixed leaf salad

Hot Smoked Salmon and Egg Salad served on Rocket and Beetroot salad with Cherry Tomatoes, green beans and baby potatoes and Lemon Dressing

Roast Beef served on a salad of capers, olives, Green beans potatoes, sun blush tomato and rice

Spicy Lebanese Vegetables, Pomegranate Dressing and Rice Salad (V)

Roasted Beets, Squash, broccoli and, served on a bed of Puy lentils, quinoa and Rocket topped with Toasted Pumpkin Seeds (v)

Thai Veg Noodle Salad, Stir fried Asian vegetables, Rice Noodles all served on bitter leaves topped with toasted sesame seeds and Tamari dressing (V)

Dessert Station

Choose 2 Desserts (50% of each choice will be served)

Chocolate Brownies served with Whipped Cream

Warm Waffles with Whipped Cream and Chocolate Sauce

Assorted Tubs of Dairy Ice-cream

Pecan Pie served with Whipped Vanilla Cream

Baked American Cheesecake served with Fresh Fruit Coulis

Fresh Fruit Wedges



Hot Fork Menu C

Please Select One Menu

Menu 1

Mediterranean Style Sea Bream- Baked Sea Bream topped with Lemon and Herb Crumb and served with a warm Red onion, caper and tomato dressing

Vegetarian

Baked Vegetable Ravioli- Vegetable in a rich tomato and Olive Sauce topped with Feta Cheese
All served with Rocket, Red Onion and Tomato Salad and Focaccia

Dessert 70/30% split
Mango and Passion Fruit torte
Fresh Fruit Platter

Menu 2

Chicken Phyllo Pot Pie- Chunks of Chicken, Mushroom and Asparagus in a light white wine sauce baked in the oven and topped with crisp Phyllo pastry

Vegetarian

Aubergine Parmigiana- Baked Aubergine and Tomato topped with Pine nuts Mozzarella and Parmesan cheese
All Served with Green Beans and Baby Roasted Potato's with Garlic and Rosemary

Dessert 70/30% split
Baked Chocolate Tart with Crème Fraiche

Fresh Fruit Platter

Menu 3

Sweet Cured Salmon- Scottish Salmon marinated in sweet Soy Sauce and served on a bed of Spicy Baked Sweet Potato and Coconut.

Vegetarian

Asian Marinated Tofu- with Stir Fried Pak Choi and Sugar snap Peas
All served with Lime and Coriander rice

Dessert 70/30% split
Lemon Meringue Tart with Raspberry Coulis
Fresh Fruit Platter

Menu 4

Lebanese Garlic Lamb- Slow cooked leg of Lamb spiced with Ras al Hanout, Garlic and Lemon and finished with Roasted Red Peppers and Olives

Vegetarian

Moroccan Chickpea, Squash, Lentil and Spinach Stew
All served with Almond and Mint Couscous, Houmous and Flatbread

Dessert 70/30% split
Mini Raspberry Torte
Fresh Fruit Platter



Menu 5

Italian Chicken -Cooked in White wine and tomatoes with Chilli, cinnamon and Fennel

Vegetarian

Gigantes Plaki- Butter beans slowly braised with garlic, Onion, Tomato and Oregano and topped with crumbled feta.

All served with Roasted Polenta and mixed Salad

Dessert 70/30% split

Tiramisu

Fresh Fruit Platter

Menu 6

Sticky Beef and Ginger Stir fry- Stir Fry Beef, Aubergine and Green Bean cooked with Star anise, Chilli and Ginger with dark Sweet Soy Sauce and finished with Coriander and Lemon Grass

Vegetarian

Roasted Chilli Pepper Pumpkin – Roasted Pumpkin with Chilli and Sesame Oil served with Stir Fried Bok Choy, Sugar Snap Peas, Tender Stem Broccoli and Baby corn

All served with Aromatic Basmati Rice

Dessert 70/30% split

Lemon cheesecake with Fruit coulis

Fresh Fruit Platter

Menu 7

Nasi Goreng- Spicy Fragrant Rice with Prawns and Chicken finished with shredded Omelette, fried Onions and Peanuts

Vegetarian

Quinoa Mushroom Stir Fry- Red and white Quinoa stir fried with Oyster shitake and Chestnut mushroom and finished with Ginger, Spring Onions and Tamari

All served with Asian Slaw and Prawn Crackers

Dessert 70/30% split

Pecan Pie topped with Chantilly cream

Fresh Fruit Platter

Menu 8

Spanish Cod- Baked Cod served on a Spanish bean stew flavoured with tomato and smoked paprika

Vegetarian

Gnocchi Bake- with Courgettes, mushrooms, crème fraiche and Sage topped with a parmesan crumb

All served with Caesar Salad and Olive Ciabatta

Dessert 70/30% split

Banoffee Pie

Fresh Fruit Platter



Cold Fork Menu D

Select 1 Meat or 1 Fish

Selection of Speciality Breads

Selection of Sliced Meats
(Wiltshire Ham, Norfolk Turkey and Topside of Beef)

Or

Poached Supreme of Salmon served Lemon Mayonnaise

Served with

Spanish Tortilla

Green Salad

Tomato and Red Onion Salad

Potato, Spring Onion and Chive Salad

Selection of Dressings

Desserts

Seasonal Fruit Bowl

Selection of Continental Pastries

Our Banqueting team will be delighted to discuss your individual requirements further. All prices shown are exclusive of VAT



Banqueting Menu

Please select one entrée, one main & one dessert dish

Entrée

Spiced Wild Mushroom, Aubergine and Cous Cous terrine with Tomato Coulis and rocket salad (v)

Asparagus, Fennel and Spinach Salad topped with freshly Shaved Parmesan and Toasted Pine Nuts (V)

Duck Liver Mousse served with Plum Chutney, Pecan nut and Raisin Bread

Oak Smoked Salmon served with Roasted Beets, Rocket and Crème Fraiche and Chive Dressing

Suffolk Ham Hock Terrine, Bitter leaves, Pickled Vegetables and Sweet dill Mustard Dressing

Main

Baked Fillet of Sea bass topped with Garlic, Parsley and Lemon Gremolata, served with Saffron Braised Fondant Potato and French Beans

Roast Sirloin of Beef served on Horseradish Mash with Roasted Balsamic Onions and Carrot and Green Bean Bundles and Red wine Jus

Wild Mushroom Polenta Cake topped with Creamed Spinach and Roasted Vine Tomatoes (v)

Garlic Roasted Rump of Lamb served on Dauphinoise Potato, Wilted Spinach and Wild Mushrooms

Sauté Supreme of Chicken filled with a Sundried Tomato and Basil Mousse, Served with Chateau Potato, Ratatouille of Vegetables, Red Wine and Basil Jus

Honey Roast Duck Breast with Braised Red Cabbage Parsnip and Potato Gratin

Sun blushed Tomato and Mozzarella Arancini Served with Lemon and Basil butter sauce (V)

Desserts

Chocolate Ganache Tart served with Fresh Raspberries and Crème Fraiche

Baked Vanilla Cheesecake served with a Compote of Berries and Raspberry Coulis

Tarte Au Citron served with Cornish Clotted Cream

Sticky Toffee Pudding Topped with Toffee Sauce and Double Cream

Freshly Brewed Fair Trade Coffee,
Selection of Fair Trade Tea & Herbal Infusions,
Served with a Selection of Truffles



Networking Package 1 - Hot & Cold Nibbles

Choice of 2 drinks per person – Beer, Wine or Soft Drink

Select 3 items from the Nibbles Menu below

Chicken Satay with Satay Sauce
Thai Beef Skewers with Sweet Soy Dipping Sauce
Dill Marinated Salmon Served with Lemon Butter Sauce
Sliders- Beef Burgers topped with Mozzarella Cheese, Sunblushed Tomato Relish served in Sesame Seed Bun
Pulled Shoulder of Pork smothered in Barbecue Sauce served in Sourdough
Gourmet Hot Dogs with Caramelised Onions and Sweet Dill Mustard
Salt Beef, Served on Rye Bread with Sauerkraut
Vegetable Gyoza served with Sweet Soy Sauce
Prawn Gyoza served with Sweet Chilli Sauce
Falafel Wraps - Shredded White and Red Cabbage with Crispy Falafel, Harissa and Houmous dip served in Warm Pitta Bread
Basil, Cherry Tomato and Mozzarella Skewers
Tuna Nicoise Tartlet
Cardamom Scented Chicken topped with Roasted Cashew Nuts
Kettle Chips, Bar Mix, Olives and Caper Berries.

£18.00 per person

**Individual items are available at £2.50 each
(2 items per person)**

Gin & Tonic Networking Package

Choice of 2 drinks per person – Gin, Beer, Wine, or Soft Drink

Select 3 items from the Nibbles Menu below

Beetroot Gravadlax sticks
Beetroot cured Scottish Salmon, served with a sweet Dill and Lemon Dip

Cardamom Scented Chicken Skewers
Norfolk Chicken Breast marinated with Green Cardamom, Turmeric and Cumin and served with a Mango and Lime Salsa

Parcels of Soft Cheese, Fig and Rocket wrapped in Parma Ham
Cream cheese infused with Lemon and Chive and wrapped in Parma Ham with Roasted Fig and Rocket

Crab and Avocado Brushcetta
Toasted Brushcetta topped with lightly spiced Crab and Avocado

Ribblesdale Smoked Goats Cheese served on Oat Cakes with Sweet Onion Chutney

Basil, Cherry Tomato and mozzarella skewers



Italian Boccacini Mozzarella and Cherry Tomatoes Marinated in Sweet Basil

Warm Smoked Ham and Gruyere Tart
Suffolk Smoked Ham, Gruyere Cheese and Caramelised Onion

£20.00 Per person

Networking Package 2 - Classic Canapé Selection

*Choice of 2 drinks per person – Beer, Wine or Soft Drink
Select 3 canapés – we recommend 1 vegetarian, 1 meat & 1 seafood*

Please select from the items below

£23.00 per person

Classic Canapé Selection

Cold Options

Crab Salad & Avocado Salsa Tower with Lolo Rosso on Shortbread

Crostini of Fresh Pesto with Chargrilled Mozzarella & Grilled Peppers

Parcel of Smoked Salmon Filled with Smoked Trout Mousse & Chives

Japanese Shiitake Mushroom on Sushi Rice

Crispy Duck Salad with Red Chilli & Kumquat in Filo

Baby Focaccia with Mushroom Stroganoff

Zucchini & Pine Nuts Omelette with Spanish Marinated Roast Peppers

Seared Red Snapper with Thai Vegetables on Aromatic Bread

Beef Carpaccio on Crostini with Truffle Oil & Parmesan Shavings

Open Ciabatta Tricolour (Mozzarella, Avocado & Cherry Tomato)

Waldorf Salad in Filo Basket with Apple & Pecan Nut

Chargrilled Chicken with Spicy Tomato Salsa on Jamaican Sweet Potato

Hot Options

Beef Tournedos on Crostini with Béarnaise Sauce

Roast Potato with a Grilled Scallop & Pea Puree

Baked Potato Provençale Salsa

Chicken Stir Fry with Mange-Tout in Filo Cup

Grilled Tuna with Pesto & Celeriac Puree on Toast

Persillade of Wild Mushroom on Croûte

Spanish Tortilla

Drinks Reception

Crisps, Nuts & Olives

£3.00 per person

Kettle Chips, Bar Mix, Olives and Capers Berries



£3.75 per person

Olive Twists with Aioli
£1.50 per person

Selection of Ciabatta with Olive Oil and Balsamic Vinegar
£1.95 per person

Additional Food and Beverage £3 per item per person

Drinks

Hot Chocolate
Vitamin Water
Iced Tea
Carbonated Presse

Energy Boosters

Flapjacks
Cereal Bars
Chocolate Brownies
Cupcakes
Pick and Mix
Haribo Selection Packs
Popcorn

Cakes and Bakes

Retro Cake Selection – Wagon Wheels, Snowballs, Penguins, Club Biscuits
Soft Pretzels
American Cookies

Afternoon Tea Cakes – Handmade Fondant Fancies, Victoria Sponge, Chocolate Torte and Fruit Scones filled with Cream and Raspberry Jam

Breakfast

American Waffles with Whipped Cream and Maple Syrup
Warm Bagels filled with Smoked Salmon and Whipped Cream Cheese.
Hand Carved Salt Beef Pretzel Rolls served with Pickles and Mustard
Flowerpot Muffins
Filled and Topped Doughnuts

Snack Choices

Root Vegetable Crisps
Tortilla Wedges
Pretzels
Japanese Crackers
Kettle Chips

White Wine

Pé Branco, Esporao, Portugal £16.00

Pale golden colour. The bouquet is subtle with aromas of citrus and stone fruits. Dry on the palate, well-balanced, with good texture and a pleasant finish

Vina Tobia Blanco, DO Rioja, Spain, Chardonnay, De Gras £18.00

Great aromatic intensity of tropical fruits, pineapple, passion fruit and some citrus notes. In the mouth it is balanced, fresh and subtle, with good acidity and long finish



Sauvignon Blanc, Capitoul Les Terrasses, IGP Pays d'Oc, France £19.00

A fresh Sauvignon with characteristic notes of boxwood, flint and citrus fruits

Chardonnay Reserva, Caliterra, Casablanca Valley, Chile £21.00

Golden yellow with green hues, this wine shows great intensity on the nose. Fruity aromas of mango and pear are well accompanied by citrus and mineral notes

Picpoul de Pinet, Terres Rouge, Languedoc, France £23.00

The very name translates as "lip stinger" & this doesn't disappoint: with a floral aroma, this is a refreshing, bone-dry white with a mineral and grapefruit tang and hint of white pepper

Sauvignon Blanc, Esk Valley, Marlborough, New Zealand £26.00

A wonderfully intense and powerful wine; its flavours are a mix of ripe tropical fruits, citrus and cooler notes of fresh herbs. It is dry and full bodied but a crisp finish provides freshness and length

Gavi DOCG, San Matteo, Piedmont, Italy £28.00

The nose shows aromas of jasmine flowers, white peaches and minerals. Dry with crisp acidity, the palate is flinty with layers of fruit and textured creaminess; beautifully balanced. Hints of peach, pear and flowers wrap around the generous finish

Vire-Clesse Vieilles Vignes, Jules Du Souzy, Burgundy, France £30.00

Lovely style and finesse. Dry and fine with delicate touches of soft peachy fruit and delicate nutty notes. A small time in oak has enhanced the overall richness and complexity

Red Wine

Pé Tinto, Esporao, Portugal £16.00

Aromas of ripe cherries and chocolate and crushed berries. A soft mouth filling wine with red fruits and warming tannins

Vina Tobia Tinto, DO Rioja, Spain £18.00

Intense bouquet of red fruits such as redcurrants, raspberries and cherries, with a hint of liquorice, violets and mint. Balanced and light on the palate with flavours of red fruits and blackberry

Merlot, Capitoul Les Terrasses, IGP Pays d'Oc, France £19.00

This voluptuous wine is rich, powerful and concentrated with tannins of great finesse

Shiraz, Helmsman, Central Ranges, Australia £21.00

A rich and flavoursome Shiraz displaying all the hallmarks of the varietal: vibrant red fruits, dark plum and spice with underlying soft tannins



Malbec, Altas Cumbres, Mendoza, Argentina £22.00

A youthful wine with vibrant red and black fruit aromas and lifted flowery notes. Harmonious and elegant in the mouth with a persistent finish

Chateau La Rose Belair, Bordeaux Superieur, France £24.00

This enchanting Bordeaux blend reveals delicious aromas of small ripe red and black fruit with a touch of spice and vanilla

Pinot Noir, Robert Oatley Signature, Yarra Valley, Australia £28.00

From one of the very best regions for growing Pinot Noir in all of Australia, this wine boasts lovely varietal intensity in the wild strawberry and cherry, lightly savoury spectrum, vibrant and juicy, with gentle French oak influence

Fleurie, Chateau De La Terriere, Beaujolais, France £30.00

An elegant yet expressive example of the Gamay grape. Generous silky fruit with a delicate mineral overtone. Fragrant and softly textured

Rosé Wine

Pé Rosé , Esporao, Portugal £16.00

This lovely Rosé has a light pink colour with fruity aromas of bright red, plump strawberries. A fresh and youthful palate and elegant and balanced on the finish

d2, Provence Rosé – France £22.00

Fresh fruit aromas with a soft, delicate expression; perfect summer drinking

Champagne & Sparkling Wine

Extra Dry Prosecco DOC , Raphael Dal Bo Raffaello Treviso, Italy £22.00

An invigorating and sparkly temptation! The fresh and mildly fruity aroma is reminiscent of delicate blossoms and apples. Lively and tangy on the palate and with an elegant, delicate mousse, this wine oozes style

Cava Brut Reserva, Castillo Perelada, Spain £24.00

An multi award winning Cava - fresh, crisp, with good texture, citrus and apple finish and thanks to its 15 month ageing, it has developed a fine aroma with hints of fruit. It's well balanced structure, elegance and sensational richness from an unmistakable personality

Champagne, Irroy Carte d'Or Brut NV £35.00

This champagne has a beautiful, sparkling, light-golden colour, with greenish reflections, powerful and subtle sparkle. The aroma is mineral, fresh, reminiscent of fresh green apple flavour is fuller, with a long finish



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