



The Cavendish

London

Conference Lunch Menu

Served in the Petrichor Restaurant

Spring & Summer (April – September)

Included in Day Delegate Rate

Daily Salad Bar

Tomato red onion & basil salad, cucumber & mint salad, potato chives & mayonnaise salad, Coleslaw salad, assorted mixed leaves, sun blushed tomatoes, mozzarella balls, English mustard dressing, rapeseed oil dressing

Monday

Cold Selection:

**Devon Rose chicken breast, tomato chutney
Assorted meat platter**

Homemade soup of the day (V)

Irish Beef Minute steaks, Peppercorn sauce

Scottish salmon steaks, Sautéed Swiss chard, pickled beetroot

Cheese & vegetable ratatouille lasagne (V)

Green beans & shallots (V)

Spring Onion mashed potatoes (V)

Tuesday

Cold Selection:

**Irish rare roast beef, horseradish crème fraiche'
Wicks Manor Honey roast Ham, pickle**

Homemade soup of the day (V)

Devon Rose chicken thighs with braised onion,
raisins & pine nuts

Pollock fillets, herb crust, braised red pepper & basil dressing

Haines farm free range egg fried rice,
spring onions, and green peas (V)

Tossed bean spouts, mange tout, carrots (V)

Sautéed Maris piper potatoes, white onions (V)

Wednesday

Cold Selection:

**Marinated anchovies, rocket salad
Assorted cold meat selection**

Homemade soup of the day (V)

Char grilled Wicks Manor pork cutlets,
Bramley apple & tarragon jus

Char grilled sustainable Fish medley, herb & garlic butter

Penne pasta tomato basil sauce, cherry tomatoes parmesan (V)

Roasted aubergine, courgettes & peppers (V)

Grilled sweet potatoes (V)

Thursday

Cold Selection:

**Devon Rose chicken breast, tomato chutney
Scottish smoked salmon, capers, and red onions,
lemon mayonnaise**

Homemade soup of the day (V)

Devon Rose roasted lamb leg, thyme & mint gravy

Roasted Scottish sea trout,
haricot beans tomato concasse'

Fusilli Pasta, oven roasted vegetables pine nuts
and pesto dressing (V)

Steamed Carrots, green beans, broccoli florets (V)

Roasted minted new potatoes (V)

Friday

Cold Selection:

**Potted shrimps, paprika
Assorted cold meat selection**

Homemade soup of the day (V)

Devon Rose chicken breast,
Sautéed spinach Wicks Manor smoked bacon

Beer battered Coley fillets

Macaroni, cheese sauce, Herb breadcrumbs (V)
Minted Crushed peas (V)

Roasted Cajun Maris piper potato wedges (V)

Daily Dessert Selection

Homemade Dessert of the day
Paxton & Whitfield Cheese Platter, Crackers,
Homemade raisin & walnut bread
Fresh fruit salad

Coffee & Tea



The Cavendish

London

Conference Lunch Menu

Served in the Petrichor Restaurant

Autumn & Winter (October – March)

Included in Day Delegate Rate

Daily Salad Bar

Borlotti beans, tuna & red onion salad, Carrot & raisin salad with honey grain mustard dressing, Roasted pumpkin, puy lentils, feta & coriander salad, Baby spinach & beetroot salad, Assorted mixed leaves, Sun blushed tomatoes, Mozzarella balls, English mustard dressing, Rapeseed oil dressing

Monday

Cold Selection:

**Home made Wicks Manor ham & cheese quiche,
tomato chutney
Assorted meat platter**

Homemade soup of the day (V)
Irish steak & Guinness pie
Scottish salmon steaks, braised cabbage & pickled beetroot
Spinach & ricotta lasagne (V)
Garlic infused sautéed pak choi (V)
Spring onion mashed potatoes (V)

Tuesday

Cold Selection:

**Scottish smoked salmon, capers, red onions & lemon mayonnaise
Wicks Manor Honey roast Ham, Pickle**

Homemade soup of the day (V)
Char grilled Creedy carver free range chicken breast with red wine sauce
Herb crusted Pollock fillets with braised red pepper & basil dressing
Haines farm free range egg fried rice, spring onions, and green peas (V)
Tossed bean spouts, mange tout and carrots (V)
Sliced Maris piper sautéed with white onions (V)

Wednesday

Cold Selection:

**Marinated anchovies, rocket salad
Assorted meat platter**

Homemade soup of the day (V)
Wicks Manor braised pork belly with red wine sauce
Char grilled sustainable fish medley with herb & garlic butter
Penne pasta, tomato and basil sauce, parmesan cheese (V)
Char grilled aubergine, courgettes & peppers (V)
Herb Roasted sweet potatoes (V)

Thursday

Cold Selection:

**Homemade onion & chive tart, tomato chutney
Scottish smoked salmon, capers, red onions and lemon
mayonnaise**

Homemade soup of the day (V)
Little Braxted lamb hot pot
Roasted Scottish sea trout, haricot beans and tomato concasse
Mixed pepper & green pea pilaf rice (V)
Thyme roasted pumpkin (V)
Roasted minted new potatoes (V)

Friday

Cold Selection:

**Assorted meat platter
Potted shrimps with paprika**
Homemade soup of the day (V)
Creedy carver free range chicken & mushroom pie
Beer battered MSC cod loins, tartare sauce
Cavendish Macaroni cheese (V)
Honey glazed parsnips & carrots (V)
Roasted Cajun Maris piper potato wedges (V)

Daily Dessert Selection

Homemade Dessert of the day
Paxton & Whitfield Cheese Platter, Crackers,
Homemade raisin & walnut bread
Fresh fruit salad

Coffee & Tea