



**FOR CONFERENCES IN THE  
AUDITORIUM PLEASE CALL FOR A  
PERSONALISED QUOTE**

**BREAKFAST**

Essential Breakfast  
Danish pastry selection  
Coffee, tea and herbal infusions  
**£3.50 per person**

**CONTINENTAL BREAKFAST**

Croissants  
Fresh fruit kebab  
A glass of Greek yoghurt, honey and muesli  
Glass of fresh fruit juice  
Coffee, tea and herbal infusions  
**£6.50 per person**

**FULL ENGLISH BREAKFAST**

Bacon, sausage, beans, tomato, hash browns, mushrooms  
and scrambled eggs  
Coffee, tea and herbal infusions  
**£9.95 per person**

**ADDITIONAL ITEMS**

Freshly brewed tea, coffee and Herbal Infusions £1.95 per  
person  
Fruit juice £4.50 per jug  
Bottled water 1ltr £2.95 per bottle  
Freshly brewed tea, coffee and Herbal Infusions with the  
following:  
Biscuit assortment £3.00 per person  
Freshly baked buttered croissant £3.25 per person  
A variety of great tasting muffins £3.25 per person  
Freshly baked Danish pastries £3.50 per person  
Fresh Fruit Platter £3.95 per person  
Selection of sandwiches (1½ rounds per person) £5.50 per  
person  
Chunky chips £2.50 per person

**BREAKS**

Coffee, tea and herbal infusions £1.95  
Coffee, tea and herbal infusions and biscuits £2.50  
Coffee, tea and herbal infusions and homemade cake  
£4.00

**WATFORD  
COLOSSEUM**

### **AFTERNOON TEA**

A selection of freshly made sandwiches, handmade cakes and scones served with tea and coffee £10.00 per person

### **SPARKING AFTERNOON TEA**

A glass of Prosecco to go with your selection of freshly made sandwiches, handmade cakes and scones served with tea and coffee £15.00 per person

### **DINING MENU**

#### **STARTERS**

Saffron scented leek and potato soup with croutons

Oak smoked salmon, avruga caviar & potato salad with chive cream

Scottish smoked salmon feuille, chive mille mascarpone, pickled radish and dill mustard

Homemade ham hock terrine with apple chutney & pickled vegetables

Tartlet of roasted peppers and gruyère cheese with tomato chutney

Smoked mackerel terrine with dill dressing

#### **MAINS**

*(served with seasonal vegetables and either fondant or gratin potato – choice to be made at menu selection stage)*

Pan fried duck breast served with port wine jus

Herb crusted welsh lamb rump with redcurrant sauce

Roast loin of Scottish beef served with Yorkshire pudding & red wine gravy

Corn fed supreme of chicken stuffed with tarragon mousse & white wine sauce

Baked fillet of salmon served with chilli butter

Butternut squash and cashew nut Wellington

#### **SORBET**

Champagne sorbet

Lemon sorbet

Orange sorbet

#### **DESSERTS**

White chocolate & raspberry mousse passion fruit coulis

Chocolate box with raspberry coulis and berry compote

Dark and white chocolate tart vanilla ice cream

Passion fruit & mango bavarois with chocolate sauce

Crème Brulee cheesecake berry compote

Selection of English cheese with homemade chutney

**Gold: 4-courses with tea, coffee £36.50 per person**

**Silver: 3-courses with tea, coffee £33.95 per person**

**Bronze: 2-courses with tea, coffee £30.95 per person**

# **WATFORD COLOSSEUM**