

Cromford Mill
Conference and Meeting Room Menus
(ONE menu per group only please)

The Slubber Billy Brunch (9-11am only)

£3.00 per delegate

A hot bacon baguette **OR** a warm croissant with preserves

A glass of orange juice

Please state numbers/choice when ordering.

The Cotton Boll Bowl (V)

£5.50 per delegate

A piping hot bowl of delicious home made soup, served with a granary roll.

Followed by a slice of homemade cake

Bobbins Roll

£6.50 per delegate

A roll to fill with cheese and ham, served with our tasty homemade coleslaw, salad and crisps

Followed by apple pie and cream.

Arkwright's Platter

£6.50 per delegate

A mixed sandwich platter served with Tortilla Chips, olives, cherry tomatoes and crudités with a dip.

Followed with a selection of seasonal fresh fruit.

Spinners Lunch

£7.25 per delegate

A generous wedge of Cheddar or Stilton, served with crusty French bread, farmhouse pork pie, our tasty home made coleslaw, pickles and chutney and a crunchy mixed salad. .

Followed by a slice of homemade cake.

Weavers Lunch

£7.25 per delegate

Delicious slices of honey roast ham served with a seeded bread roll, chunky wedges of Brie and Red Leicester, our scrumptious homemade potato salad, Cauliflower Madras, mushrooms in tarragon and a crunchy mixed seasonal salad.

Followed by a slice of homemade cake.

Mill Lane

£7.25 per delegate

A crispy oven baked jacket potato served with chunky homemade chilli (Gluten Free), farmhouse Cheddar cheese, coleslaw and crunchy side salad.

The chilli can be made with vegetables or beef– please state your preference.

Followed by our popular homemade cake.

North Street (V)

£7.25 per delegate

A crispy oven baked jacket potato served with creamy Mushroom Stroganoff (Gluten Free), cheese, crunchy coleslaw and side salad.

Followed by our famous homemade cake.

***A fruit bowl can be prepared instead of homemade cake for any of the above buffets.**

The Cromford Weft and Warp
£7.95 per head
(ONE option per group only please)

Choose from

Option 1

Home made Stilton and Mushroom Lasagne (V)
Served with salad and bread

Option 2

Homemade Fisherman's Pie
Served with seasonal vegetables and a seeded bread roll.

Option 3

Three Cheese, Broccoli and Potato Bake (V)
Served with salad and a seeded bread roll

Option 4

Creamy Chicken Pasta Bake
Served with salad and bread

Option 5

Beef Lasagne
Served with salad and garlic bread

All of the above are followed by a slice of our tasty cake.

Mill Managers Buffet
£14.95 per delegate

Our executive buffet including:

Ham on the Bone	Sides of Salmon	Vegetable Spring Rolls
Waldorf Salad	Homemade Coleslaw	Caribbean Rice
Couscous	Roll and Butter	Fresh Seasonal Salad Selection
Buttered New Potatoes		

Followed by
Fresh Fruit Salad and Cream Cheese Board 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: £1.20 per delegate per serving (**Gothic Warehouse only: inclusive for main conference centre bookings**)

Orange Juice: £1.95 per jug. Mineral Water: £1.00 per 500ml bottle. Biscuits: 25p per serving

All of the above inclusive of VAT