

Prices are per person (plus VAT) available from 1 November 2022.

Lunch menu

Premium Curry Buffet Lunch - £15.45 per person (plus VAT)

Chicken jalfrezi curry - Vegetarian jalfrezi curry (vegan) - Basmati rice (vegan) - Onion Bhaji with mango chutney (vegan) - Mixed Salad (vegan) - Naan bread (vegetarian) - Fruit bowl / lemon drizzle cake bites and gluten free vegan carrot cake bites

Traditional Lasagne Lunch - £12.45 per person (plus VAT)

Traditional beef lasagne - Traditional vegetable Lasagne (vegetarian) - Mixed salad (vegan) - Mozzarella and tomato salad in a garlic and herb marinade - Garlic bread - Fruit bowl

Tasty Jacket Potato Lunch - £12.45 per person (plus VAT)

Jacket potato with assorted toppings: • Ratatouille (vegan) • tuna mayonnaise • cheddar cheese (vegetarian) • crunchy coleslaw salad - Mixed salad - Fruit bowl

Premium sandwiches buffet lunch - £15.45 per person (plus VAT)

Sandwich and wrap platter with assorted classic fillings - Mini chicken skewers - Mini vegetable skewers with balsamic glaze (vegan) - Vegetable samosas (vegan) - Lightly spiced potato wedges with relish (vegan) - Mixed salad (vegan) - Crunchy coleslaw - Fruit bowl / lemon drizzle cake bites and gluten free vegan carrot cake bites

Classic sandwiches lunch - £12.45 per person (plus VAT)

Sandwich and wrap platter with assorted classic fillings (one round) - Vegetable samosas (vegan) - Onion Bhaji with mango chutney (vegan) - Fruit bowl

Working sandwiches lunch A £9.45 per person (plus VAT)

Sandwich and wrap platter with assorted classic fillings (one round) -
Lightly spiced potato wedges with relish (vegan) - Fruit bowl

Working sandwiches Lunch B - £9.45 per person (plus VAT)

Sandwich and wrap platter with assorted classic fillings (one round) -
Vegetable samosas (vegan) - Fruit bowl

Separate plated meals for special diets

The following meals are offered for those with intolerances including gluten/wheat, dairy/lactose, nuts/peanuts, fish/shellfish, eggs, celery, soya beans, mustard, sesame, sulphates, lupins, crustaceans or molluscs.

Winter roasted vegetable with chicken and tri-coloured quinoa –

Chicken fillet marinated with extra virgin olive oil, salt, black pepper, red chilli, garlic and rosemary. Tri-coloured quinoa, roasted carrots, roasted butternut squash. Steamed brown rice. Salad leaves – lollo rosso, cos, radicchio.

Winter roasted vegetable with aubergines and tri-coloured quinoa –

Courgettes, aubergines, butternut squash and carrots. Extra virgin olive oil, salt and black pepper. Tri-coloured quinoa. Salad leaves – lollo rosso, cos, radicchio.

Full ingredients for these plated meals are listed above and on the allergens information chart. To maintain safe practice in food handling and food labelling we do not bespoke our menus to individual's preferences.

Add-ons

Prices are per person unless otherwise stated (plus VAT).

Fruit bowl – £15 per bowl (1 bowl for 10 people)

Tray bake (homemade lemon drizzle and chocolate & orange cake) – £3.55

Cupcakes – £3.55 (homemade) minimum numbers apply

Walker's crisps – £10 per bowl (1 bowl for 10 people)

Lightly spiced potato wedges with relish (vegan) – £2

Mini vegetable quiche (vegetarian) – £3

Vegetable samosas (vegan) – £2

Onion Bhaji with mango chutney (vegan) - £2

Refreshment menu

Hot drinks

- Tea and coffee – £2.00
- Tea, coffee with biscuits – £2.40
- Tea, coffee served with cupcakes – £3.75
- Tea, coffee served with cake bites - £3.45
- Tea, coffee served with scones and jam – £3.75
- Tea, coffee served with tray baked cakes – £3.75
- Tea, coffee served with fruit and cake bites - £4.00
- Tea, coffee served with croissants and Danish pastries – £3.45

Chilled drinks

- Fruit juice – £3.30 per litre
- Bottled water (still or sparkling) – £3.20 per bottle

Refreshment packs (only available with Premium Menus)

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- 2 servings of tea, coffee, biscuits plus 1 serving of tea, coffee and juice with lunch – £4.30
- 3 Servings of tea, coffee, biscuits plus 1 serving of tea, coffee and juice with lunch – £5.90
- 3 Servings of tea, coffee, biscuits and juice with lunch – £4.65

Refreshment pack with upgrade from biscuits to Danish pastries and croissants add £0.65 per serving.

Refreshment pack with upgrade from biscuits to tray baked cakes add £0.65 per serving.

Breakfast menu

- Tea, coffee served with croissants and Danish pastries – £3.45
- Tea, coffee served with croissants and Danish pastries with fruit juice – £3.90
- Tea, coffee served with croissants and Danish pastries with fruit bowl - £4
- Tea, coffee served with croissants, Danish pastries with fruit bowl and fruit juice - £4.40
- Tea, coffee served with yogurt cups with fruit compote and a granola topping, croissants and Danish pastries – £4.80
- Tea, coffee served with breakfast butties, sliced fruits, croissants, and Danish pastries with fruit juice – £5.80 (breakfast butties, choose from bacon, sausage or egg fillings)

Reception menu

- Cheese board with chutney - £5 per person plus VAT minimum numbers apply
- Crisps, olives, and tortilla chips - £29.50 plus VAT for 10 people

NCVO Conference Suite catering

- Our catering team are on hand seven days a week, creating a range of tempting menus from quality fresh produce
- We will work with you to create the perfect menu for all your events
- We use 100% sustainable and biodegradable disposable tableware as standard

- China plates and stainless steel cutlery is available on request (additional charges apply)
- A recycling and composting system operates throughout our building with zero waste to landfill
- Filtered water machines are fitted in our meeting rooms. Disposable, compostable beakers made from sugar cane are supplied as standard. Bottled still and sparkling water is available on request, additional charges apply.

How we accommodate special diets and allergies

We cater for most special dietary requirements in-house. Where it is necessary for us to engage specialist external catering, for example for kosher diets we order from Hermolis (Additional catering and delivery charge apply).

Our chefs offer a separate plated meal that has been designed to accommodate those with intolerances to any of the following 14 allergens: Cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, milk, nuts, celery, mustard, sesame, sulphites, lupin, and molluscs. We take extra precautions to minimise contamination in the preparation of these meals however, as allergens are present and handled in the kitchen, we are unable to guarantee that any menu item can be completely free of allergens. An ingredients list for the separate plated meals is available on NCVO's website under venue hire, food and drink. Please advise us if you require any separate plated meals when ordering catering.

To maintain safe practice in food handling and food labelling we cannot bespoke our menus to individual's preferences. Where specific food intolerances are severe or complex please speak to us as it may be necessary to engage specialist external caterers or for an exception to be made to permit the attendee to bring their own lunch.

Where necessary for us to engage specialist external catering, additional charges may apply.

Sandwiches and wraps when selected are served as one third meat, one third fish and one third vegetarian on separate platters as standard. Please let us know when ordering if you want to adjust these ratios. Sandwich fillings are a selection of traditional favourites.

How to place your catering order

To place a catering order please complete the [online order form](#) providing the menu choice, only one menu to be selected per event, please also let us know the times for delivery to the room.

Where the lunch will be served

Lunches are served to the back of the meeting rooms unless you have booked a separate room for refreshments. Refreshment tables should be kept clear for the catering team to deliver orders. For best health and safety practice we aim to clear the lunch approximately an hour after delivery, any food consumed after this time is done so at your own risk.

Other information

Menu prices are per person unless otherwise stated. Invoices are raised after the event.

Menus are subject to change without notice due to seasonality and product availability.

If you require any assistance with ordering or would like to discuss your event requirements, please call or email the conference team.

Breakfast, lunch and reception menus are available on the NCVO website. For bespoke menus please contact the Conference Suite team.