



**hinxton
hall**
conference centre



Food and drink

Spring-summer 2025

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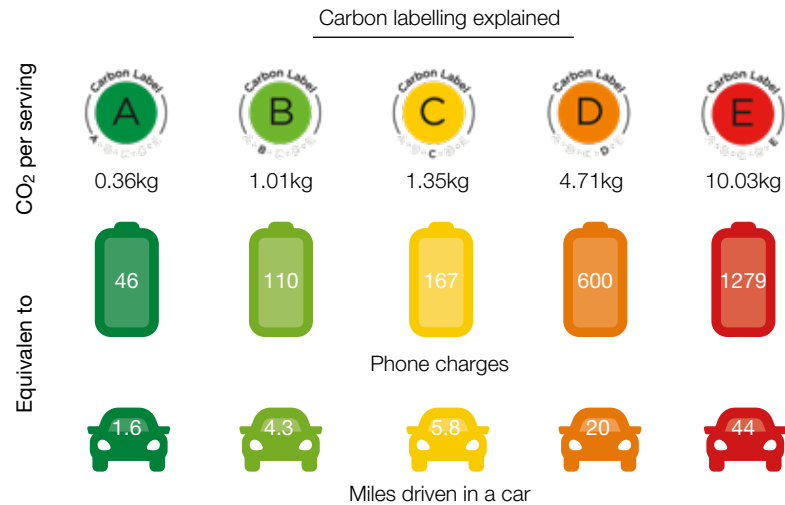
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Carbon labelling

We have recently introduced a carbon label, Foodsteps, to help our guests understand the impact of their food choices. Foodsteps measure the impact of all stages of a food's life cycle and allocate a carbon budget measured in kilograms of carbon dioxide equivalent per kilo (kg CO₂e/kg) or more simply, carbon intensity. It includes an A-E carbon rating, where A is very low and E is very high.



Foodsteps uses life cycle assessment data to calculate the greenhouse gas emissions from food across its life. This is done for every dish on our menu, individually. The assessment takes into account the impact of emissions sources from all life cycle stages of the process of producing and consuming food: farm, processing, packaging, transport, retail, end-mile, cooking and food waste.

We hope labelling system will help raise awareness of how food production and meal choices affect climate change, and encourage those booking events with us to think about sustainability when choosing their menus.



Food sustainability

Our catering partners, Restaurant Associates, have the highest Food Made Good accreditation by the [Sustainable Restaurant Association](#), which covers sourcing, society and environment. They are also committed to Net Zero by 2030.

Restaurant Associates, collaborate with local suppliers and vendors who share our commitment to sustainability, prioritising the use of organic, fair trade, and environmentally-friendly products.

[Find out more about our sustainability pledges, climate promise, and local suppliers.](#)

Wine – sustainable practices

Our food and drink partner, Restaurant Associates, has worked hard to find excellent wineries that think seriously about sustainable viticulture.

[Find out what each producer on our wine list is doing to reduce their impact on the environment, or even enriching the biodiversity of their vineyards.](#)

Food waste

We have implemented systems and policies to avoid and reduce organic waste. We have identified where our food and organic waste is being generated and have set targets for its reduction. Food waste is weighed and then goes for anaerobic digestion.

Our talented gardening team converts frying oil from both Hinxtton Hall and the other catering facilities on Campus to biodiesel, onsite. This then powers vehicles on Campus, including lawnmowers. The gardening team also collect coffee grounds from the Hall kitchen and sometimes use them on the soil as a conditioner, or to deter pests.

We also donate surplus food via Olio, the local sharing app. Food is collected from Hinxtton Hall twice a week by volunteers trained in food safety and redistributed in the local community via the app, helping us reduce food waste in a meaningful way.



[More information on our work towards environmental and social sustainability.](#)

Breakfast

Available in the Dining Room:

Buffet breakfast

Hinxton Hall English breakfast

Powter's gluten free sausage, grilled bacon, roasted mushroom, plum tomatoes, baked beans, choice of fried or scrambled eggs **D**

Hinxton Hall vegetarian breakfast

Vegetarian sausage, roasted mushroom, plum tomatoes, baked beans, fried or scrambled eggs, hash browns **C**

Sliced Suffolk meats and British cheese selection

Sourdough toast, gluten free bread and preserves **A**

Mini croissants, pastries and preserves **C**

Breakfast cereals with milk **A**

Yoghurt pot with seasonal fruit compote **A**

Fruit salad **A**

Smoothies, Fruit juices, tea and coffee selection **V**

Available in your meeting room:

Working breakfast rolls

Please choose a maximum of two:

Powter's sausage brioche bap **E**

Grilled bacon brioche bap **E**

Egg and hash brown brioche bap **C**

Grilled mushroom bap **D**

Working breakfast platters

Freshly baked mini pastries, croissants and preserves **V**

British cheese selection

Sliced Suffolk cured meats

Freshly baked breads **V**

Yoghurt pot with seasonal fruit compote **V**

Served with juice and a tea selection and filtered coffee.

Breakfast pots

Please choose a maximum of two:

Banana and blueberry granola pot **A**

Apple and blackberry bircher pot **A**

Fruit salad **A**

Breakfast grab bag

Wrapped croissant, jam pot, fruit salad pot, yogurt and granola pot, piece of fruit, Belvita breakfast bar, orange juice

V | vegetarian Ve | vegan



Refreshments

Alongside tea and coffee and a fruit bowl, choose one of the following for your refreshment break:

Savoury daily bake

Sweet daily bake

Healthier daily bake

Fruit platter

Ice-lollies

Upgrade available

Upgrade refreshment break to a Cream tea – tea and coffee served with a scone, clotted cream and strawberry jam.

About our hot drinks

We serve Clipper Teas, which are organic, Fairtrade, and plastic free.

Our coffee, Blend 53, is unique to Restaurant Associates and is Certified Rainforest Alliance. This means the coffee was grown on farms certified to the Rainforest Alliance Sustainable Agriculture Standard, which supports climate-smart agriculture and helps reduce the impact of such crops on the climate. The beans are sourced directly from farmers or through established trading companies, roasted in the UK, and distributed in 100% recyclable packaging.

V | vegetarian Ve | vegan



Lunch

The following options are available to be booked or are included in our day delegate rate.

Hot buffet lunch

Served in the Dining Room

This is a substantial two-course chef's choice lunch and requires time to eat and enjoy. It is served in the Dining Room and we would suggest you allow at least an hour depending on the number of delegates. Meat, fish and vegetarian options are offered with accompanying vegetable dishes in addition to the salads and dessert.

For groups of ten people or less we will ask you to confirm your group's menu choices in the morning and the options offered may be reduced.

Sample menu

Mains

Chargrilled chicken breast, lemon, garlic and garden herb salsa, fries, tenderstem broccoli **D**

Supreme of cod with leek sauce, fries, tenderstem broccoli **C**

Sunflower seeds risotto, peas, broad beans and mint, tenderstem broccoli (V) **C**

Salads

Couscous with pear and sweetcorn salad (Ve) **B**

Smoked mackerel, potato and mustard salad **E**

Mixed leaf, tomatoes, cucumber (Ve) **A**

Dessert

Chef's choice
Example: Lemon poppy seed cake (V) **C**

Fruit salad **A**

Served with a tea selection and filtered coffee.

V | vegetarian Ve | vegan



Lunch

Finger buffet lunch

Served with a selection of meat, fish, vegetarian and vegan sandwiches and bagels, olives, crisps.

In addition, and on behalf of your delegates, please choose three savoury items and one dessert from below:

- Mini Greek salad tartlet (V) D
 - Caprese skewers with pesto (V) C
 - Indian Pie (Ve) D
 - Fig Crostini (V) A
 - Cheese and pickle pork sausage roll E
 - Spring frittata (V) B
 - Pomegranate and sumac chicken skewer with rocket E
 - Smoked salmon roulard D
 - White bait, tartare and lemon D
- Please choose one of the following:
- Banoffee pie with Chantilly cream (V) C
 - Chocolate fudge cake (V) (Ve option available) D
 - Coconut and raspberry cake (Ve) B

Please also choose if you would like fruit platter or smoothies to accompany your lunch.

Other lunch options

Sandwich lunch

Selection of sandwiches, bagels and wraps (a selection of meat, fish, vegetarian and vegan), olives, crisps, and fresh fruit platter.

Chef's choice dessert

Served with fruit juice, tea selection and coffee.

ADD ON

Optional salads for finger buffet and sandwich lunch:

Please choose one or both:

- Aubergine, olives, sundried tomatoes and rocket (Ve) C
- Greek salad (V) E

Ploughman's

Mature cheddar, honey baked ham, piccalilli, pear chutney, Scotch egg, petite salad, sourdough baguette, carrot and orange cake, cordial. C

Piccalilli with roasted Mediterranean vegetables and vegan rainbow Scotch egg, petit salad, baguette, carrot and orange cake and cordial. (Ve)

V | vegetarian Ve | vegan



Lunch

Sharing platters – light snack option

Please choose up to two options on behalf of your delegates:

Mezze

Chargrilled mixed vegetables, pickled onions, marinated olives, hummus, baguette (Ve)

Charcuterie

Selection of cured Suffolk meats, pickled onions, cornichons, dried figs, olives, crusty bread

Cheese

Selection of British cheeses, artisan crackers, grapes, quince paste, celery (V)

Served with fruit juice, tea selection and coffee.

Grab bag lunch

Sandwich, packet of crisps, chocolate bar, fresh fruit, can of water



Afternoon tea

Selection of finger sandwiches:

- Burford Brown egg and chive mayonnaise, mustard cress on white (V) C
- Cucumber and dill cream cheese on spinach bread (V) C
- Smoked salmon, lemon and black pepper on granary E
- Coronation chicken, mayo and rocket on white E

Savoury selection:

- Tomato tartlet with roasted ratatouille (V) C
- Cheese and pickle pork sausage roll E

Sweet selection:

- Portuguese custard tart (V) C
- Banana bread with fudge frosting (V) D
- Mocha and tahini brownie (V) D
- Fruit scones - clotted cream and strawberry jam (V) D
- With coffee and tea selection

Upgrade available

Add a glass of prosecco.



Canapés & bowl food

Canapés

On behalf of your delegates,
please choose a minimum of four from the following:

- Mini cheese beef burger
- Baby croque monsieur
- Chicken stir fry with mangetout in tartlet
- Brochette of salmon and sweet peppers with lemon and fresh herbs
- Smoked haddock fishcake with hollandaise dip
- Tartlet of eggs Florentine (V)
- Caviar d'aubergine and sweet peppers on Yorkshire pudding (V)
- Bundle of vegetable julienne with hummus dip (Ve)
- Feta and mixed olive on toasted rye (Ve)
- Mini fresh fruit tart with cream (V)
- Mini banoffee pie (V)

Bar snacks such as crisps, pretzels and salted corn also available,
for drinks receptions, for example.

Bowl Food

(can be served during the day or evening)

Please choose three of the following options on behalf of your delegates:

- Char sui pork with Thai basil and minted rice noodle salad **(D)**
- Caribbean coconut chicken with mango and rice salad **(C)**
- Tandoori yellow tail king fish, fragrant rice and mint raita **(E)**
- Crayfish, watercress and lemon crème fraiche, pickled mooli, carrot and spring onion slaw **(C)**
- Arancini lemon, sage and mozzarella, charred sweetcorn, avocado and quinoa salad (V) **(D)**
- Tofu and spinach curry with spicy and smoky sweet potato (Ve) **(B)**

Please choose one from the following:

- Caramel choux buns (V) **(C)**
- Summer berry and strawberry trifle (V) **(C)**
- Sticky toffee pudding (V) **(C)**

V | vegetarian Ve | vegan



BBQ & street food

BBQ

Please choose three, including one vegetarian or vegan, from the following:

- Beef burger with tomato and chilli relish **E**
 - Hot Dog with American mustard, ketchup and caramelised onions **D**
 - Korean BBQ chicken skewers with Korean dipping sauce and kimchi **D**
 - BBQ Halloumi gyros (V) **C**
 - Vegan burger (Ve) **B**
- Served with sliced cheddar and beef tomato

Salads:

- Classic potato salad (V) **A**
- Coleslaw (V) **A**
- Caesar salad (V) **A**
- Green salad (Ve) **A**

Please choose one from the following:

- Strawberries and cream (V) **B**
- Eton mess (V) **B**
- Rocket ice lollies (Ve)

Street food

Choose either Mexican or Chinese menu.

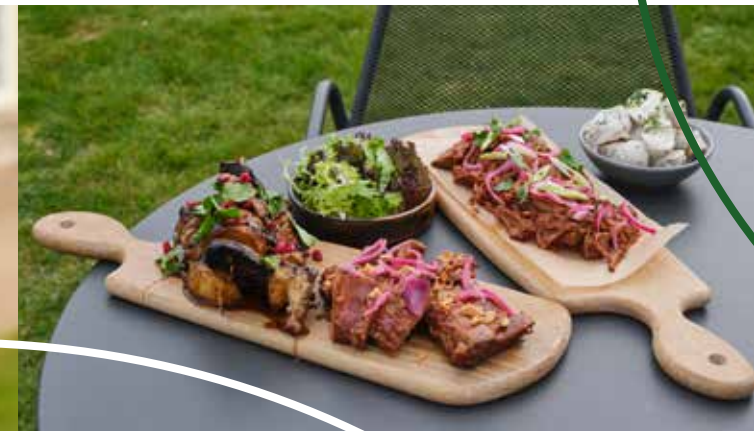
Mexican

- Mexican chalupa chicken **D**
- Mexican wrap, roasted peppers, guacamole and pinto beans (Ve) **B**
- Corn on the cob **C**
- Includes tortilla chips and dips (Ve)
- Ice-lollies

Chinese

- Duck bao bun with hoisin cucumber and spring onion **E**
- Crispy miso aubergine bao bun (V) **C**
- Spring rolls **D**
- Includes prawn crackers
- Ice-lollies

V | vegetarian Ve | vegan



Dinner

Three-course hot buffet dinner

An informal dining experience served in the dining room comprising a starter, served to your table, followed by a selection of hot buffet options and salads for main course, and finished with dessert.

Please note that the dining room will only open if there are 10 or more guests dining.

Sample Menu:

Starter:

Chicken and apricot slice with crispy bacon crumb and fine leaves **E**

Vegan feta cheese salad (Ve) **D**

Mains:

Roasted pork belly, Persian herbed rice, garlic raita, green beans **E**

Citrus spiced roast sea trout, Persian herbed rice, garlic raita, green beans **D**

Freekeh, chickpea and tomato pilaf, Persian herbed rice, garlic raita, green beans (V) **A**

Salads:

Mango, chilli, carrot, cashew and mint salad (Ve) **A**

Mediterranean potato salad (V) **B**

Mixed leaf, tomatoes, cucumber **A**

Dessert:

Chef's choice

Example: Sticky toffee pudding with custard **C**

Fruit salad **A**

Served with a tea selection and filtered coffee.

V | vegetarian Ve | vegan

V | vegetarian Ve | vegan



Dinner

Fine dining

On behalf of your delegates, please choose one starter, one main and one dessert.

All dietary requirements will be catered for individually (including vegetarian):

Starter:

Chicken liver pate with ciabatta toast, onion chutney and fine leaves **D**

Chalk stream trout Niçoise salad **C**

Pan-fried scallop, coriander chutney, lemongrass and pea sauce **B**

Vichyssoise, garlic and rosemary croutons crispy leeks (Ve) **B**

Asparagus and broad bean risotto, chives, crème fraîche on a bed of red chard (V) **B**

Mains:

Chicken breast, crushed new potato, pea fricassée, chicken velouté **D**

Herb-crusted beef fillet, confit shallot, heritage carrots and honey and mustard jus **D**

Lemon and herb crusted sea bass, crushed potatoes, salsa verde **D**

One pan salmon, roast asparagus, cherry tomato, baby potato and basil leaves **C**

Spinach and ricotta ravioli, roasted courgette, heritage tomato and parmesan cheese (V) **C**

Ratatouille tart, vegan parmesan, lemon thyme, roasted courgette and heritage tomato (Ve) **C**

Dessert:

Classic lemon tart with Chantilly cream (V) **C**

Sticky toffee pudding, vanilla ice cream, and caramel sauce (V) **C**

Chocolate sponge with strawberry ice cream berries coulis (V) **D**

Apple cake with toffee sauce (Ve) **B**

Coconut cake with stewed summer fruit (Ve) **C**

Served with filtered water, tea selection and filtered coffee

ADD ON

Cheese course (optional extra)

Selection of three seasonal British cheeses, artisan crackers, grapes, quince paste, celery (V)

V | vegetarian Ve | vegan



Dinner

Other options

Supper tray menu

Supper trays are pre-ordered and placed inside your accommodation room.

Please select one of the following options:

Ramen pot: Noodles served in a rich, flavourful vegetable broth, garnished with an assortment of thinly sliced vegetables and herbs. Served with a fruit juice and cake bar (V)

Bento style box: Sliced pitta, hummus, falafel, filled sliced vegetable wrap, fruit and nut mix, crudités, served with fruit juice (V)



Christmas

Menu

Butternut squash, sweet potato, crispy bacon crumble, garlic and thyme mini croutons (V/Ve option available)

**

Roast turkey breast, carved gammon ham, sausage and cranberry stuffing, pigs in blanket, roast potato, buttered sprouts, parsnips and honey puree, roasted carrot, meat jus and cranberry sauce

Heritage tomato, shallot onion and cave-aged cheddar quiche, roast potato, parsnip and honey purée, roasted carrot, Roquefort blue cheese sauce (V)

Heritage tomato, shallot onion and vegan cheese tart, roast potato, parsnip and maple syrup puree, roasted carrot, vegan cheese sauce (Ve)

**

Christmas yule log with hot chocolate sauce (V)

Traditional Christmas pudding with hot brandy sauce (V)

Chocolate fudge cake with hot toffee sauce (Ve)

**

Mince pies

Tea and coffee

Christmas crackers

Two-course buffet dinner **£35 (+VAT)**

Three-course buffet **£40 (+VAT)**

Fine dining **£45 (+VAT)**

V | vegetarian Ve | vegan

Drinks packages available.



Special offer

End with a party, kick-start the year on us!

Book a three-course, served Christmas meal and get a free full-day's room hire* at Hinxtton Hall Conference Centre for a meeting in January or February!

*Size in line with number of Christmas party guests, catering not included.

Talk to our team when booking!

Wine list

White

Care, Blanco Sobre Lias, Cariñena, Spain, 2022 (House) (Ve) £23.00
A very fruity wine with great balance. Intense, crisp and refreshing.

De Martino, Estate Chardonnay, Casablanca Valley, Chile, 2022 (Ve) £28.00
Ripe citrus fruit and peaches, along with a smooth palate with medium body. Carbon neutral producer.

Ken Forrester, Petit Chenin, Western Cape, South Africa, 2022 (Ve) £35.00
Real freshness on the palate with crunchy green apple and grapefruit flavours.

Rosé

La Copa de Bobal Rose, Utiel-Requena, Spain, 2020 (V) £23.00
Vibrant red fruit flavour with hints of floral notes.

Red

Care, Tinto Sobre Lias, Cariñena, Spain, 2021 (House) (Ve) £23.00
Fragrant and ripe red and black fruit with great balance.

Biferno Rosso Riserva Palladino, Naples, Italy, 2017 (Ve) £30.00
A rich, cherry-scented, wine with the Aglianico grape adding some blackberry notes.

Aubert and Mathieu, Amy Organic Rouge, Languedoc-Roussillon, France, 2021 (Ve) £37.00
Juicy red fruit and subtle sweet spices. An elegant wine with great length.
Certified organic and carbon neutral.

Sparkling

Ruggeri Argeo, Prosecco Brut, Veneto, Italy, NV (Ve) £28.00
Delicate, zesty Prosecco, exuding green apples and citrus.

Bolney Wine Estate North Downs Cuvee, Sussex, Great Britain, NV (Ve) £61.00
Our own label sparkling English wine with delicate lemon, lime aromas and rich brioche on the finish.

Brut Tradition Gobillard, France, NV (V) £70.00
Brut Tradition Gobillard, France, NV - £70.00 (V)
Pink grapefruit and sweet marshmallow with a touch of oak ageing, it has a delightful creaminess.

Real Kombucha Dry Dragon 75cl £22.00
Non alcoholic. Made using pan-fired Dragonwell green tea, it is zesty and light bodied. A fragrant hit of lemon meringue on the nose, leading to chestnut and hay. Fresh on the palate with flavours of sweet lemons and a dry, chocolatey finish.

NV - non-vintage

All wines, other than the house wines, need to be ordered a minimum of seven days in advance.

Alcohol prices subject to change in line with UK inflation, we will endeavour to provide notice where possible.

V | vegetarian Ve | vegan



Price list

Breakfast

Breakfast in Dining Room*	£24.00
Working breakfast platters	£15.00
Working breakfast rolls	£8.00
Breakfast pots	£8.00

Refreshments

Tea and coffee only	£3.00
Refreshment break	£5.00
Jug of juice (serves 5)	£8.00
Cream tea	£7.00

Lunch

Two-course hot buffet lunch	£32.00
Finger buffet	£32.00
Sandwich lunch	£24.00
Ploughman's	£24.00
Sharing platters	£25.00
Grab lunch bag	£16.00

Afternoon Tea

	£26.00
with glass of prosecco	£32.00

Canapés and bowl food

Four pieces	£18.00
Additional canapés	£5.00
Bowl food	£34.00

BBQ and street food

BBQ	£32.00
Street food	£32.00

Dinner

Three-course buffet dinner	£40.00
Fine dining	£50.00
Supper tray	£18.00

Add on options

Cheese board (per person)	£16.00
Salad (with finger buffet and sandwich lunch)	£3.00
Bar snacks	£3.00

Unless otherwise stated all menu prices listed are per person and exclude VAT at current rates.

For bookings or enquiries please contact us on +44 (0)1223 495123 or conference.centre@hinxtonhall.org

V | vegetarian Ve | vegan

* Included as part of accommodation booking

