

Coin Street Conference Centre

Conference Centre Menu

- Breakfast
- Finger Lunch Buffets
- Hot Bowl Food
- Drinks Packages



Coin Street 

What you need to know about our catering

At Coin Street Conference Centre we believe healthy and sustainable food is important for body and mind, and the environment.



- The majority of our buffet menu is made up of vegetarian and vegan options, around 20% are vegan options
- Food film is made from cornstarch
- Our caterers are proud to have achieved the highest possible 3* rating from the Sustainable Restaurant Association
- All meat is UK free-range and fish is sustainably sourced. Seasonal fruit and vegetables are sourced from the local market to ensure they are at the peak of freshness and flavour
- We have a zero-to-landfill policy, disposing of waste correctly and finding eco-friendly solutions
- All recycling is sent to the First Mile Recycling plant
- We supply only Fairtrade tea and coffee
- Healthy eating is encouraged by eliminating GM foods, trans fats, reducing fat across all our menus and salt by 50%
- We can cater for most allergies, but as our caterers operate in a working kitchen, they cannot guarantee no cross-contamination. If the allergy is severe for the delegate, we recommend they bring their own lunch.
- All chicken and lamb is certified Halal



Hot and cold drinks

Start the day right, with hot and cold drinks, from 9am



- Fairtrade tea and coffee | £2.50 per person
- Fairtrade tea, coffee and biscuits | £3 per person
- Orange/apple juice (jug serves 5) | £5.50
- Chilled and filtered tap water comes as standard in the meeting/catering rooms.

Breakfast time



Breakfast is available between 9am – 11am (minimum order 10)

Bronze breakfast

bakery basket | £5.75 per person

- A selection of mini viennoiserie; danish pastries, almond croissants and pain au chocolate.
- Served with Fairtrade tea and coffee

Hot breakfast

£10.20 per person

- Glazed brioche roll with a selection of British best back bacon (489kcal), sausage (616kcal)
- Roast Tomato & Mushroom in a Cereale Bap (vegan, d) (297 Kcal)

Gluten free and vegan options available on request.

Silver breakfast

granola and pastries | £10.50 per person

A selection of the following:

- Mini pastries
- Seasonal sliced fruit
- Granola with Plum Compote (V)
- Served with Fairtrade tea and coffee



Lunchtime finger buffet



g: no gluten ingredients | d: no dairy ingredients
n: contains nuts | v: vegetarian | vegan: vegan

Minimum order 6

Bronze lunch

£15.50 per person

Includes the following:

- Three pieces per person of a selection of freshly baked breads, all lavishly filled with a seasonal selection of meat, fish and vegetarian fillings
- Two seasonal light bites
- Two seasonal salads
- Selection of Homemade Mini Cakes
- Seasonal sliced fruit

Silver lunch

£17.90 per person

Includes the following:

- Three pieces per person of a selection of individual rolls, open sandwiches, mini baguettes and rustic bread, all lavishly filled with a seasonal selection of meat, fish and vegetarian fillings
- Three seasonal light bites
- Two seasonal salads
- Selection of Homemade Mini Cakes
- Seasonal sliced fruit

Individually packaged lunches from either the bronze or silver menu can be provided on request.

Why not add a little extra to your lunch or during your breaks?

- Kettle chips with salsa | £1.50 per person
- Cut Fruit – 5 mini pots platter (v,g,d) (serves 5) | £13.10
- Cut Fruit – 11 Mini pots platter (v, g,d) (serves 11) | £28
- Cake Platter (serves 8) | £24.50

Lunchtime hot fork buffet



Minimum order 10

Our hot fork buffet has a minimum order of ten per food item
£17.10 per person

From the field

- **Glazed & Honeyed Mushrooms, with balsamic, rosemary, honey and garlic served with orzo pasta (v)**
- **Penne Arrabiata** a classic, spicy tomato sauce with penne pasta (v)
- **Vegan Rogan Josh**, aubergine, squash, peppers and lentils served with rice (vegan, g, d)
- **Moroccan Vegetable Tagine**, squash, sultanas, courgettes and chickpea flavoured with cinnamon, ginger and cumin with a spiced couscous (vegan, d)
- **Rigatoni with Slow Cooked Fable Mushroom Brisket** with a tomato sauce, chilli & red wine with rigatoni (vegan, d)
- **Symplicity Vegan Chilli Con Carne**, oregano and thyme flavour, served with rice (vegan, d)
- **Vegan Paella** with peppers, mushrooms, peas, artichoke hearts, sun blush tomatoes and onion pan fried with paprika, parsley and lemon, served with arborio rice (vegan, d, g)

From the farm

- **Spaghetti Carbonara** with Chicken, mushrooms, garlic, onion and cream with stirred through spaghetti and Bella Lodi cheese
- **Caribbean Lamb**, and sauce with sweet potato and fresh herbs. served with rice (g, d)
- **Chicken Jalfrezi**, in a deliciously thick, spicy sauce served with rice (g, d)
- **Tarragon Chicken & Rice** served with long grain rice (g)
- **Coconut & Coriander Chicken** (with peanuts, lemon & cumin) served with rice (g, d, n)

From the sea

- **Harissa Salmon with Mint Jewelled Couscous**
- **Chalk stream Trout, fresh basil, broccoli with orzo pasta**, finished with Bella Lodi

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Lunchtime boxed salads



A minimum order of three boxes per salad must be placed

Boxed salad menu per person, price includes a small portion of fresh cut fruit and small homemade dessert

£15.70 per person

Mediterranean Vegetable & Black Rice Salad (vegan, g, d)

With rocket & maple balsamic dressing (499 kcal)

Italian Summer Salad (v, g)

mozzarella, artichoke hearts, olives, baby leaves, tomato and basil with mint & lemon dressing (291kcal)

Vegan Cumin Mince, Courgette & Butterbean Salad (Vegan, d)

with peppers, courgette, butterbeans and sun blush tomatoes gently mixed with orzo (490kcal)

Chargrilled Chicken Rainbow Salad (g, d)

with chicken fillets marinated in chilli & coriander tossed with mint, chickpeas, quinoa, julienne of raw carrot & rocket with a lime & smoked paprika dressing (518kcal)

Hot Smoked Honey Salmon Niçoise Salad (g,d)

with hot roast smoked salmon with hard boiled egg, new potatoes, olives, cherry tomato, mixed leaves and a dijon mustard dressing (337kcal)

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Something a little lighter



We recommend six bites per person | £3.50 per bite

Minimum order of 25 per light bite.

Tray service is available at a surcharge

Vegan

- **Free From Tapenade Bruschetta**, on Gluten-free and vegan crostini (vegan, g, d)
- **Spinach & Lentil Samosa** (vegan, d)
- **Chestnut Mushroom Vegan Sausage roll** (vegan, d)
- **Queen Olives**, 4 per portion (vegan, g, d)

From the field

- **Chilli Cheese Corn Muffins**, made with polenta flour (v, g)
- **Mozzarella, Slow Roasted Tomatoes & Nduja Pizza**, with fresh basil, mozzarella and vegan Nduja (v)
- **Feta, Cherry Tomato & Basil Tart**, with fresh basil (v)

From the farm

- **Chicken Brochette with Chilli & Oregano** (g, d)
- **Chorizo & Red Onion Sausage Rolls** with fresh thyme
- **Bella Lodi Chicken Strip** with Lemon & Parsley mayonnaise dip

From the sea

- **Chilli & Maple Salmon Skewer** (g, d)
- **Smoked mackerel Crostini** with Ricotta, lemon juice, capers and Nutmeg

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Finish with drinks



Finish your day with socialising and networking drinks and nibbles. This can be served from your meeting or conference space, or why not consider hiring our Roof Terrace for just £140 + VAT per hour? (Minimum order 25)

Drinks & Nibbles Bronze

£26.50 per person

- A mixture of red & white wine, and soft drinks, served with mixed nuts, olive mix, kettle crisps
- 3.5 alcoholic drinks and 1.5 soft drinks per person

Drinks & Nibbles Silver

£35.50 per person

- A mixture of red & white wine, beer, and soft drinks, accompanied by a selection of finger buffet (4 per person)
- 3.5 alcoholic drinks and 1.5 soft drinks per person

Drinks & Nibbles Gold

£45 per person

- A mixture of red & white wine, prosecco, and soft drinks, accompanied by a selection of finger buffet (6 per person)
- 4.5 alcoholic drinks and 1.5 soft drinks per person

Drinks Only Package (wine only)

£17.80 per person

- A mixture of red & white wine and soft drinks
- 3.5 alcoholic drinks and 1.5 soft drinks per person

Drinks Only Package

£21.50 per person

- A mixture of red & white wine, beer and soft drinks
- 3.5 alcoholic drinks and 1.5 soft drinks per person

Non Alcoholic Drinks Package

£9.50 per person

- A mixture of fresh juices and non alcoholic beers
- 1.5 glasses of soft drinks and 2 non-alcoholic beer per person

Our commitment to sustainability

Sustainability is incredibly important to us, and we're proud that our caterers share this commitment. From ethically-sourced ingredients to waste reduction initiatives, our catering partners ensure that every meal served aligns with our environmental values.

They focus on local, seasonal produce, reduce food miles and support nearby communities. Plus, eco-friendly packaging, minimal food waste, and strict recycling protocols helps us reach a greener, more responsible future for everyone.



The important bits

Dietary requirements

We're pleased to offer wheat free, gluten free, vegan, Halal and dairy free dietary options.

Crockery and cutlery

All our prices include china plates, stainless steel cutlery and serviettes.

VAT

All prices are exclusive of VAT

Additional information

All menus are subject to change without notice due to availability and seasonal variations. Minimum numbers may apply.

Please let us know if you'd like to hear more about our catering options – we'd love to hear from you!

We try our best to meet your all dietary needs, but on rare occasions where we can't, we may ask delegates to bring their own meal.

Please let us know if you'd like to see our dietary menu.

