

VINTRY & MERCER

DAY DELEGATE RATE

MINIMUM OF 10 PAYABLE DELEGATES REQUIRED FOR THE LIBRARY AND A MINIMUM OF 6 PAYABLE DELEGATES REQUIRED FOR THE MUSIC ROOM AND THE DRAWING ROOM.

PACKAGE INCLUDES

Room hire

Arrival coffee break with selection of pastries (E,D,G,N,Se)

Mid-Morning coffee break with homemade smoothies

Asian inspired working lunch buffet

Afternoon coffee break with homemade cookies (E,G,D,N)

Mineral water

Nespresso coffee machine

Non-alcoholic mini fridge

Unlimited access to a private high-speed Wi-Fi

55" LCD Television & cabling

Pads, pens, sweets & stationery box

Flipchart & easel with pad

Portable service button

VAT at 20%

12.5% service charge

All event spaces have individually adjustable air conditioning, background music system & light dimmer switches. The Drawing Room & The Library have natural daylight.

Allergy Key

Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

Contains alcohol * Vegetarian (V) Vegan (Ve)

If you have any specific dietary requirements or allergies, please let us know. While we will do our very best to accommodate you, unfortunately we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

VINTRY & MERCER

MONDAY

Beetroot, kale, Manchego salad (D,SD)
Soy tossed bean sprouts & green beans (S,SE)
Spicy vegetables fried rice (S)
Pork & kimchi dumplings, peanut & lime dip (P,G,SE,S)
Crispy chicken steamed bun (G,SD,D,E,MU)
Smoked salmon on toast, chilli & avocado mousse (G)
Tempura squid, sweet chilli sauce (G,SD,S)
Yuzu pannacotta (D)

TUESDAY

Broccoli salad, sesame dressing (SE,S)
Mozzarella, tomato, shiso bruschetta (D,G,SD)
Vegetable lentil dhal (CE,MU)
Beef noodle salad, ponzu dressing (G,S,SD,SE)
Black pudding scotch eggs, aioli (E,MU,SD,G)
Smoked trout, potato & watercress salad (F,MU,SD)
Chilli sauté shrimps, tomato ceviche (SD,C)
Cherry cheesecake (D,E,G,N)

WEDNESDAY

Burnt aubergine, mozzarella, pepper coulis (D,SD)
Potato shiso salad (SD,MU,E)
Padron peppers, miso & sesame (S,SE)
Teriyaki beef skewers (SE,SD,S)
Chicken Caesar salad, wasabi dressing (G,D,E,MU,F)
Smoked haddock scotch eggs (E,G,MU,SD)
Baked cod, pearl cous cous, lime yogurt (F,D)
Banana chocolate brownie (G,D,E,S)

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THURSDAY

Spicy stir-fried vegetables (S,SE)
Spinach yuzu miso salad, crispy shallots (S,SD)
Crispy tofu, onion, chilli, coriander (S,SD)
Chicken gyoza, ponzu sauce (S,G,SD)
Duck fried rice, cucumber, spring onion, tonkatsu sauce (S,G,SD)
Tempura shrimp steamed bun, sweet chilli sauce (G,MO,SD)
Salmon, avocado & asparagus sushi roll (F,SE,S)
Coconut rice pudding, mango sauce (D,S)

FRIDAY

Roasted artichokes, avocado & pepper salsa
Teriyaki beef skewers (G,S,SD,CE)
Caesar salad, wasabi dressing (F,E,G,D,MU)
Chicken katsu curry, steamed rice (G,E)
Tempura haddock, watercress mayo (G,F,E,MU,SD)
Caramelized onion & anchovy on toast (G,F,D)
Chilli saute shrimps, tomato ceviche (MO,S,SD)
Pear & sesame crumble cake (SD,E,D,G)

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