

## **Cromford Mill Conference and Meeting Room Menus**

### ***The Slubber Billy Brunch (9-11am only)***

#### ***£4.50 per delegate***

Hot bacon baguette, warm croissant with preserves and a glass of orange juice and coffee.

### ***The Cotton Boll Bowl***

#### ***£4.95 per delegate***

A piping hot bowl of delicious homemade soup, served with a granary roll. Followed with a generous slice of our famous homemade chocolate cake.

### ***Arkwright's Platter***

#### ***£6.50 per delegate***

A mixed sandwich platter including bacon and brie, red leicester with caramelised onion chutney, stilton with apple and pesto chicken served with tortilla chips, olives, cherry tomatoes and crudities with a hummus dip. Followed with a selection of seasonal fresh fruit.

### ***Spinners Lunch***

#### ***£7.20 per delegate***

A generous wedge of cheddar or stilton, served with crusty French bread, farmhouse pork pie, our tasty homemade coleslaw, pickles and chutney and a crunchy mixed salad. Followed with a choice of seasonal fresh fruit or our homemade tangy orange and lemon sponge cake.

### ***Weavers Lunch***

#### ***£7.20 per delegate***

Delicious slices of honey roast ham served with chunky wedges of brie and red leicester, our scrumptious homemade potato salad, cauliflower madras, mushrooms in tarragon and a crunchy mixed seasonal salad. Followed with a choice of seasonal fresh fruit or our homemade kiwi, lime and ginger cake.

### ***Mill Lane***

#### ***£7.50 per delegate***

A crispy oven baked jacket potato served with chunky homemade chilli, farmhouse Cheddar cheese, coleslaw and crunchy side salad. Followed by fresh seasonal fruits or our popular homemade carrot and courgette cake.

### ***North Street***

#### ***£7.50 per delegate***

A crispy oven baked jacket potato served with creamy mushroom stroganoff, cottage cheese, crunchy coleslaw and side salad. Followed by fresh seasonal fruits or our famous homemade chocolate cake.

### ***The Cromford Weft and Warp***

#### **£9.50 per head**

Two delicious piping hot dishes served with crunchy, fresh seasonal salad. Followed by a generous slice of our mouth-watering homemade cake or a cheese and biscuit platter.

**Choose from**

#### ***Option 1***

Home made stilton and mushroom lasagne (V)  
Farmhouse country sausages with creamy mashed potato and onion gravy

#### ***Option 2***

Spinach and ricotta cannelloni (V)  
Poached salmon fillet with minted new potatoes

#### ***Option 3***

Chicken and ham pie with chilli roast wedges  
Lentil and almond flan (Vegan)

#### ***Option 4***

Creamy mushroom stroganoff (V) with rice  
Chunky chicken supreme with rice

#### ***Option 5***

Beef lasagne  
Cheese, onion and potato pie (V)

### ***Mill Manager's Buffet***

#### **£14.50 per delegate**

Our executive buffet including ham on the bone, sides of salmon, homemade vegetable filo pastry parcels, Waldorf Salad, homemade coleslaw, Caribbean rice, couscous, fresh seasonal salad selection, buttered new potatoes, roll and butter, fresh fruit salad, blackcurrant cheesecake, coffee and mints.

### ***The 1771***

#### ***Special four course lunch at £17.71 per delegate***

Homemade soup

Prawn cocktail

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Chicken supreme with rice

Broccoli, mushroom and cream cheese crumble

Poached salmon fillet

(each of the above served with a choice of seasonal salads or baby jacket and/or roasted chilli potatoes)

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Fresh seasonal fruit salad

Tiramisu

Blackcurrant cheesecake

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Coffee and mints

All of the above prices include VAT. Our catering department will gladly try to cater to any special dietary needs or tastes that delegates may have. Please call our conferencing team in advance of your booking so that we may plan any menu needs with you.

**Other options:**

Tea and coffee: £1 per delegate per serving (Gothic Warehouse only: inclusive for main Conference Centre bookings)

Orange juice: £1.75 per jug

Mineral water: £1 per 500ml bottle

Biscuits: 25p per serving

**All of the above inclusive of VAT**