

THE GLASSHOUSE

EDINBURGH

DAY DELEGATE MENU SELECTIONS

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p style="text-align: center;">On arrival</p> <p>A selection of breakfast rolls and morning pastries</p> <p style="text-align: center;">Mid-morning Break</p> <p>Fresh Fruit bowl Hummus & vegetable crudities Selection of dry nuts</p> <p style="text-align: center;">Lunch</p> <p>Feta & Roast Pumpkin on a toasted English muffin (v) BLT sandwiches - Bacon with spiced tomato chutney finished with rocket Individual cottage pies Tomato, basil and mozzarella salad French Fries</p> <p style="text-align: center;">Afternoon Break</p> <p>Cake of the day Individual chocolate mousse with whipped cream</p>	<p style="text-align: center;">On arrival</p> <p>A selection of breakfast rolls and breakfast muffins</p> <p style="text-align: center;">Mid-morning Break</p> <p>Fresh Fruit bowl Smoked salmon and grilled vegetables with cream cheese on mini bagels Homemade vegetable crisps</p> <p style="text-align: center;">Lunch</p> <p>Egg Mayonnaise Baguette - Egg mayonnaise, spinach, cherry tomato (v) Honey roast ham sandwiches - Honey roast ham, red cabbage slaw, baby gem leaves Tomato & Mozzarella Risotto Balls Greek Salad - Tomato, Feta, Red onion and olives French Fries</p> <p style="text-align: center;">Afternoon Break</p> <p>Cake of the day Selection of Petit Fours</p>	<p style="text-align: center;">On arrival</p> <p>A selection of breakfast rolls and croissants served with butter & jam</p> <p style="text-align: center;">Mid-morning Break</p> <p>Fresh Fruit bowl Tomato and Basil Bruschetta Individual fruit smoothies</p> <p style="text-align: center;">Lunch</p> <p>Cheese savoury croissant - Mature cheddar cheese with red onion and spring onion mayonnaise (v) Smoked Salmon and cream cheese, served on a toasted bagel Chicken Goujons served with mayonnaise House Salad with vinaigrette dressing French Fries</p> <p style="text-align: center;">Afternoon Break</p> <p>Cake of the day Warm scones served with jam & cream</p>	<p style="text-align: center;">On arrival</p> <p>A selection of breakfast rolls and fresh pancakes served with blueberries</p> <p style="text-align: center;">Mid-morning Break</p> <p>Fresh Fruit bowl Seasonal vegetable frittata Flavoured pop corn</p> <p style="text-align: center;">Lunch</p> <p>Brie sandwiches - Sliced brie, cranberry chutney, spinach (v) Chorizo croissant - Sliced chorizo, mayo, sliced tomato, rocket Fish Cakes served with homemade tartar sauce Caesar salad French Fries</p> <p style="text-align: center;">Afternoon Break</p> <p>Cake of the day Mini Berry tartlets</p>	<p style="text-align: center;">On arrival</p> <p>A selection of breakfast rolls and morning pastries</p> <p style="text-align: center;">Mid-morning Break</p> <p>Fresh Fruit bowl Savoury cheese scone with cream cheese and chive filling Salted pretzels</p> <p style="text-align: center;">Lunch</p> <p>Egg Mayonnaise Croissant (v) Chicken & Pesto baguette Fish goujons served with chips Caprese salad French Fries</p> <p style="text-align: center;">Afternoon Break</p> <p>Cake of the day Lemon curd tarts</p>

All breaks include servings of tea & coffee

We are happy to cater for a range of dietary requirements, however we request that any specific requirements for your guests are communicated to the events team prior to the event date, in order to guarantee availability of other options. All prices are VAT inclusive, unless specified otherwise. Service charges is not included, and is at the discretion of the client.

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Should your delegates prefer a two-course lunch option, the below menu is available in the Day Delegate Package

STARTERS

Seasonal Chef's soup of the day
Served with freshly baked bread (v)

Ham hock

Smoked ham hock terrine, spiced tomato chutney, oatcakes, herb salad

MAINS

Chicken

Breast of chicken, thyme mash potato, red wine jus (gf)

Fish

Pan fried cod, crushed spring onion new potatoes, cherry vine tomato and rocket salad (gf)

DESSERTS

Lemon Tart Crème fraîche, mixed berry compote

Fruit Crumble Seasonal fruit, oat & crunchy topping with vanilla ice cream

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