

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 a selection of pastries (E,D,G,N,Se)
Mid-morning coffee break with seasonal muffins
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, a background
music system & and light dimmer switches.
The Library & Drawing Room have natural daylight.

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MINIMUM OF 8 GUESTS REQUIRED

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

SALADS

HERITAGE TOMATOES PANZANELLA SALAD, CUCUMBER, CROUTONS, RED ONION, BASIL OIL
(G,SD,MU)

BETROOT & QUINOA SALAD, PICKLED BETROOT, CRUMBLLED FETA, MUSTARD DRESSING
(MU,SD,G)

CEASAR SALAD, BABY GEM, PARMESAN, CROUTONS, ANCHOVIES (M,F,MU,SD,G)

MEAT

ROAST PORK BELLY, BUTTERED GREENS, BURNT APPLE, CIDER JUS (SD, M,CE)

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

FISH

DAY BOAT FISHCAKE, CRUSHED PEAS, CAPER SAUCE (F,C,M,G,MU)

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

VEGETARIAN/VEGAN

HARRISA SPICED CAULIFLOWER STEAK, HUMMUS, PARSLEY SALAD (VEGAN, SE,MU)

TANDORI BBQ AUBERGINE, SMOKED AUBERGINE, CHILLI CHICKPEA SALAD (M,SD,

DESSERTS

COCONUT & MANGO PANNACOTTA, PINEAPPLE, MERENGUE (E)

HONEY & CHOCOLATE MOUSSE CAKE, HONEYCOMB, CHOCOLATE SABLE (M,E,G,S)

LEMON MERENGUE PIE, LEMON CURD, TORCHED MERENGUE (G,E,M)

Allergy Key

Crustaceans (C) Celery (Ce) Milk (M) 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.