

Conference Lunch Options

Traditional Sandwich Lunch **£8.50** (Included in DDR A)

Selection of freshly filled sandwiches and wraps
Gourmet crisps

Chefs Choice Working Lunch **£12.50** (Included in DDR B and C)

Sample 2-course Menu
Selection of freshly filled sandwiches & wraps
Selection of finger food items
Daily salad bowl
Gourmet crisps
Selection of mini desserts

All lunches are served within the meeting rooms

Delegate Space Package **£6.00**

Delegate Space is our new Café style lounge, where guests can help themselves to unlimited tea and coffee, with Danish pastries served in the morning and biscuits in the afternoon.

Guests can enjoy unlimited access to the Delegate Space for just £7.00 per person.

If you require your tea and coffee to be served in your room and not from the Delegate Space, we can offer the items as priced individually:

Tea and coffee	£2.10
Tea and coffee with biscuits	£2.50
Tea and coffee with freshly baked cookies	£3.00
Tea and coffee with Danish pastries	£3.50
Tea and coffee with breakfast baps (a selection of bacon, sausage and egg)	£4.50
Bottles of mineral water	£2.25
Jugs of fruit juice (selection of orange, apple and cranberry)	£5.00
Frobisher fruit juice	£2.60
Coke, Sprite or San Pellegrino	£1.70

All prices quoted are excluding VAT

Hot Fork Buffet Menu **£16.50** (Included in DDR C)

Meat

- Grilled Chicken, Butterbean and Cannellini Cassoulet, Herb Couscous
- Chorizo Sausages, Roasted Mediterranean Vegetables, Harissa Tomato Sauce and toasted Pitta Bread
- Chicken Sumac, Aromatic Basmati Rice and Labneh
- Masala Chicken, Peppers and Red Onion Kati Roll, Grated Carrot, Cucumber and Coriander Salad, Shredded Iceberg and Mint Yoghurt Dressing
- Beef and Chicken Shawarma, Pickled Cabbage and Carrot, Lebanese Flatbread and Garlic Mayonnaise

Fish

- Roasted Salmon, Crushed New Potatoes, Chive, Black Olive, Lemon and Tomato Salsa
- Teriyaki Marinated Cod Loin, Vegetable and Egg Noodle Stir-Fry
- Smoked Haddock Fishcake, Tartare Sauce, Sweet Potato and Jacket Potato Wedges
- Prawn Jambalaya, Sweet Potato and Red Chilli Salsa

Vegetarian

- Falafel, Roasted Pepper and Sumac Tomato Sauce, Aromatic Basmati Rice
- Cauliflower and Red Lentil Dhal, Basmati Rice, Fried Red Onions
- Sweet Potato, Parsley and Red Kidney Bean Cake, Sautéed Savoy Cabbage and Red Onion, Tomato and Basil Sauce
- Masala Vegetables Kati Roll, Grated Carrot, Cucumber and Coriander Salad, Shredded Iceberg and Mint Yoghurt Dressing

All served with:

Mixed Salad and Mixed Vegetables
Fresh Fruit
Selection of Mini Desserts

space to talk...

+44 (0)1273 678678

space to contact...

spacewithus@sussex.ac.uk

space to surf...

www.spacewithus.co.uk