

VINTRY & MERCER

DAY DELEGATE RATE

MINIMUM OF 10 PAYABLE DELEGATES REQUIRED FOR THE LIBRARY AND A MINIMUM OF 8 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 seasonal muffins

Buffet working lunch menu

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.

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MINIMUM OF 8 GUESTS REQUIRED

PER FUNCTION ORDER 2 SALADS, 1 MEAT, 1 FISH, 1 VEG, 1 DESSERT

BREAD FOR THE TABLE

SALADS

HERITAGE TOMATO SALAD, MIXED LEAFS, CROUTONS, DARK BALSAMIC DRESSING (G,D,SD,MU)

BEETROOT SALAD, ROCKET, CRUMBLLED FETA, ROASTED HAZELNUTS, DRESSING (D,SD,N,MU)

CEASAR SALAD, BABY GEM, PARMASAN, CROUTONS, ANCHOVIES (D,F,MU,SD,G)

MEAT

ROAST PORK BELLY, SPROUTING BROCOLI, BURNT APPLE, CIDER JUS (SD,D,CE)

CORNISH ROAST CHICKEN BREAST, CRUSHED NEW POTATOES, MUSTARD SAUCE (G,D,MU,)

FISH

PETERHEAD COD & CORNISH CRAB FISHCAKE, BUTTERED SPINACH, CAPER SAUCE (F,C,D,G,MU)

FISH & CHIPS, WATERCRESS, LEMON, TARTAR SAUCE (D,SD,E,MU)

VEGETARIAN/VEGAN

ROAST CAULFLOWER, BLUE CHEESE, APPLE, PICKLED WALNUT (SD,D,N)

ROASTED BROCOLI, PEANUT SAUCE, CHARRED LIME, CORIANDER (N,S)

DESSERTS

CHOCOLATE HAZELNUT SLICE, PEANUT GANACHE, CARAMALIZED HAZELNUT (S,N,G,D,E)

VANILLA PANNACOTTA, SHORTBREAD, SEASONAL BERRIES (D,G,E)

SEASONAL BERRY PAVOLOVA, CHANTILLY CREAM (E,D)

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