

CONFERENCE RATES FOR GUYERS HOUSE – 2010

Residential Delegate Rate (24hr rate)

£148.00 + VAT

Includes:

Bed, full English breakfast, choice of hot or cold lunch, 3 course dinner.

All day tea and coffee with home made biscuits and cakes.

Conference room with projector screen, television & DVD/video, wi-fi, flipchart, whiteboard & markers, mineral water, mints, pads & pencils and 2 syndicate rooms for groups of 15 or over.

Daily Delegate Rate

Includes:

£48.00 + VAT

Choice of hot or cold lunch.

All day tea and coffee with home made biscuits and cakes.

Conference room with projector screen, television & DVD/video, wi-fi, flipchart, whiteboard & markers, mineral water, mints, pads & pencils and 2 syndicate rooms for groups of 15 or over.

Exclusive use of Guyers House for groups of 35 or more residential delegates; includes all conference and syndicate rooms within the 24hr rate.

Further syndicate rooms are available at £65.00 + VAT per day.

DINING ROOMS

We take great pride in the high standard of food served in our elegant Georgian Dining Rooms. In general, lunch tends to be a lighter and quicker meal, whilst dinner is more expansive in a relaxed candlelit style, but meals can be tailored to suit individual needs.

Our chef specialised in both traditional and international cuisine and is able to offer any type of menu to suit your working day. We will be happy to meet any special dietary requirements.

We enclose some sample menus:

LUNCH MENU

Chicken or Vegetable Curry with Coriander Rice

or Buffet Selection of:

Sausage Lattice

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Cucumber Raita

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Mixed Leaf Salad

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Caprése Salad

(Tomato, Mozzarella, Basil and Balsamic)

*

Smoked Fish Platter

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Goats Cheese and Onion Marmalade Tarts

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Selection of Sandwiches and Baquettes

Strawberry Panacotta with Fruit Coulis

DINNER MENU

Cream of Mushroom Soup with
Crème Fraiche and Truffle Oil

or

Ham Hock and Grain Mustard Terrine with Tomato
and Apple Chutney, Melba Toast and Mixed Leaves

Pan-roasted Breast of Guinea Fowl, Celeriac Purée,
Potato Fondant and Sautéed Local Chard

or

Seared Monkfish Tail with a Herb and Citrus Crust, Young Carrots, Parmentier
Potatoes, a Salad of Basil and Beetroot Cress and a Truffle Foam

or

Spiced Chick Pea Cakes with a Rich Tomato Fondue, Vegetable
Cous Cous and Sauté Red Chard with Balsamic Glaze

Hot Chocolate Brownie with Vanilla Ice Cream

or

A Selection of Cheese and Biscuits