



DDR PACKAGES

2024

ROYAL ARMOURIES HALL
AND NEW DOCK HALL



DDR JOUSTING PACKAGE

£40.95 + VAT PER PERSON

Main Meeting Room Hire (8am – 5pm)
 Dedicated Event Manager
 Registration Refreshments – Tea, Coffee & Biscuits
 1 Course Buffet Lunch with Tea & Coffee
 Afternoon Refreshments – Tea, Coffee & Biscuits
 Free Public Wi-Fi – Suitable for emails and light internet browsing only

REGISTRATION REFRESHMENTS

Tea, coffee and cookies 125 kcal  

Freshly brewed fairtrade coffee, a selection of fairtrade tea and herbal infusions

Lunch

You can select from either our **Finger Buffet or Hot Buffet** for all your delegates.

Upgrade to bowl food for your delegates for £4.00 per person including tea and coffee

DDR AGINCOURT PACKAGE

£49.95 + VAT PER PERSON

Main Meeting Room Hire (8am – 5pm)
 Dedicated Event Manager
 Registration Refreshments – Tea, Coffee, Fruit Juice, Mineral Water, Pastries or Fruit Skewers
 Mid-Morning Refreshments – Tea, Coffee & Cookies

2 Course Buffet Lunch with Tea & Coffee
 Afternoon Refreshments – Tea, Coffee, Fruit Juice, Mineral Water & Brownies or Fruit Skewers
 Free Public Wi-Fi – Suitable for emails and light internet browsing only

ARRIVAL REFRESHMENTS

Tea & coffee 35 kcal

Freshly brewed fairtrade coffee, a selection of fairtrade tea and herbal infusions

Bakery basket 256 kcal

A selection of freshly baked breakfast pastries

Seasonal fresh fruit platter 56 kcal

Jugs of fresh fruit juices (per litre)

A choice of three juices: orange, apple, grapefruit, tomato, pineapple or cranberry

Spring water

A choice of still or sparkling (750ml)

MID-MORNING REFRESHMENTS

Tea, coffee and cookies 125 kcal

Freshly brewed fairtrade coffee, a selection of fairtrade tea and herbal infusions, freshly baked cookies

Lunch

Select from either our Finger Buffet or Hot Buffet for all your delegates. Upgrade to bowl food for your delegates for £4.00 per person

AFTERNOON REFRESHMENTS

Tea, coffee and brownie boards or fruit skewers 237 kcal

Freshly brewed fairtrade coffee, a selection of fair-trade tea and herbal infusions, farmhouse boards of brownie chunks in 3 different flavours

Jugs of fresh fruit juices (per litre)

A choice of three juices: orange, apple, grapefruit, tomato, pineapple or cranberry

Spring water

A choice of still or sparkling (750ml)

FINGER BUFFET




































A selection of sandwiches, baguettes, bagles and wraps, all lavishly filled with our seasonal selection of meat, fish and vegetarian fillings

2 courses






















Including vegetarian option and dessert

Light Bites

Choose 4 items

- Goats cheese & red onion tart 404kcal  
- Curried cauliflower florets 216kcal  
- Pea & mint tart with crème fraiche custard 269kcal  
- Mediterranean vegetable & halloumi skewers 150kcal   
- Welsh rarebit with Yorkshire ale & cheddar cheese 83kcal  
- Korean BBQ chicken wings 103kcal  
- Naanza pizza tandoori chicken 401kcal   
- Cheesy garlic focaccia bites 233kcal  
- Mexican beef empanadas 456kcal   
- Thai fishcakes 157kcal  
- Mini burger sliders 276kcal   
- Mini pie selection 206kcal  
- Prawn lemongrass skewer 16kcal   
- Vegetable gyoza 79kcal  
- Lamb kofta with mint yoghurt 78kcal  

Sweet tooth desserts








- Chocolate and orange pots with sablé biscuit 211kcal  
- Selection of cupcakes 439kcal  
- Millionaires shortbread 316kcal  
- Healthy flapjack bars 225kcal  
- Seasonal fruit trifle 250kcal  
- Chocolate éclair 163kcal  
- Mini victoria sponge 136kcal   
- Mille feuille 212kcal  
- Seasonal fruit tarts 167kcal  
- Cherry bakewell 159kcal  






HOT BUFFET

Our Hot Fork Buffet is available with the choice of two mains from the farm, from the sea or from the field. It also includes one item from potato, pasta and rice, one seasonal salad from the salad patch, the choice of a dessert and comes with a selection of freshly baked breads.





From the farm

- Chicken fricassee with tarragon and mushroom 330kcal 
- Spicy Jamaican jerk chicken with scotch bonnet & coriander 456kcal 
- Slow cooked lamb tagine with chickpea & apricot 922kcal 
- Beef bourguignon, bacon, onions & mushroom 756kcal 
- Beef goulash, tomato, pepper & coriander 242kcal 
- Steak & ale pie with a short crust pastry 326kcal 
- Lamb hot pot, roasted root vegetables, sliced potato 349kcal 

From the sea

- Prawn, cod & salmon fish pie topped with parsley mash 243kcal 
- Penang prawn curries with coconut & mixed peppers 271kcal 
- Prawn, mussel, chorizo paella with parsley & saffron 369kcal 









From the field (v)

- Thai green vegetable curry with lime, coconut & chilli 171kcal 
- Roasted Mediterranean vegetables, penne pasta, black olive, shaved parmesan 239kcal 
- Basil gnocchi, roasted cherry tomato, courgette & pesto cream 546kcal 
- Forest mushroom stroganoff, pearl onions, paprika & gherkins 263kcal 






2 main courses

Including vegetarian option and dessert






Potato, pasta and rice (v)

- Fragrant jasmine rice **(h)** 121kcal 
- Buttered pilaff rice 272kcal 
- Minted new potatoes **(pb)** 152kcal 
- Garlic & thyme roasted potatoes **(pb)** 163kcal 
- Dauphinoise potato with garlic & cream 
- Roasted root vegetables with honey & thyme **(pb)** 
- Panache of green vegetables **(pb)** **(h)** 53kcal 
- Cauliflower cheese, Henderson's relish & Keen's cheddar 163kcal 

From the vegetable patch (v)

- Wild rocket, shaved parmesan balsamic dressing 144kcal 
- Bulgur wheat tabbouleh **(h)** 362kcal 
- Vine tomato, basil, garlic, extra virgin olive oil **(pb)** **(h)** 119kcal 
- Heritage roasted carrots, toasted fennel seed, crème fraiche **(h)** 65kcal 
- Red cabbage slaw, Thai green papaya, carrot, chilli lime dressing, crunchy peanut **(pb)** **(h)** 223kcal 

Sweet tooth desserts (v)

- Hand made seasonal fruit pies/tarts 169kcal 
- Home made chocolate brownie, fudge, peanut butter, double chocolate 237kcal 
- Mini cheesecake selection 140kcal 
- Carved fruit platter **(pb)** **(h)** 56kcal 
- Chocolate & coconut lamingtons 250kcal 























BOWL FOOD

Please choose 4 options, including 1 vegetarian – upgrade for £4.00 per person















Allocation of 3 bowls per person





Add a dessert option – additional £4.00 per person

From the farm















- Cumberland sausage & mash, caramelised onion gravy 261kcal  
- Pulled beef chilli con carne, buttered rice, sour cream & chive tortilla chips 590kcal  
- Slow cooked lamb shoulder shepherd's pie 381kcal  
- Chicken & ham, pie puff pastry lid  
- Moroccan lamb tagine, apricot & almond couscous 616kcal  
- Braised beef & mushroom in Guinness, bubble and squeak 324kcal  
- Lamb Massaman curry, potatoes, fragrant jasmine rice 424kcal  
- Classic Caesar salad, crispy bacon, croutons, anchovies 402kcal  
- New potato salad, pulled ham hock, mustard dressing 202kcal  
- Coronation chicken, rice salad, yogurt dressing 368kcal  

From the sea













- Seafood paella, tiger prawns, chorizo, saffron rice 369kcal  
- Salmon, cod & prawn pie, parsley mash 243kcal  
- Penang prawn curry, coconut rice 271kcal  
- Crispy cod goujons, chips, mushy peas 231kcal  
- Squid ink risotto, crispy prawn 255kcal  
- Italian fish stew, tomato & garlic bread 194kcal  
- Smoked haddock, Welsh rarebit buttered leeks 192kcal  

- Prawn cocktail, gem lettuce with bloody Mary sauce 40kcal  
- Poached salmon, asparagus, pickled cucumber, dill mayo 242kcal  

From the field (v)

- Butternut squash risotto, sage & goats cheese 185kcal  
- Wild mushroom stroganoff, pearl onions gherkins buttery rice 202kcal  
- Macaroni cheese, truffle & tomato 163kcal  
- Basil gnocchi, roast cherry tomatoes, pesto sauce 249kcal  
- Thai green vegetable curry, fragrant jasmine rice 171kcal  
- Roasted root vegetable hot pot **(pb)** 135kcal  
- Chinese leaf salad, lime dressing, toasted peanuts 64Kcal  

Sweet tooth desserts (v)

- Banoffee pot with banana, salted caramel 188kcal  
- Lemon posset, shortbread biscuit, berry compote 347kcal  
- Coconut mousse, macerated pineapple, toasted meringue 191kcal  
- Dulcey chocolate panacotta, mango salsa 398kcal  
- Eton mess, English strawberries 372kcal  
- Milk chocolate cheesecake, Turkish delight, dacquoise biscuit 277kcal  





WAYS
TO BE
WELL

DDR PACKAGE

Our Mindful Menus have been designed to help fuel a productive session by ensuring blood sugar levels are maintained with nutrient dense foods that have a low Glycaemic index (low glycaemic index foods release energy slowly into the bloodstream, causing only minor changes in blood sugar levels, and help maintain balanced energy levels throughout the day).

Ways to be Well is an evidence-based health and wellness programme which aims to demystify conflicting advice surrounding nutrition, physical activity, sleep and mental health with scientific fact.

Our nutritionally designed menus have been developed with our Registered Nutritionist Luxey Dayanandan and Group Executive Chef Ian Human.

COMMITTED TO THE PLANET

The seasonally changing menus have been created with the planet in mind to ensure they include sustainably and ethically sourced ingredients alongside a plant forward philosophy to fuel your conference and events.

ROYAL ARMOURIES

(v) vegetarian | (ve) vegan | (pb) plant based | (h) healthy
Our full list of dietary information can be found on page 10

Please speak to your event manager for more information.

£49.95 + VAT PER PERSON

The following menus have been designed to help fuel a productive session by maintaining balanced energy levels throughout the day and support performance from morning until night. Our nutritionally designed menus have been created by incorporating a holistic approach to nutrition and wellbeing with a focus on how they can support both physical and mental wellbeing

Ways to be Well is an evidence-based health and wellness programme. Our approach focuses on 10 core principals to help people to be 'nutritionally well', 'mentally and physically well' and 'responsibly well' in the belief that wellness in the 21st Century means working and living in ways that are better for our bodies, our minds and our planet.

ARRIVAL REFRESHMENTS

Tea & coffee 35kcal

Freshly brewed fairtrade coffee, a selection of fairtrade tea and herbal infusions

Hydration station

Please choose two from the following for flavours:
(All our flavours contain only natural sugars)

- Apple, celery and dill
- Mango, chilli and mint
- Carrot, orange and lemon thyme
- Pomegranate, lime and ginger

Hydration is very important and key to a healthy, productive workforce, as even mild dehydration (1-2%) can reduce cognitive performance, affect co-ordination, reaction times, decision making and blood circulation.

- Main Meeting Room Hire (8am – 5pm)
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- Registration Refreshments
- Mid-Morning Refreshments
- 2 Course Buffet Lunch with Tea and Coffee
- Afternoon Refreshments
- Free Public Wi-Fi – suitable for emails and light internet browsing only

MID-MORNING REFRESHMENTS

Tea & coffee 35kcal

Freshly brewed fairtrade coffee, a selection of fairtrade tea and herbal infusions, freshly baked oat & granola bites

Hydration station

LUNCH

Select from either our finger buffet for all your delegates or upgrade to Hot Buffet for £2.95 per person

AFTERNOON REFRESHMENTS

Tea, coffee and flapjack freshly brewed fairtrade coffee, a selection of fairtrade tea and herbal infusions, apricot & seed flapjack

Hydration station

FINGER BUFFET

A range of sandwiches on offer centred around vegetables, beans and lentils which are a great source of protein and a good source of iron that helps contribute to a reduction of tiredness and fatigue.

Lower GI Sandwich Lunch

- Chicken, bashed roasted carrots & garlic 403kcal
- Coronation cauliflower 328kcal
- Bashed avocado, sprouted seeds, sun dried tomatoes 698kcal
- Split pea hummus, beetroot & pear 311kcal

Salads

- Carrot, cabbage, ginger & chilli salad 65kcal
- Smoked quinoa with kimchi & green herbs 112kcal

Dessert

- Fresh fruit pots 25kcal

FORK BUFFET

Select two meat options and one vegetarian option

- Indian chickpea, radicchio, toasted almond, spinach & coriander **(v)** 187kcal
- Mushroom, EPA and celeriac stew **(v)** 377kcal
- Beetroot, bean and pumpkin seed curry **(v)** 287kcal
- Chunky beef chilli 403kcal
- Lamb tagine 867kcal
- Cornflake chicken, mango salsa & sweet potato 403kcal
- Pork shoulder, cider, roast apple and celeriac stew 386kcal

Dessert

- Fresh fruit pots 25kcal
- or fresh berries & vanilla crème anglaise 72kcal



ALLERGEN INFO

Do you have a food allergy or intolerance?

We provide allergen information on the 14 major allergens. Please speak with your Event Manager and details of allergens in any of our dishes can be provided for your consideration.

At your event there will be an Allergen Folder located at all buffet stations on your event catering floor to make delegates aware of all allergens contained in your chosen menu and help them make an informed decision.

Allergen Information

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies and intolerances to let our staff know so we can better cater for them. We are happy to provide further detail on ingredients and how they were handled to allow you make an informed decision as to whether or not the food is suitable for you.

Cereals containing gluten	Sesame seeds
Nuts	Peanuts
Crustaceans	Sulphur dioxide & sulphites
Celery	Soya beans
Eggs	Lupin
Mustard	Milk
Fish	Molluscs

If you have any concerns, please speak to a member of staff.