

Day delegate rate

Includes the following:

Room hire
Flipchart and screen
A selection of tea & coffee on arrival
Mid morning tea/coffee & biscuits
Buffet lunch, served with a selection of cold drinks
Afternoon tea with a selection of cakes

£40.00 per delegate

(Minimum of 10 delegates)

Water is replenished throughout the day
Notepaper, pens, mints & water are provided in the meeting room

24hr day delegate rate

Includes the following:

Room hire
Flipchart and screen
A selection of tea & coffee on arrival
Mid morning tea/coffee & biscuits
Buffet lunch, served with a selection of cold drinks
Afternoon tea with a selection of cakes
3-course dinner selected from our Table d'Hote menu
Standard twin/double accommodation
Full English breakfast

£145.00 per delegate

(Minimum of 10 delegates)

All costs are per person and are subject to VAT at the current prevailing rate

Conference, meeting & event facilities

Room hire

	Lyne Stephens Suite	Duvernay	Sutton	Oak Restaurant	Upstairs Lounge
All Day (8 Hours)	£1,400.00	£420.00	£340.00	£280.00	£180.00
Half Day (4 Hours)	£770.00	£260.00	£220.00	£180.00	£100.00
Evening Hire (6pm-Midnight)	£510.00	£240.00	£100.00	£70.00	N/A

All room hire prices include overhead projector, screen, flipchart and pens

Additional equipment hire

Should you require any equipment that is not listed below, please contact the Lynford Hall Conference Office

Flipchart & Pens	TV/DVD Unit	Projector Screen	LCD Projector	Microphone with Stand	Lapel/Roving Microphone	Photocopying Per sheet	Fax Per sheet
£20	£75	£25	£75	£40	£100	20p	20p

All costs are subject to VAT at the current prevailing rate

Conference, meeting & event facilities

Room capacity

	Combined	Lyne Stephens Suite	Duvernay	Sutton	Oak Restaurant	Upstairs Lounge
Theatre	610	320	100	80	50	60
Boardroom	272	150	50	30	24	18
U-Shape	241	130	45	24	18	24
Classroom	209	75	55	30	24	25
Banqueting <i>Long tables</i>	364	200	80	48	36	n/a
Banqueting <i>Round tables</i>	410	230	90	50	40	n/a
Reception	930	500	200	100	60	70
Cabaret <i>½ tables</i>	217	120	50	32	15	n/a

Room dimensions

	Lyne Stephens Suite	Duvernay	Sutton	Oak Restaurant	Upstairs Lounge
Length	22.5m	7m	11.2m	10m	10.2m
Width	20m	18.5m	7.6m	6m	7.3m
Height	4.2m	6m	6m	6m	4.2m

Buffet menus

House buffet

Included in the day delegate rate:

A selection of filled soft rolls +
Honey roasted cocktail sausages
Cheese & Jalapeno filled potato shells *+
Goat's cheese, spinach & red onion tart +
Smoked salmon canape selection *
Savoury cocktail muffins
Thai vegetable spring rolls with plum sauce +

£12.75 per person

Or build your own buffet from the selection below

Finger buffet items

A selection of filled soft rolls +	£2.60
Honey roasted cocktail sausages	£1.55
Goat's cheese, spinach & red onion tart +	£3.35
Smoked salmon canapé selection *	£1.80
Savoury cocktail muffins	£1.35
Thai vegetable spring rolls with plum sauce +	£1.25
Breaded jalapenos filled with cream cheese +	£1.75
Chicken tikka naan bread pizza	£1.35
Potato shells - filled with cheese & bacon * or cheese & jalapenos +*	£1.60
Thai crab cakes with sweet chilli sauce	£1.50

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Buffet selector

* = Gluten free

+ = Vegetarian

Buffet menus

Finger buffet items continued

Duck & hoi sin spring rolls with plum sauce	£2.25
Breaded scampi with tartar sauce	£2.75
Cocktail chicken kebabs *	£2.25
Indian hors d'oeuvres - bahjis, pakoras and samosa +	£1.50
Thai dimsum with plum sauce	£1.75
Lime & coriander salmon goujons	£1.60
Mediterranean vegetable pizza +	£1.25
Tomato & basil quiche +	£1.25
Smoked salmon quiche	£1.50
Garlic & herb bread slices +	£1.00
Southern fried chicken goujons	£2.25
Filo wrapped prawns with sweet chilli dip	£2.25

Hot fork buffet items

(Minimum of 15 covers)

£14.75 per person

Choose 2 options plus a vegetarian choice

Jacket potato with butter +	£2.50
Lasagne with garlic bread	£5.50
Chilli con carnie with poached rice *	£5.50
Lamb rogan josh with poached rice *	£7.95
Chicken with cashew nuts and beansprouts with poached rice *	£6.95
Beef stroganoff with poached rice *	£9.95
Mixed bean & vegetable chilli with poached rice + *	£5.95
Roast spicy stuffed pepper with tomato salsa + *	£5.95
Wild mushroom & butternut squash risotto + *	£6.95
Poached rice + *	£1.25

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Buffet menus

Salad buffet Items

(Minimum of 15 covers)

Panache of salad leaves + *	£1.25
Tomato & cucumber salad + *	£1.25
Potato & chive salad + *	£1.25
Coleslaw + *	£1.25
Tomato & mediterranean vegetable pasta salad +	£1.25
Sliced honey baked ham *	£3.75
Sliced roast topside of beef *	£5.95
Prawns marie rose *	£7.95

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Side orders & accompaniments

Bacon roll with accompanying sauces	£3.50
Hot sausage & mustard baguette	£3.50
Fried egg roll with accompanying sauces +	£3.50
Danish pastry +	£1.80
Chocolate muffin +	£1.80
Jam doughnut +	£1.40
Scone with jam & cream +	£1.40
Fruit bowl	£10.00

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Please Note: Unless menus are arranged and ordered 10 days in advance there is no guarantee that choices will be available. All choices are subject to availability and other factors beyond our control.

Function menu selector

Starters

Cream of leek & potato soup with crisp croutons	£4.95
Carrot and coriander soup with crisp croutons	£4.95
Cream of seasonal vegetable soup with crisp croutons	£4.95
Fan of seasonal melon with fruit sorbet and sharp fruit coulis	£4.95
North atlantic prawns with marie rose sauce & crisp leaf salad	£5.95
Warm bacon & mushroom salad with balsamic dressing	£5.25
Smoked chicken breast on red onion marmalade with mixed leaf salad	£5.95
Goat's cheese and cherry tomato bruschetta with baby salad and drizzled with balsamic reduction	£5.25
Assiette of smoked fish with a baby salad and horseradish cream	£7.95

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Function menu selector

Main Course

Roast topside of beef served on a potato fondant with yorkshire pudding and pan gravy	£14.95
Roast loin of pork served on a fondant potato with apple puree and cider gravy	£14.95
Breast of chicken garnished with julienne of smoked bacon & leeks, accompanied by a mushroom & cream sauce	£13.95
Seared lamb noisette on herb mash garnished with mediterranean vegetables served with a tomato and basil sauce	£19.95
A trio of pork and leek sausages on herb mash with sweet onion gravy	£13.95
Pan-fried sirloin with one of the following sauces - 3 peppercorn, wild mushroom, wholegrain mustard & whisky	£19.95
Dill dusted supreme of salmon on lemon mash with whisky beurre blanc	£14.95
Oven roasted sea bass fillets served with olive and rockette salad, accompanied by a tomato and red onion salsa	£17.95
Baked pepper filled with mediterranean vegetables and brie, served with mixed leaf salad and basil oil	£12.95
Warm wild mushroom & parmesan roulade served with balsamic leaves and tomato and red onion salsa	£13.95
Tian of mushroom, tomato and goat's cheese drizzled with balsamic reduction and served with a baby salad	£12.95
Wild mushroom risotto with parmesan crisps	£12.95

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Function Menu Selector

Dessert

White chocolate cheesecake with raspberries	£4.95
Vanilla crème brûlée with shortbread	£4.95
Lemon posset pot with cream	£4.95
Apple & cinnamon pie with quennelled cream	£4.95
Dark chocolate and orange torte with mango coulis	£5.25
Fruits of the forest meringue nest with cream and coulis	£4.95
Sticky toffee pudding with sauce anglaise	£4.95
Dark chocolate sponge with chocolate sauce	£4.95
Chantilly profiteroles with chocolate sauce	£5.25
A selection of English & continental cheese with water biscuits	£6.25

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Please note: All functions must be pre-ordered 14 days in advance. Failure to supply a full and FINAL pre-order 14 days prior to the function will result in a one choice, chef's discretion menu. Table plan must be supplied 3 days in advance.

Beverage Selector

Non-Alcoholic Drinks

A selection of tea & coffee Served with a selection of biscuits	£1.95
A selection of tea & coffee Served with a selection of cakes & pastries	£3.50
Bottle of still or sparkling Water (1 Litre)	£3.00
Orange, apple or cranberry Juice or fruit punch (per jug)	£6.00
Tea or coffee & chocolate mints	£2.25
Tea or coffee & petit fours	£2.50

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Alcoholic Drinks

House red or white wine	£3.50
Sparkling wine	£4.50
Champagne	£6.75
Kia Royal	£5.75
Mulled wine	£4.00
Pimms	£3.50
Bucks fizz	£3.50
Bottle of house wine	£15.95

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