

# Conference and Business Meeting Lunch Menus

The Glen-Yr-Afon Hotel offers a large selection of conference menus - home made dishes freshly prepared by our team of Chefs for your conference, seminar or business meeting.

Our [conference packages](#) include a selection of options served to your guests during the midday break. Our conference menus change regularly but the following menus give you an example. If you have any special dietary requirements in your group, please advise during the planning process and we will do our very best to accommodate.

For those conference delegates taking the 24 hour delegate package, dinner in our [Clarkes Restaurant](#) is also included.

## Served hot and cold buffet conference menus

### Served Buffet Conference Menu

Our served buffet option includes both hot and cold items. Please find below an **example** menu.

- Home-cooked ham with cranberry and orange sauce
- Beef rolls filled with horseradish cream
- Chicken strips with chilli and orange jam
- Chicken stuffed with sundried tomato risotto
- Stuffed mushrooms with garlic cream cheese
- Corned beef plait
- Pear and stilton quiche
- Mixed leaf salad
- Fruity coleslaw
- Minted feta, rocket and olive salad
- Curried rice
- Crispy bacon, avocado, orange and watercress salad
- Mushroom, bacon, garlic and beansprout salad
- Tomatoes with a honey and balsamic vinegar dressing
- Tomatoes with a basil oil
- Roasted new potatoes
- A selection of breads
  
- A choice of three home-made desserts
  
- Freshly brewed coffee / tea and mints

If your party is less than six delegates our bar lunch menu will be offered. Please advise us if any of your delegates have special dietary requirements. We will always have two vegetarian dishes available on the buffet table.

## Finger Buffet Conference Menu

Our finger buffet option includes a selection of both hot and cold items. Example Menu-

- Savoury filled sandwiches
- Chicken Caesar wraps
- French bread pizza
- Chorizo and chicken skewers
- Mini beef Wellingtons
- Mini chicken and bacon pies
- Filo King prawns
- Barbeque chicken drumsticks
- Mini salmon, haddock and apple fishcakes

Please ensure that we are made aware in advance of the day of any delegates who are vegetarians / have any special dietary requirements.

## Two Course Set Conference Menu

This option would be available to any meetings with eight delegates or less as part of the delegate packages. Should this be the preferred option for larger meetings then the 2-course set menu would be available at an additional £5.00 per person on the delegate tariffs.

Where this option is selected, guests would be able to select whether a starter/main or main/dessert option would be the preference for the whole group. Should the whole party wish to have a three-course menu to include starter, main and dessert this can be arranged at an additional cost. Below is an **example** of our set Conference Menu

- 10 oz Welsh sirloin steak, roasted cherry tomatoes, Jack Daniels sauce
- Seabass, coriander salsa, lemongrass and chilli cream - served with a selection of vegetables and potatoes
- Vanilla creme brulee
- Freshly brewed tea/coffee and mints

## Sandwich Conference Lunch

Sandwich lunches would be available to meetings who require a lighter option and as such these would be priced slightly less than the other lunch options available. An example of our conference sandwich menu is:

- A selection of savoury sandwiches (*example fillings – ham; egg mayonnaise; cheese; smoked salmon; chicken; brie and cranberry*)
- Chicken wraps
- Crisps

## Vegetarian Choices

Creamy mushroom ragout with a nutmeg mash  
Roast parsnip, sage, cheese and onion pie served with a mustard cream  
Honey, apple and blue cheese tart served with a herb sauce  
Mixed vegetable filo's with a garlic dressing  
Wild mushroom risotto with black olives and sundried tomatoes

To discuss your conference requirements please contact us 01291 672302.