



Autumn & Winter

Day Delegate Menu

Our Private Events menus are created using the finest British products, sourced from local suppliers.

These dishes reflect the quintessentially British heritage of The Connaught whilst being influenced by the best of international flavours.

Executive chef – Anshu Anghotra

Pastry chef – Nicolas Rouzaud

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients and allergens in our dishes.

All prices are inclusive of VAT at the current rate of 5%.
Please note, a discretionary service charge of 12.5% will be added to your account.

COFFEE BREAKS

WELCOME COFFEE BREAK

Tea, Coffee, Fresh Breakfast Pastries

MID-MORNING COFFEE BREAK

Tea, Coffee, Home-made Connaught Biscuits

Please choose one enhancement to upgrade your coffee break

AFTERNOON COFFEE BREAK

Tea, Coffee, Home-made Connaught Biscuits

Please choose one enhancement to upgrade your coffee break

COFFEE BREAK ENHANCEMENT

SAVOURY

The Connaught Trail Mix

Roasted Almonds with Maldon Salt

Assorted Tea Sandwiches (Two per Person)

Mixed Nuts Roasted, Honey & Spice

SWEET

Chocolate Cookies

Madeleines, Lemon Drizzle

Assorted Macaroons

Chia and Coconut Bowl, Nuts and Fruits

Buttermilk Scones, Clotted Cream & Strawberry Jam (1 per person)

Carrot Cake

Chocolate and Walnuts Brownies

Additional choices will be charged to the actual price at £4.00 per person

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients and allergens in our dishes.

All prices are inclusive of VAT at the current rate of 5%.
Please note, a discretionary service charge of 12.5% will be added to your account.



THE CONNAUGHT

WORKING LUNCH-CONNAUGHT

SOUP

Celeriac, Stilton Cheese Foam, Walnuts & Grapes

SALADS

Organic Mixed Leaves, Balsamic & Lemon Dressing

Caesar Salad, Aged Parmesan, Anchovies, Croutons & Chervil

Kale & Broccoli Salad, Mint & Chilli Dressing, Croutons, Pecorino

SANDWICHES, Served with Home Made Lincolnshire Potato Crisps

Smoked Salmon Bagel, Dill Cream Cheese, Caper Berries & Radish

Grilled Steak Baguette, Portobello Mushroom, Smoked Chipotle Mayonnaise & Baby Gem

Tomato & Mozzarella Panini, Rocket & Basil

DESSERTS

Caramel & Pecan Nuts Mille-Feuille

Cinnamon Cake, Orange Curd

Sliced Fruit Platter

Chestnut Tart

OR

WORKING LUNCH-COBURG

SOUP

Chantenay Carrots, Root Vegetables, Cumin Oil

SALADS

Organic Mixed Leaves, Balsamic & Lemon Dressing

Superfood Salad, Avocado, Organic Quinoa, Sunflower Seeds & Goji Berries,

Lemon-Mustard Dressing

SANDWICHES, Served with Home Made Lincolnshire Potato Crisps

Crab on Toast, Lemon Aioli, Avocado

Slow Cooked Pork Shoulder, Caramelised Onions, Chipotle Emulsion on Brioche Bun

Barbecued Chicken Wrap, Guacamole, Tomatoes & Coriander

Tomatoes on Sourdough, Crushed Avocado, Cumin

DESSERTS

Hazelnut Rocher

Lemon Tart

Sliced Fruit Plate

Sticky Toffee Caramel

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients and allergens in our dishes.

All prices are inclusive of VAT at the current rate of 5%.

Please note, a discretionary service charge of 12.5% will be added to your account.

PLATED LUNCH

Please select for one starter and one main course or one main course and one dessert to create your set menu that will apply for all guests.

STARTERS

VEAL

Veal & Chicken Terrine, Celeriac Tagliatelle, Apple & Mustard

SALMON

Herb Cured Salmon Gravlox, Avocado Sour Cream, Radish & Cucumber Marmalade

BURRATA

Burrata, Baked Pumpkin, Orange Dressing, Pumpkin Seeds, Breadcrumbs

CARROT

Caramelised Carrot Salad, Crispy Poached Egg, Apples & Ricotta Cheese

CELERIAC

Celeriac Soup, Stilton Cheese Foam, Walnuts & Grapes

MAIN COURSES

CHICKEN

Free Range Chicken, Sliced Truffle Endives, Ham, Mushrooms, Roasted Juices

BEEF

28 day Aged Beef Fillet, Salsify Purée, Turnip & Pear, Crispy kale, Beef Jus

COLEY

Line Caught Coley, Crispy Potato Tart, Escabeche Sauce

SALMON

Torched Salmon, Potato & Mussels, Saffron Broth, Wild Garlic Emulsion

VEGETABLE TORTE

Leek & Potato Torte, Frisée & Almond Salad, Truffle Dressing

CAULIFLOWER

Cauliflower Steak, Smoked Cauliflower Purée, Lemon, Capers, Parmesan Breadcrumbs

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients and allergens in our dishes.



DESSERTS

RASPBERRY ETON MESS

Coconut Mousse, Raspberry Ginger Coulis, French Meringue, Coconut Sorbet

CHOCOLATE

Warm Chocolate Fondant, Pistachio Ice Cream

MILLE FEUILLE

Caramelised Puff Pastry, Light Vanilla Cream, Vanilla Ice Cream, Pecan Nuts

LEMON TART

Lemon Curd, Italian Meringue, Blueberry Sorbet

A supplement of £20.00 per person will apply for a choice menu or Three-Course Menu

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients and allergens in our dishes.

All prices are inclusive of VAT at the current rate of 5%.
Please note, a discretionary service charge of 12.5% will be added to your account.