



# Hospitality Menus

We use local suppliers wherever possible

- (V) = Suitable for vegetarians
- (V2) = This dish can be made suitable for vegans upon request
- (GF) = This dish can be made gluten free upon request
- (H)= This dish can be made with Halal meat upon request

Red Tractor - guarantees safe, quality food that meets animal welfare standards.

Fish Fight Friendly – we only buy our fish from companies who use sustainable and ethical fishing practices.

## **Guidelines**

We have an extensive range of food and beverages to suit your requirements including any dietary needs. If you require something that is not on our menus, please speak to the Conference Office who will be happy to help with your request.

For small functions we require final numbers no less than 4 working days before the event and for functions with numbers above 30 people we require final numbers 2 weeks before the event, with only minor changes to be made after this period.

For Working Lunch / Feeling Board / Pizzas – please only select 2 choices if the numbers are under 50 people. If your numbers are above 50 please and you wish to make more than 2 choices please contact the Conference Office to discuss.

Minimum numbers for hot and cold fork buffets are 20 people

**Please note that all prices are net and subject to VAT.**

Please email the conference office with your booking  
[conference.office@bristol.gov.uk](mailto:conference.office@bristol.gov.uk)

To enable us to meet your requirements it is advised that you book as early as possible.

## **Cancellation Policy**

As each buffet etc is made specifically for your booking we require as much notice as possible when cancelling your function.

Cancellation Fees:-

Committee rooms booking, less than 2 working days notice = fee 100%

Conference Hall Bookings = less than 2 weeks notice = fee 100%

# THE GENUINE DINING CO.

## In the Tub !

Individual tubs of loveliness, freshly prepared by our chefs.

Bowl food but not as you know it !...

Also available to be served in chaffing dishes for larger numbers  
For Committee Rooms the food would be served in white gastro  
Serving dishes and delivered on hot boxes to keep the food warm

(minimum of 20 people, maximum of 2 dish choices)



Recyclable pots for an  
Innovative and speedy service



## HOT

1. Honey and mustard glazed butchers sausages with creamy mash, caramelised onion gravy and onion rings £7.95 (GF)
2. Polenta crusted squid with homemade chilli jam £7.95 (GF)
3. Beer Battered fish (fish fight friendly) of the day with triple cooked chips, minted pea puree and homemade tartar sauce £8.95
4. Char sui slow roasted belly of pork with Singapore noodles, coconut thai broth and prawn crackers £8.95
5. Red tractor chicken of tarragon pot pie with smoked gammon and leeks £7.80 (GF)
6. Slowly braised British beef brisket chilli served with lemon and coriander rice, tortillas, sour cream and guacamole £8.50 (GF)
7. Slow braised Nepalese lamb curry with egg fried rice, tarka daal and poppadoms £8.95 (H, GF)
8. Roasted butternut squash risotto with sage and almond pesto & parmesan-style brittle £7.50 (V, V2)
9. Thai green vegetable curry with sticky rice and Indian bread £7.95 (V, V2)
10. Roasted aubergine, chickpea and roasted red pepper tagine with grilled halloumi, braised cous cous and preserved lemon yoghurt £7.95 (V, V2, GF)

Please note that all prices are net and subject to VAT



## **COLD**

1. Smoked gammon lardons, pea, mint and barley salad with west country goats cheese £7.95
2. Fish fight friendly salmon niscoise salad £8.50 (V, GF)
3. Red tractor chicken caesar salad with crispy bacon and anchovies and parmesan crisps £8.65 (GF)
4. Thai and mighty – chicken sate lollipops with lemongrass, ginger, lime and soy dipping sauce served with crunchy pad thai salad £7.50 (GF, H)
5. Seared beef steak with baby gem, pear, walnut and Oxford blue £8.95 (GF)
6. Wild rice with marinated feta, artichoke and golden corn £7.50 (V, V2, GF)
7. Szechuan crusted tofu with wasabi, ginger and lime leaf vegetable noodles £7.50 (V, V2, GF)

Please note that all prices are net and subject to VAT

# THE GENUINE DINING CO.

## Feeling Board !

Our tasting boards are perfect for any occasion,  
the freshest of Ingredients crafted together passionately for the  
Ultimate tasting experience

After all "sharing is caring "

(Minimum of 10 people and maximum of 2 dish choices)





**Best of British £6.50 per person**

Homemade sausage rolls, free range scotch eggs, honey roasted ham, Somerset cheddar, piccalilli and artisan bread

**Fisherman's Friend £8.50 per person (GF)**

Local cured salmon, potted Dorset crab, seared wasabi tuna, classic prawn cocktail, smoked mackerel and horseradish pate and locally baked brown bread served with dill aioli

**Med in Heaven £6.95 per person (GF)**

Selection of cured meats, olives, marinated grilled vegetables, truffle honey roasted figs, houmous served with garlic and lemon pittas

**The Worlds Your Oyster £7.95 per person (H)**

Chicken sate lollipops with ginger, sesame and soy dip, Parma ham and roasted figs crostinis, Moroccan spiced lamb and mini quiches.

**Vegetarian Picnic !! £7.50 per person (V)**

Marinated grilled vegetable baked camembert, wild mushroom, percorino and caramelised onion scotched egg. Houmous, roasted squash and goats cheese tortilla and homemade gruyere and mustard cheese straws

Please note that all prices are net and subject to VAT



### **PIZZA THIS PIZZA THAT**

We believe in providing good honest food,  
using the finest of ingredients.

Our pizzas are freshly baked from scratch using the finest Italian  
flour and mamma's tomato sauce recipe.

Just the job for an office get together or an informal meeting

Also available as gluten free upon request

(each pizza serves 4 people)





## Pizza

### **Simply The Best £14 (V, V2)**

Classic roasted tomato and mozzarella with basil, olive oil, rocket and cracked black pepper

### **The Forager £16 (V)**

Chestnut mushrooms, goats cheese, garlic, caramelised red onion, gruyere cheese and thyme

### **The Ginger Pig £16**

Parma ham, chorizo, rocket and creamy mascarpone

## **CREATE YOUR OWN PIZZA - basic Pizza £14 plus toppings**

**Create your own pizza or add extra toppings**

**(extra toppings £1 each)**

Roasted tomatoes

Caramelised red onion

Roasted vegetables

Olives

Mozzarella

Mascarpone

Parma ham

Chorizo

Rocket

Sweet roasted peppers

**Why not choose a delicious salad or garlic bread from our extras menu to go with your pizza !!!**

Please note that all prices are net and subject to VAT



## **Working Lunch**

(minimum of 5 people)

**Sandwich fillings are split between meat, fish and vegetarian unless specified**

**Gluten free bread available upon request (no extra cost)**

**Now its time to re-fuel**

### **Genuine Sandwich Collection £5.95**

1. Selection of sandwiches on various breads, real crisps and fresh fruit

### **Genuine Lunch Time Picnic £6.50**

2. Selection of sandwiches on various breads, real crisps, fresh fruit and homemade cakes.

### **The Genuine Feast £9.95**

3. Selection of Sandwiches on various breads, homemade tart of the day, homemade sausage rolls, selection of delicious salads and trimmings, fresh fruit and homemade cakes

**For more selections of working lunches please  
look at our "feeling board" menus**

Please note that all prices are net and subject to VAT



## **Breakfast**

We believe that every morning should be the start of a perfect day, who knows what it may bring.

Choosing one of the following will surely help you on your way !!

Available from 8am till 11am Monday to Friday

1. Selection of danish pastries, very berry yoghurt and granola pots with tea and coffee  
£5.95 per person

2. Selection of Breakfast butties with tea and coffee £4.20 per person  
(bacon, sausage, vegetarian sausages, mushroom and tomato)

1. Croissants with preserve and butter with tea and coffee £4.20 per person

Please note that all prices are net and subject to VAT





## Extras

Sandwiches	£3.95
Rolls	£2.95
Crisps	£0.70
Assorted Nibbles	£1.50
Sausage rolls	£1.10
Naan bread	£0.70
Poppadums	£0.45
Riata & mango chutney	£1.00
Crudities and dips	£1.95
Cheese board and biscuits	£8.00
Green salad	£1.70
Greek feta salad	£2.00
Coleslaw	£1.90
Mixed leaf salad (with cucumber and tomato)	£1.80
Garlic bread (with cheese additional 50p)	£2.55
Jacket Potato with a filling	£3.95
Fruit bowl (approx 10 pieces)	£5.00
Fruit platter (for 5)	£9.95
Individual pieces of fruit	£0.65
Mix of old school sweets	£1.50
Imperial mints	£0.95
Scones. Jam & clotted cream	£3.00
Cake	£0.90
Mini danish	£0.80
Small jug of cream	£1.05
Fruit Salad	£2.75
Cheesecake	£2.75
Chocolate Fudge Cake	£2.75
Apple & Raspberry Crumble	£2.75
Eton Mess	£2.75
Baked Cinnamon Apples	£2.75



## **Beverages**

Soya milk now available upon request

Mozzo Fair-trade Coffee	£1.30
Fair-trade Tea	£1.30
Fair-trade Decaff Coffee	£1.30
Fruit & Herbal Teas	£1.30
Hot Chocolate	£1.40
Orange juice / apple / cranberry (ltr)	£2.95
Squash (ltr)	£2.30
Elderflower squash (ltr)	£3.00
Bottles of cordial (lime, orange, blackcurrant)	£3.50
Elderflower cordial	£4.95
Still water (ltr)	£2.95
Sparkling water (ltr)	£2.95
Biscuits	£0.65

## **Home made cakes made by our chefs**

(each cake serves 16 portions)

Victoria Sponge	£11.00
Chocolate Sponge	£14.00
Carrot Cake	£15.00
Banana Cake	

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