

DAY DELEGATE MENUS


REFRESHMENTS

Please choose two of the seasonal options for your morning and afternoon refreshment break. Our breaks include freshly brewed coffee, tea and infusions.


FRUITY & FLAVOURFUL

- Daily Smoothie ^{(V) (*VG) (G/F)} 
- Fresh Fruit Skewers with Passion Fruit & Lime Crème Fraiche ^{(V) (*VG) (G/F)}
- Lancashire Yoghurt, Fresh Berries & Homemade Granola ^{(V) (*VG) (G/F)}
- Carved Melon & Pineapple ^{(V) (VG) (G/F)}

SAVOURY & SATISFYING

- Dingley Dell Bacon Roll ^(*G/F)
- Smoked Salmon & Cream Cheese Crispbread ^(*G/F)
- Dingley Dell Ham & Smoked Apple Sauce ^(*G/F)
- Truffled Welsh Rarebit & Sourdough Toast ^{(V) (*G/F)} 

SWEET & INDULGENT

- Bakery Basket ^{(V) (*VG) (*G/F)}
- Athenaeum Cake Selection ^{(V) (*VG) (*G/F)}
- Doughnuts ^(V)
- Oat Flapjack ^{(V) (*VG) (*G/F)} 
- Individual Ice Creams (seasonal) ^{(V) (*VG) (G/F)}

NIBBLY & MOREISH

- Cured Ham & Fig Bruschetta ^(*G/F)
- Gordal Olives & Nut Mix ^{(V) (VG) (G/F)}
- Crudités, Raita & Hummus ^{(V) (*VG) (G/F)} 
- Avocado & Harissa Bruschetta ^{(V) (VG) (*G/F)}
- Charcuterie Board, Pickles & Sourdough ^(*G/F)
- Cheeseboard, Grapes & Crackers ^{(*V) (*VG) (*G/F)}

Executive Chef Ian Howard / Events Manager Alam Ahmed

Changes to the menu are at the chef's discretion. Please inform us of any allergy or dietary requirement so we may assist you.

Given advance notice, items marked with an * can be adapted to accommodate the particular dietary requirement.

(V) Vegetarian (VG) Vegan (G/F) Gluten-Free  Sustainable / Low Carbon Choice

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.

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AT THE ATHENAEUM

DAY DELEGATE MENUS

SET LUNCH MENU

Available for up to 24 delegates, our set lunch menu can be taken in the restaurant (subject to availability) or served directly in your meeting room. We require a pre-order and seating plan for all parties of 12 and above.

STARTERS

English Pea Soup, Fettle Cheese, Wild Garlic ^{(V) (*VG) (G/F)}

Grilled Carrot Salad, Smoked Almond, Hummus, Chilli & Molasses ^{(V) (VG) (G/F)} 

Ham Hock Terrine, Apple, Celeriac mayo, Sourdough Toast ^(*G/F)

MAINS

Pea & Shallot Ravioli, Smoked Tomato Pesto, Pea Shoot Salad ^(V)

Dingley Dell Pork Fillet, Caramelised Onion Mash, Gherkin & Mustard Sauce ^(*G/F)

Roast Cornish Sea Bream, Gnocchi, Cucumber, Samphire, Butter Sauce ^(*G/F) 

DESSERTS

Valrhona Chocolate Marquise, Raspberry Sorbet

Neal's Yard Yoghurt, Poached English Crimson Rhubarb, Pistachio ^{(V) (*VG) (*G/F)} 

Cheese of the Day, Celery & Grapes ^{(*V) (*VG) (*G/F)}

Coffee, Tea, Infusions & Mineral Water

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PICNIC MENU

A lighter lunch option served directly in your private meeting room. You may choose to opt for a buffet-style selection or individually plated dishes.

*A selection of sandwiches served on a variety of specialty breads.
All sandwiches can be prepared gluten-free upon request.*

Burford Brown Egg Mayonnaise, Garden Herb ^(V)

Hot Smoked Salmon, Lemon Sour Cream

Roast Sirloin of Beef, Watercress & Horseradish

Roast Chicken, Baby Gem, Tarragon Mustard

Aubergine, Almond, Harissa & Coriander ^{(V) (VG)}

Sweet Potato, Rocket, Pinenut & Coyo ^{(*V) (*VG)}

Seasonal soup

Cured Meat Selection, House Pickles ^(G/F)

Vegetable Crudités, Baba Ganoush Dip ^{(V) (VG) (G/F)}

Harvey & Brockless English Cheese Board ^{(*V) (*VG) (*G/F)}

Chocolate Ganache, Honeycomb, Lemon ^{(V) (G/F)}

Pecan Tart, Chantilly Cream ^(V)

Fresh Fruit Salad ^{(V) (VG) (G/F)}

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DAY DELEGATE MENUS

FORK MENU

With a selection of hot dishes, delicious salads and indulgent desserts, this lunch option is a well-deserved break during the work day. Served directly in your private meeting room, you may choose to opt for a buffet-style selection or individually plated dishes.

MAIN COURSES

(Choose two)

Welsh Lamb Shepherd's Pie, Fine Beans ^(G/F)

Seasonal Vegetable Risotto Bowl ^{(V) (*VG) (G/F)}

Bhuna Chicken Curry, Basmati Rice, Mango Chutney & Raita ^{(*V) (*VG)}

Grilled Goosnargh Chicken, Harissa, Coriander & Yoghurt Skewer

Athenaeum Deluxe Fish Pie, Minted Vegetables

Roasted Pork Belly, Rosemary Roast Potatoes & Apple

Sea Bream, Pickled Radish & Orange Salad 🌱

Poached Loch Duart Salmon, Fennel & Red Onion Herb Mayonnaise 🌱

Breaded Fish Goujons, Tartare Sauce & Lemon, Hasselback Potatoes

Smoked Tomato, Onion & Goat Cheese Tart Fine, Rocket & Lemon ^{(V) (*VG)}

SEASONAL SALADS

(Choose four)

Ratte Potato, Spring Onion & Chive ^{(V) (VG) (G/F)}

Beech Smoked Chicken & Mango, Coriander Dressing ^{(V) (VG) (G/F)}

Heirloom Tomato, Laverstoke Park Mozzarella & Basil Leaves ^{(V) (VG) (G/F)} 🌱

French Bean Salad, Red Onion, Dijon Mustard Vinaigrette ^{(V) (VG) (G/F)}

Bitter Leaf, Orange & Hazelnut Salad ^{(V) (VG) (G/F)} 🌱

Fregola, Pomegranate, Spring Onion, Orange Blossom

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Mixed Leaf Salad & Mustard Dressing ^{(V) (VG) (G/F)}

Belgian Endive, Caramelized Walnut & Roquefort ^(V)
^{(*VG) (G/F)}

Chargrilled Vegetables, Seeds & Grains ^{(V) (VG) (G/F)}

Dressing ^{(V) (VG)}

Grilled & Marinated Halloumi, Cucumber, Mint &
Gordal Olive Salad ^{(V) (*VG) (G/F)}

DESSERTS

(Choose two)

Eton Mess ^{(V) (G/F)} 🌱

Apple Tarte Tatin ^{(V) (*VG)} 🌱

Raspberry Trifle ^(G/F)

Cherry Bakewell Tart ^(V)

Carrot Cake ^(V)

Treacle Tart ^(V)

Lemon Posset ^{(V) (G/F)}

Vanilla Crème Brûlée & Shortbread ^{(V) (*G/F)}

Chocolate Brownie, Popcorn ^(*G/F)

Seasonal Fruit Frangipan ^(V)

Valrhona Chocolate Mousse, Pistachio & Almond
Biscuit ^(V)

Lemon Drizzle Cake ^(V)

Coffee, Tea, Infusions & Mineral Water

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