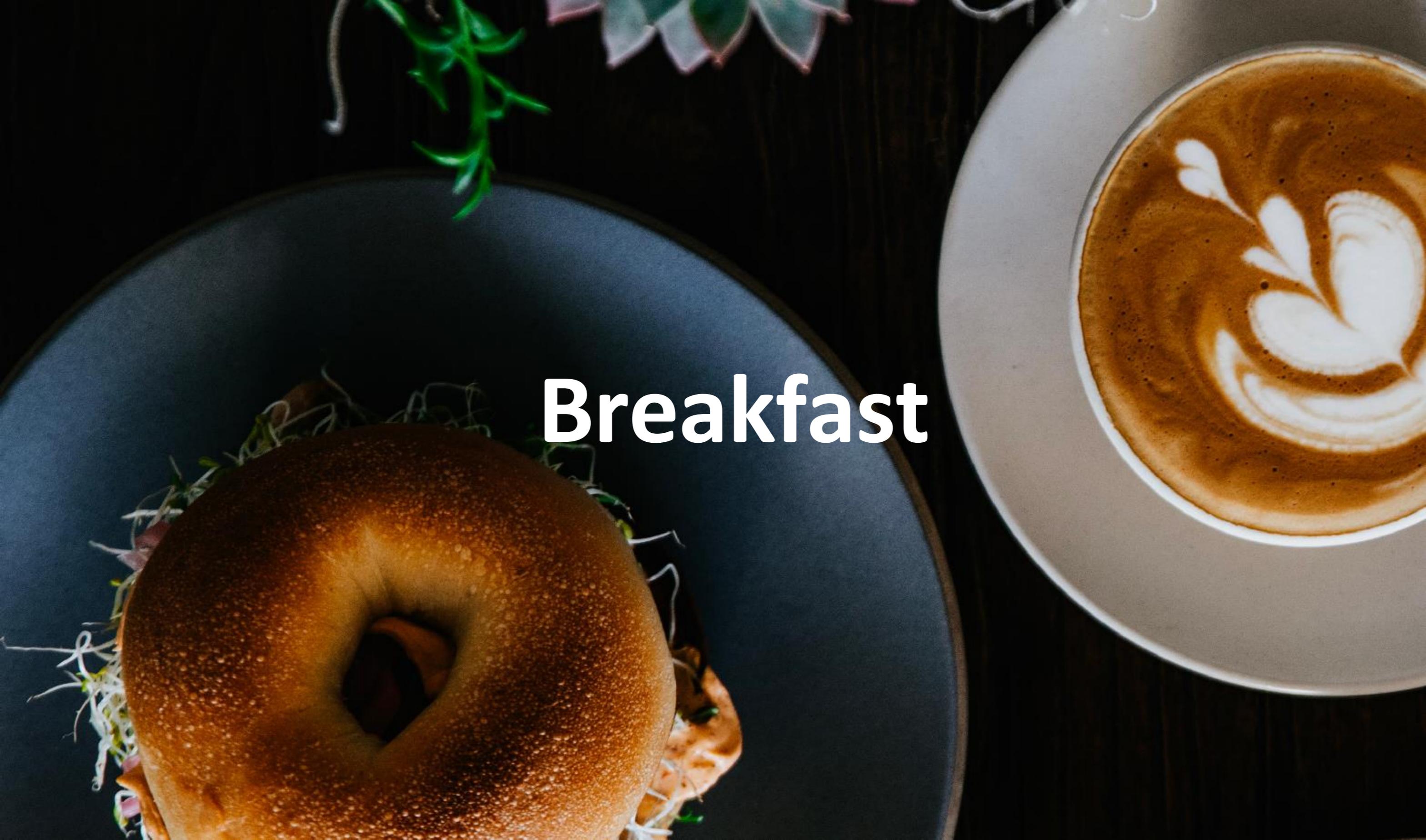


A large, stylized sunburst graphic composed of numerous green rectangular bars radiating from a central black circle. The word "Hospitality" is centered within this circle.

Hospitality

Breakfast



Hot Breakfast

Breakfast Rolls — £5.95

Bacon, sausage or vegetarian sausage in a stone baked roll

All Day Breakfast Wrap — £5.95

Sausage, free range scrambled egg and streaky bacon with tomato ketchup in a tortilla wrap

All served with tomato ketchup and brown sauce

Mini Breakfast Pastries — £3.15

All butter croissant, pain au chocolate, chocolate twist, cinnamon swirl, apricot crown & vanilla cream crown

Healthier Breakfast

Smoked Salmon Bagels — £5.95

With cream cheese and chives

Smashed Lime Avocado — £4.95

Served on toasted sourdough

Seasonal Fresh Fruit Bowl — £2.15

Apples, bananas, pears & satsumas

Seasonal Fruit Platter — £3.50

Apples, bananas, pears & satsumas

Granola Pots — £3.00

Greek yogurt with berries

Breakfast Packages

Continental breakfast — £12.95

Mini croissants & pastries, sliced fruit platter, fruit juice

Light Breakfast — £11.95

Sliced fruit platter, mini sweet muffins, mini yoghurt pot with honey and granola

Savoury and Simple — £9.95

Teas and coffees, fruit juices, breakfast rolls



A top-down view of a roasted pig's head on a wooden platter. The head is dark brown and charred, garnished with fresh rosemary and thyme. It is surrounded by side dishes: a bowl of potatoes and vegetables on the left, a bowl of mushrooms on the right, and a plate of cauliflower and potatoes at the bottom. The word "Lunch" is overlaid in white text on the pig's head.

Lunch

Fork Buffet

SAMPLE MENU

Choose two proteins, one vegetarian, two salads, and one dessert* — £25.95

Protein

Seared beef, mustard, chopped cornichon and parsley

Peri Peri chicken, olives and preserved lemon and skinny fries

Roast lamb rump, mint and chervil pesto, heritage potatoes

Charred mackerel, heritage tomatoes and sumac onions

Baked plaice, harissa chickpeas and sea vegetables

Vegetarian

Grilled smoked tofu, sweetcorn, mushrooms and bean guacamole (Vgn)

Tagine Nordic oat balls and grains (Vgn)

Potato gnocchi, feta, cherry tomatoes and coriander and green chilli (V)

Salad (v)

Green garden salad (Vgn)

Rocket, beetroot and feta

Roasted broccoli, chilli pickled onion and marjoram (Vgn)

Morrocan cous cous

Dessert

Banana, caramel and cardamom cake, vanilla pouring cream (Vgn)

Passion fruit and raspberry slice (V)

Fresh cut fruit salad

**available for parties of 8 or more*

Classic Lunch

A selection of the below — £15.95

Selection of Sandwiches and Wraps

Selection of meat, vegetarian & fish

Selection of Fairfield Crisps

Jugs of fruit juices

Apple & orange

Fruit Bowl

Apples, bananas, pears & satsumas

Selection of Chocolate Bars

KitKat, Snickers, Mars Bar & Twirl



Buffet Menu

Pick from the options below

Selection of sandwiches and wraps

Selection of meat, vegetarian & fish

Jugs of fruit juices

Apple & orange

AND

Option 1

Choice of three items from the buffet menu — £14.75

Option 2

Choice of six items from the buffet menu — £18.50

Items include:

BBQ Chicken Tenders served with BBQ Sauce

Vine Leaves with Rice and a Hummus Dip (V)

Red Pepper, Courgette and Sweet Potato Frittata (V)

Tempura Prawns with Sweet Chilli

Rainbow Coleslaw (V)

Tortilla Chips, Guacamole and Salsa (V)

Honey Mustard Chipolatas

Vegetable Samosas with Mango Chutney (V)

Pork or Vegan Sausage Rolls

Goats Cheese and Caramelised Red Onion Tart

Greek Salad (V)

Meat Board (Salami, Prosciutto and Chorizo) – Selection of 3 meats (Salami, Prosciutto and Chorizo) served with artisan bread, chutney, grapes and butter

Cheese Board - Selection of 3 cheeses (cheddar, brie and blue cheese) served with artisan bread, chutney, grapes and butter

Cheese and Onion or Traditional Cornish Meat Pasties





BBQ

BBQ Menu

Pick from the options below

Option 1

Choice of three items from the BBQ menu with house salad — £15.95

Option 2

Choice of four items from the BBQ menu with house salad — £18.50

Option 3

Choice of five items from the BBQ menu with house salad — £21.50

Items include:

Homemade sausage roll (V option available)

Charred aged dexter beef burger with american cheese, tomato relish, dill pickle, lettuce, tomato and red onion

Buttermilk cajun chicken burger with roasted red pepper and harissa mayo, lettuce tomato and red onion

Symplicity plant-based burger with vegan chiptole mayo, lettuce, tomato and red onion

Franks red hot buffalo chicken wings with blue cheese ranch dip and pickled celery

Available April – September

Pork hotdog on a whipped cream bun, curry ketchup, chorizo and onion jam, pickled chillies and crispy onions

Portobello mushrooms, basil pesto, buffalo mozzarella, caramelised onions, rocket, tomato and red onion

Served with house salad and seasonal slaw, ketchup, mayo, vegan mayo, oils and dressings



A top-down view of a black bowl containing sliced red onions and green leafy vegetables. The onions are sliced into thin, concentric rings, showing their characteristic purple and white layers. The green leafy vegetables, possibly kale or chard, are cut into large pieces and are glistening with water droplets. The word "Salads" is overlaid in the center of the bowl in a bold, white, sans-serif font.

Salads

Salads

Pick from the options below

OPTION 1

Choice of three items from the salad menu — £9.95

OPTION 2

Choice of four items from the salad menu — £12.95

OPTION 3

Choice of five items from the salad menu — £14.95

Items include:

Roasted spiced cauliflower, beans and corriander

Rocket, beetroot and feta

Green pesto pasta

Honey spiced Aubergine

Morrocan cous cous

Caesar salad with free range egg, croutons and parmesan

Green garden salad

Heritage tomato, rocket and mozzarella

Asian slaw

Roasted broccoli, with chilli pickled onion and marjoram (Vgn)



A top-down view of a coffee tray. In the foreground, there is a white cup filled with a latte, featuring a heart-shaped latte art design on the surface. To the right of the latte is a smaller white cup containing a dark espresso shot. Above these two cups is a clear glass filled with water, showing some condensation and reflections. The entire setup is on a dark brown wooden tray. The text "Drinks & Snacks" is overlaid in the center in a white, bold, sans-serif font.

Drinks & Snacks

Hot Drinks Package

Mozzo coffee — £1.95

With a selection of herbal and fruit teas — £1.95

Peppermint, Green, Earl Grey, Lemon & Ginger, Camomile, Red Bush, Berry Burst, Blackcurrant & Acai Berry

Served with fresh cows milk

Alternative Milks Also Available Upon Request

Soya, coconut, oat & almond

Cold Drinks

Canned Soft Drinks — £1.75

Coca Cola, Diet Coke, Coke Zero, Orange Fanta & Sprite

San Pellegrino Cans — £2.15

Lemonato, Aranciata

Jug of Fruit Juice — £1.45

Apple & orange

Innocent Fruit Juices — £2.85

Apple & Mango, Smooth orange Juice, Apple & Raspberry

Hydration Station — £21.00

Elderflower Fizz or Lemon & Lime
(serves 10 people)



Snacks

Individually Packaged Biscuits — £1.25

Seasonal Fresh Fruit Bowl — £2.15

Apples, bananas, pears & satsumas

Seasonal Fruit Platter — £3.50

Selection of melon, pineapple, grapes
& oranges

Cakes — £2.50

Brownie, caramel shortbread lemon drizzle,
flapjack, or salted caramel brownie

Muffins — £2.75

Chocolate & blueberry

Cookies — £2.25

Milk chocolate chip & double chocolate

Doughnut Bar

**Perfect for the afternoon or at the
end of the day.**

**A platter of mini doughnuts and bowls of toppings
to customize your own — £5.95**

A few examples of toppings:

Sprinkles

Assorted glazing colours

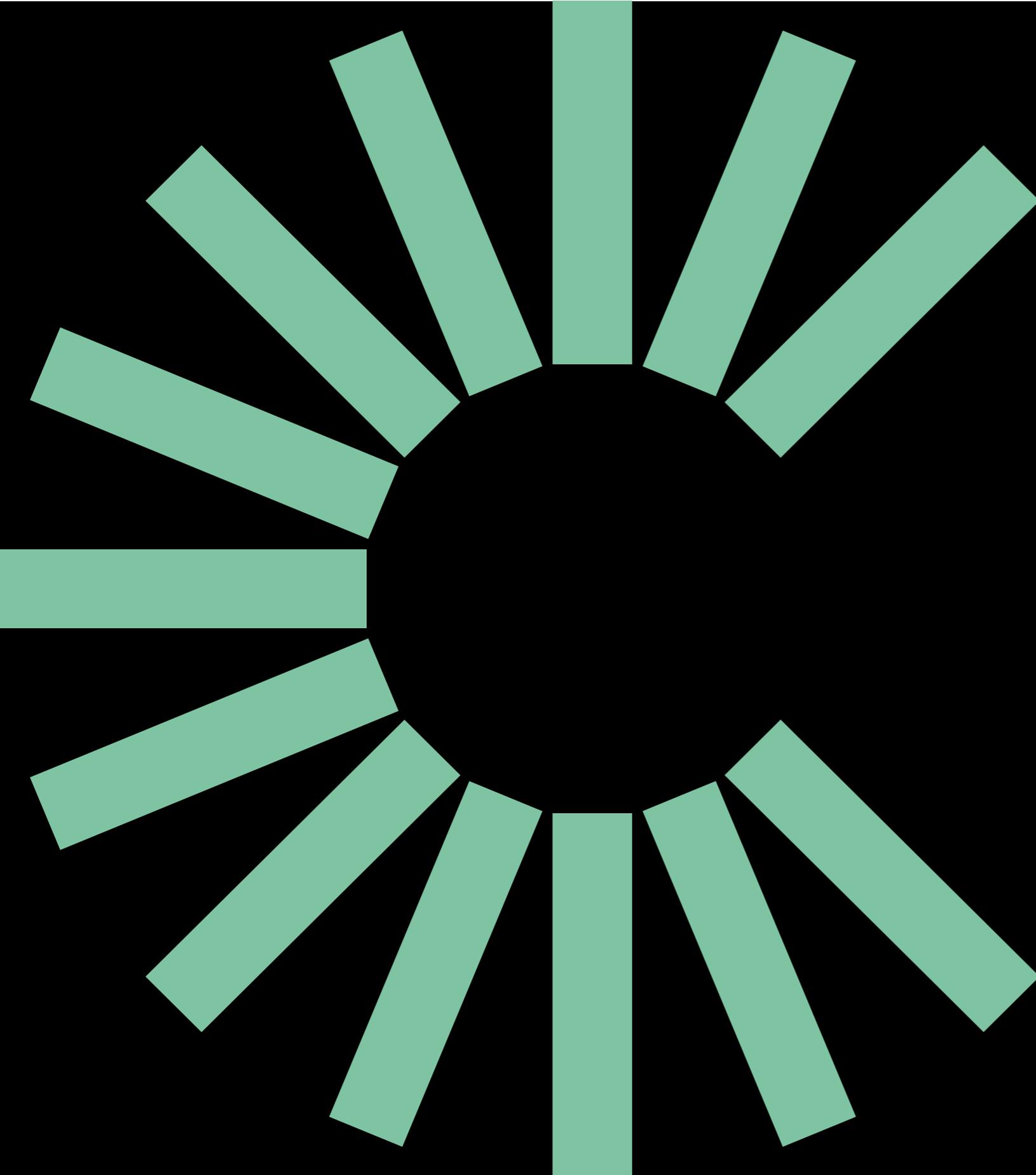
Freeze dried fruits

Edible glitter

Popping chocolate

**Minimum 10 people*





Contact

T: 0118 945 0122

E: conference.centre@greenpark.co.uk

Green Park Conference Centre
100 Longwater Avenue,
Green Park,
Reading RG2 6GP

All prices are exclusive of 20% VAT

There may be a surcharge where meals are provided outside of the core business hours. This will depend on delegate numbers and catering requirements per individual event.