



DEVONSHIRE PARK
CATERING

MENU



CONFERENCE
EASTBOURNE





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DAYTIME MENU

BREAKFAST

DQ Continental

£8.00

A selection of pastries to include pain au raisin, pain au chocolat and almond croissants.
Freshly brewed coffee and a selection of tea and herbal infusions and orange juice (v)

DQ Working Breakfast

£12.00

Sussex sausage or bacon rolls, freshly brewed coffee and a selection of tea, herbal infusions and orange juice

DQ Glorious Morning

£10.00

Yogurt, fruit and oat breakfast pots, DQ Get Up & Go smoothie,
freshly brewed coffee and a selection of tea and herbal infusions (v)

LUNCH

DQ Bento Box Working Lunch (presented in individual boxes)

£8.50

Containing a cut sandwich, crisps, a selection of cut fresh fruit and juice.)

Choose one of the sandwich options below to be served on malted wheat or white bread, bagel or gluten free roll.

Three Cheese & Spring Onion (v)

Goats Cheese & Pesto (v)

Egg Mayo & Cress (v)

Tuna with Red Onion

Salmon, Cream Cheese & Cucumber

Prawn Marie Rose

Chicken, Bacon & Mayo

Chicken Tikka

Pastrami, Cheese & Gherkin

Honey Roast Ham & Mature Cheddar

Smashed Avocado & Cherry Tomatoes (v) (vg)

Falafel, Beetroot & Houmous (v) (vg)

REFRESHMENTS

A selection of teas and coffee

£2.00

Tea, coffee and biscuits

£3.00

Tea, coffee and pastries

£4.00

Still or sparkling mineral water (750ml)

£4.00

Orange, apple or cranberry juice (750ml)

£5.00

Prices are exclusive of VAT. Please speak to a member of the Conference Eastbourne team if you have any special dietary requirements or allergies.
(v) - vegetarian (vg) vegan (gf) gluten free



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Minimum of 10 people
Two courses - £35
Three courses - £45

Please select a first course,
two main courses and one
dessert.



FIRST COURSES

Melon duo served with a berry compote

Fresh asparagus draped with smoked halibut and roquette salad with a fresh herb and lime vinaigrette (according to season and a £2 supplement)

Rosette of smoked salmon with Greenland prawn and a garden leaf salad, dressed with lemon and caper vinaigrette (£1 supplement)

Smoked mackerel parfait with toasted ciabatta

Feta cheese and tomato salad with dressed roquette

Buffalo mozzarella and grilled aubergine stack with advocado salsa

Goat's cheese, sundried tomato and basil terrine with toasted brioche

MAIN COURSES

Served with a choice of vegetables and potatoes including, Mediterranean vegetables, bundle of roasted vegetables or seasonal vegetables and fondant, roast, dauphinoise or baby new potatoes

Pan-friend Breast of Chicken wrapped in Pancetta, served with a pimento and parmesan risotto, garnished with deep fried roquette leaves

Sussex Lamb with a rosemary, redcurrant and a red wine jus (£2 supplement)

Sauteed fillet of beef with wild mushroom and cognac cream (£3 supplement)

Oven roasted fillet of Scottish salmon with sea salt and cracked black pepper Béarnaise sauce

Seared honey glazed breast of duck with a Morello cherry Española (£2 supplement)

Lamb rump Galician style with garlic, paprika, chorizo, red peppers and red onion (£2 supplement)

Seared and oven roasted sea bass fillet served with a concasse of tomato and fennel (£3 supplement)

Pork escalope with apple and calvados cream sauce

Wild mushroom ravioli, roquette pesto and parmesan shavings

Spinach and pecorino cheese tart with vine cherry tomato and truffle oil

VEGETERIAN OPTION

Fondant Potatoes and Vegetable Parcel

or

Option 1 Baked Courgette with Tomato and Aubergine Risotto

Option 2 Baked Tomato with Spinach Stuffing

Fondant Potatoes and Vegetable Parcel

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DESSERTS

Classic raspberry cheesecake with clotted cream

Champagne and strawberry torte with raspberry sauce and a rosette of crème chantilly

Honeycomb and caramel cheesecake with crème chantilly and caramel sauce

Madagascan vanilla panna cotta with fresh raspberries

Chocolate and orange mousse

Apple and almond tart with a green apple sauce

Banoffee pie with a caramel sauce

Tiramisu

Trio of desserts (*£2.50 supplement*)

Cheeseboard - selection of mature cheddar, brie & stilton served with grapes, celery & biscuits

£5.00

Mints served with the tea or coffee

£1.00

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