The Wellcome Genome Campus Conference Centre is a beautiful complex within Hinxton Hall Estate and its 100-acre parkland. Blending stunning contemporary architecture with the existing Grade II*-listed country house of Hinxton Hall, the world-class Conference Centre provides an exceptional space in an idyllic setting.

Our self-contained venue includes a 300-seat auditorium, eight distinctive meeting rooms for groups of two to 120 people, a superb exhibition area with bar and refreshment stations, 300-seat restaurant, parking, and 134 comfortable on-site bedrooms.

Located alongside — and taking inspiration from — research institutions that are both at the forefront of the biomedical revolution and home to so much scientific history, nowhere else is blessed with such a unique atmosphere. The Wellcome Genome Campus is an escape from everyday life, a chance to experience the luxury of concentrating on discussion and reflection, whilst everything else is taken care of for you.
DINING AND CATERING

We offer a wide range of catering options, from finger buffets to luxury private dining, both in our restaurant and in marquees on the lawns. Our menus have been designed with our catering partner Elior UK to complement the style of events at the Wellcome Genome Campus Conference Centre. That said, if you have something else in mind, or feel a different menu would suit your event better, we are more than happy to suggest alternatives and work with you to design a bespoke menu. We can of course also cater for any special dietary requirements your delegates may have.

Our catering options are summarised here, with menu details on the pages to follow.

<table>
<thead>
<tr>
<th>BREAKFAST</th>
<th>LUNCH</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full English</td>
<td>Hot buffet lunch with salad bar</td>
</tr>
<tr>
<td>Continental</td>
<td>Hot bowl food</td>
</tr>
<tr>
<td>Breakfast pots</td>
<td>Finger buffet lunch</td>
</tr>
<tr>
<td>Breakfast rolls</td>
<td>Ploughman’s lunch</td>
</tr>
<tr>
<td>Breakfast take away bag</td>
<td>Sandwich lunch</td>
</tr>
<tr>
<td></td>
<td>Take-away lunch</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BREAKS AND LIGHT SNACKS</th>
<th>DINNER</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tea/coffee</td>
<td>3-course hot buffet dinner</td>
</tr>
<tr>
<td>Afternoon tea</td>
<td>Hot bowl food</td>
</tr>
<tr>
<td>Canapés</td>
<td>Fine dining</td>
</tr>
<tr>
<td>Cheese and wine</td>
<td>Festive dining</td>
</tr>
<tr>
<td></td>
<td>Supper tray</td>
</tr>
</tbody>
</table>
BREAKFASTS

From standing snacks to full sit-down breakfasts, we have breakfast covered in all its forms.

Included as part of accommodation bookings and served in the restaurant:

BREAKFAST BUFFET

Full English breakfast – sausages, veggie sausages, toast, fried bread, bacon, fried eggs, baked beans, hash browns, fried mushrooms and tomatoes – and continental breakfast: freshly-baked croissants with preserves, Danish pastries, natural yoghurt with muesli, cereals, meats and cheeses.

BREAKFAST TAKE-AWAY BAG

Perfect for those leaving too early for breakfast at the restaurant, this bag contains a bacon twist (or vegetarian alternative), croissant, breakfast bar, fruit pot, yogurt, juice, and a bottle of water. Simply request at reception.

Day delegate morning add-on options served to your meeting room:

CONTINENTAL BREAKFAST

Freshly-baked croissants with preserves, a selection of Danish pastries, natural yoghurt with muesli. Served with tea and coffee.

BREAKFAST ROLLS

For a warm start, bacon rolls, Cumberland sausage rolls, or vegetarian sausage rolls with sauces.

BREAKFAST POTS

Natural yoghurt with muesli and honey.
TEA AND COFFEE

Tea and coffee breaks can be ordered for any time during the day and consist of fresh filter coffee, speciality tea selection, filtered still and sparkling water, and a freshly-baked sweet treat.

- Simply tea and coffee
- Free-flow flasks — either 15 or 26 cups (replenished as required)

Additional drinks throughout the day
- Selection of juices: orange, apple, cranberry and pink grapefruit, served by the jug
- Soft drink cans

AFTERNOON TEA

Indulge in a sumptuous afternoon tea featuring a selection of chef’s finest sandwiches and sweet treats.

AFTERNOON TEA SAMPLE MENU

Freshly cut sandwiches:
- Free-range egg, cress, mayonnaise, granary bread
- Mature cheddar, chutney, wholemeal bread (V)
- Dolphin-friendly tuna, sweetcorn, spring onion, mayonnaise, wholemeal bread
- British ham, vine tomato, Swiss gruyere, lettuce, English mustard, white bread
- Farm-assured chicken, coleslaw, iceberg lettuce, granary bread
- Charred red pepper, hummus, English carrot, white bread (V)

Sweet treats:
- Scones, clotted cream and jam
- Macaroons
- Miniature pastries
- Lemon muffins
- Mini éclairs
- Selection of teas

Served to your meeting room, breakout space, or the restaurant.
Canapés are designed to be eaten in one bite whilst standing during networking events or social gatherings, and are served on platters by waiting staff.

We recommend a minimum of six canapés per person for a reception of an hour and a half, increasing in numbers if your reception is longer. Six canapés are also an ideal appetiser in place of a starter.

Please choose from the menu below, a selection of four, six or eight canapés.

**Cold selection**
- Smoked duck, celeriac remoulade and quails egg
- Fig, Parma ham and cream cheese croutes
- Smoked salmon and mango salsa blinis
- Peppered mackerel and horseradish pâté
- Pear, dolcelatte and walnut crostini (V)
- Feta cheese and sun blushed tomato choux bun (V)

**Hot selection**
- Mini beef burgers and blue cheese
- Cumberland sausage and grain mustard mash
- Thai spiced fish balls
- Sardine, tomato confit and rocket crouton
- Mini soup shots (V)
- Pea and mint risotto balls (V)

**Dessert selection**
- Individual vanilla cheesecake
- White and dark chocolate dipped strawberries
- Mini lemon meringue pie
- Fresh fruit skewers
- Blueberry and frangipane tart
- Mini tiramisu

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**BREAKS AND LIGHT SNACKS CONT.**

**CHEESE OPTIONS**

We offer two different options depending on the style of your event:

**Cheese course**
Individual cheese plates delivered to your table after dessert (formal dining)

**Cheese sharing platter**
Served to the centre of your table at any time of day, or as a tasty addition to a wine reception. Includes a selection of pre-cut cheese slices, cheese biscuits, grapes, celery, pickled vegetables and chutneys. One board serves 8-10 people.
HOT BUFFET LUNCH

This is a substantial two-course lunch and requires time to eat and enjoy. It is served in the restaurant 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 salad bar and dessert.

For groups of ten people or less we will ask you to confirm your group’s menu choices in the morning.

SAMPLE MENU

Hot main course
- Laksa curry chicken breast, stir-fried rice noodles, pak choi and vegetable spring roll
- Seared tuna steak with pineapple salsa, roasted Mediterranean vegetables and citrus quinoa
- Smoked tofu and vegetable skewers, red and white coleslaw, pitta bread, coriander and yogurt dressing, sautéed potatoes (V)

All served with a selection of fresh vegetables.

Dessert
Hand made by our in-house patry chef
- Dark chocolate and blood orange marquise
- Lemongrass and lime panna cotta with coconut tuile

Drinks
- Filtered still and sparkling water
- Selection of freshly filtered coffee and teas

Salad bar
The salad bar offers a variety of cold salad elements and freshly baked breads that can either accompany your hot meal choice or form a meal on its own.

- Harissa and mint carrot
- Indian marinated cabbage
- Spiced chickpeas
- Turkish tomato salad
- Cucumber
- Pickled onion
- Roasted sweetcorn
- Edamame beans
- Sweet soy and ginger prawns
- Beetroot hummus
- Pulled gammon
- Baby spinach and rocket leaves
- Mixed olives
- Selection of oils and dressings
HOT BOWL FOOD

This buffet-style option can be offered as a standing meal and is perfect for events that are looking for something warm to eat but the ability for guests to continue networking.

Guests will be able to choose one Farm, Sea or Soil bowl, and a dessert.

LUNCHES CONT.

**MENU**

**Farm**
- Thai red chicken curry and coriander rice, prawn crackers and mini spring rolls
- Chunky chilli beef and steamed rice, tortilla chips and tomato salsa
- Pork in a green pepper and black onion sauce, stir-fried rice noodles, vegetable dim sum
- Moroccan lamb tagine, fruit couscous, falafel
- Beef meatballs in a rich tomato sauce, penne pasta, garlic dough balls and parmesan shavings
- Cumberland sausage and creamy mashed potato, onion gravy

**Sea**
- Smoked haddock and pea risotto, garlic bread fingers
- Salmon and prawn balti with pilaff rice, poppadoms and garlic and coriander naan fingers
- Thai marinated salmon, wild rice and lemongrass, yogurt and coriander dressing
- Seared tuna niçoise salad with quails eggs and fine beans

**Soil (V)**
- Five bean chilli in a rustic tomato sauce, coriander rice, tortilla chips and sour cream
- Quinoa, spinach, roasted butternut squash, beetroot and mung bean
- Tempura tofu stir-fried egg noodles, roasted sesame seeds, mini spring roll
- Harissa-roasted root vegetables, pumpkin seeds, pearl barley pilau
- Classic vegetable curry, spicy chickpeas, pilaff rice, onion bhaji

**Dessert**
- Classic vanilla crème brûlée with butter biscuit
- Individual lemon tart with fruit coulis
- Salted chocolate caramel tart with crème Chantilly
- White chocolate and raspberry panna cotta
- Irish cream cheesecake with coffee sauce

**Drinks**
- Filtered still and sparkling water
- Selection of freshly filtered coffee and teas
LIGHT FINGER BUFFET MENU

A selection of speciality breads, rolls or wraps filled with a range of meat, fish and vegetarian choices, accompanied by one Farm, one Sea, and one Soil option.

Groups of over 10 will be asked to select one from each category (Farm, Sea, Soil). Groups of 10 or under will be served Chef’s choice.

Served to your meeting room or breakout space.

Farm
- Orange jerk and ginger chicken skewer
- Singapore laksa beef ‘lollipop’
- Pulled pork served in a slider bun
- Chicken and vegetable gyoza with hoisin dip
- Mini lamb burger with minted mayonnaise

Sea
- Salt and pepper squid with soy and sweet chilli
- Battered cod strips with lemon, lime and herb mayonnaise
- Chargrilled tuna skewer with chermoula
- Red velvet beetroot breaded prawn with crème fraîche dip
- Shoyu glazed salmon skewer

Soil (V)
- Halloumi fritters with mango and spring onion salsa
- Vegetable and cranberry sausage roll
- Spinach and vegetable pakora with coriander yoghurt
- Sesame paneer skewer with sweet pepper and cream cheese dip
- Sea salt spiced flat breads with hummus and baba ganoush

Served with:
- Mini dessert and fresh fruit platter
- Filtered still and sparkling water
- Freshly squeezed orange juice
- Freshly filtered coffee and tea selection
LUNCHES CONT.

SANDWICH LUNCH MENU

For a lighter lunch on a budget, we can offer the following to be delivered to your meeting room or breakout area.

Selection of freshly filled sandwiches which may include:
- Chicken salad
- Honey roast ham and English mustard
- Prawn Marie rose and frisée
- Smoked salmon, cream cheese and cucumber
- Somerset brie and cranberry sauce (V)
- Hummus, baby spinach and carrot (V)

Accompanied by:
- A selection of vegetable crudities with assorted dips
- Salted crisps
- Fresh fruit platter
- Chef's choice of dessert/cake
- Filtered still and sparkling water
- Freshly squeezed orange juice
- Selection of freshly filtered coffee and teas

PLoughMAN’S LUNCH

Hinxton Hall traditional Ploughman’s lunch includes hand-carved gammon, English cheddar cheese, freshly baked crusty bread, boiled free-range eggs, pickled vegetables and chutneys.

TAKE-AWAY LUNCH

For those who cannot stay for lunch we offer the option of a packed lunch, ready for travel.

PACKED LUNCH

Comprising a sandwich wrap, bag of crisps, piece of fruit, cereal bar and a bottle of water. Available in meat or vegetarian options, comes in a paper carry bag.

Please let us know in advance of any special dietary requirements.
THREE-COURSE HOT BUFFET DINNER

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

SAMPLE MENU

Starter
- Tomato pesto soup (V)

Main course
- Confit duck and hoisin filo parcel with stir fried vegetables and egg noodles in plum sauce
- Poached smoked haddock on a bubble and squeak cake with poached egg and Dutch butter sauce
- Oven baked gnocchi in a spinach and ricotta cheese sauce (V)

All served with a selection of fresh vegetables, where appropriate, to complement the dishes.

Salad bar
- Tuna Niçoise
- Poached chicken and asparagus salad
- Mixed dressed soft leaves
- Tomato and chive
- Cucumber and red onion
- Fruity coleslaw
- Mediterranean couscous
- Freshly baked bread rolls

Desserts
- Baileys crème brûlée
- Fresh fruit salad with fresh cream

Served with:
- Filtered still and sparkling water
- Selection of freshly filtered coffee and teas served to your guests
DINNERS CONT.

FINE DINING

Our fine dining menu can be served in the restaurant, Pompeian room, or Green room. Create your perfect menu from the starters, main dishes and desserts listed below.

Please choose one vegetarian and one meat or fish option for both starter and main course, and one dessert option for your event. Let us have this selection and your table plan two weeks prior to your event.

Autumn/Winter 2019/20 (served October – March)

Starters
- Caramelised carrot and cumin soup with cumin oil and herb crouton (V,GF)
- Lemon sole galantine with curry salted cauliflower finished with a caper, raisin and pomegranate dressing (GF)
- Slow roasted pork shoulder croquette with apple sauce and picked shoots
- Autumn squash and sweet potato cake with roasted red pepper dressing and rocket (V,GF)
- Beetroot, watercress and blue cheese salad with hazelnut pangritata (V,GF)

Mains
- Walnut and chive chicken supreme, celeriac purée, rosemary potato pavé, sprout tops, wild mushroom jus
- Pan-fried duck breast, red cabbage ketchup, potato rosti, kale, cherry sauce
- Chargrilled beef fillet, pulled brisket, leek and green bean fricassée, fondant potato, rosemary jus
- Grilled salmon, wilted chard, turmeric mash, snap peas, seaweed butter sauce
- Celeriac and honey tarte tatin with chestnut salsa verde and seasonal vegetables (V)
- Pumpkin, pinenut and chestnut mushroom pasty with spinach and crème fraiche with seasonal vegetables (V)
- Crispy goat’s cheese risotto cakes with warm winter pears and seasonal vegetables (V)

Desserts
- Banoffee entremet, salted caramelised ice-cream
- Pear and frangipane dartoise with blackberry anglaise
- Assiette of autumn apple to include tarte tartin, apple mousse, Calvados cream with apple jelly
- Belgian chocolate dome with hazelnut and white chocolate finished with a mirror glaze

An alternative dessert will be prepared for vegetarian guests. Other special dietary requirements can be also catered for with advance notice.

Why not add our cheeseboard selection for the perfect end to your meal? Four cheeses served with biscuits and chutney to share with you fellow diners (see page 6 for more details).

Recommended accompanying wines
- Red: Five Foot Track Shiraz, Australia
- White: Finger Post Sauvignon Blanc

See wine list at back for more details.
FESTIVE DINING

Served in the restaurant, Pompeian room or Green room, we offer luxury menus for festive celebrations.

Please choose one vegetarian and one meat or fish option for both starter and main course, and one dessert option for your event. Let us have this selection and your table plan two weeks prior to your event.

Starters
- Carrot velouté, burnt orange and coriander (V)
- Salad of Stilton and walnut arancini, cranberry dressing (V)
- Gravlax salmon, celeriac remoulade, crisp caper berries

Mains
- Turkey breast, confit leg bon bon, chestnut and sausage meat stuffing, roast potatoes, turkey jus
- Sea trout, pumpkin and ginger purée, potato and mooli rösti, lemon butter
- Purple sprouting broccoli, leek and almond tart, creamed cheese, mushroom

All served with a selection of seasonal vegetables

Desserts
- Christmas pudding with brandy sauce and Chantilly cream
- Passion fruit tart, meringue lime curd
- Chocolate cheesecake, candied peel, amaretti crumbs

An alternative dessert will be prepared for vegetarian guests. Other special dietary requirements can be also catered for with advance notice.

Served with:
- Filtered still and sparkling water
- Selection of freshly filtered coffee and teas with warm mini mince pies
SUPPER TRAY

It is not always possible to eat locally due to international arrival times so we are delighted to be able offer a selection of supper trays, delivered to your room and kept refrigerated ahead of your arrival.

This option is offered to individual bed and breakfast delegates via the Conference Centre Reception when the restaurant is closed, and should be ordered ahead of arrival.

Choose from:

- Poached supreme of Scottish salmon with mayonnaise served with a selection of seasonal salads
- Grilled breast of chicken with tomato compote served with a selection of seasonal salads
- Traditional English ploughman’s with sliced gammon and a selection of English cheeses, pickled vegetables and chutney
- Vegetarian ploughman’s with spinach and ricotta tart and a selection of English cheeses, pickled vegetables and chutney (V)

All come with a freshly baked roll, a fruit yoghurt pot, fresh fruit and a piece of cake.
PRICE LIST 2020

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

BREAKFASTS

Full English and Continental Buffet: £17.00 or included in price of accommodation
Breakfast bag: included in price of accommodation as an alternative to a restaurant breakfast for early check-outs.
Continental Breakfast (delivered to meeting rooms): £9.70
Breakfast Pots: £3.00
Breakfast Rolls: £4.75

BREAKS AND LIGHT SNACKS

Tea and Coffee Options:
Tea/coffee break serving: £3.50
Simply tea and coffee: £2.50
Flasks: £18.00 (15 cups) or £32.00 (26 cups)
Afternoon Tea: £16.00

Canapés:
4 pieces: £9.00
6 pieces: £16.00
8 pieces: £20.00

Cheese Options:
Cheese course: £11.50
Cheese sharing platter: £21.50 (serves 8-10 ppl)

Additional soft drinks:
Selection of Juices: £9.00 per 1.5 litre jug
Cans of drink: £1.00 each

LUNCHES

Two-course hot buffet lunch: £26.00
Hot bowl food: £26.00
Finger buffet lunch: £26.00
Ploughman’s lunch: £26.00
Sandwich lunch: £16.50
Packed lunch: £16.50

DINNERS

Three-course buffet dinner: £33.50
BBQ: £33.50
Fine dining: £41.50
Festive dining: £49.50
Supper tray: £15.50
WINES

With the exception of the house wines all wines need to be pre-ordered no less than 7 days prior to your event.

Red wines - Price per bottle:
- Viña Carrasco Merlot, Central Valley, Chile (HOUSE) £21.00
  Offers good concentration and depth of fruit, with a soft and plummy texture, and hints of vanilla.
- Aires Andinos Malbec £23.00
  Black fruits of the forest and mocha notes leap from the glass in this soft and supple expression of Malbec.
- Monte Lagares Rioja, Chile, £26.00
  Polished and fruity in style, with redcurrant and strawberry flavours. Overtones of subtle spice and vanilla.
- Five Foot Track Shiraz, Australia £28.00
  A pleasing balance between ripe fruit and savoury, earthy notes. This wine is succulent with lashings of bramble fruit.
- Cantena Malbec, Mendoza, Argentina £36.00
  Elegantly structured, showing ripe blackberry and blackcurrent fruit flavours and plenty of peppery spice. The finish has distinct chocolate notes and crisp, refreshing acidity.
- Château Grand Faurie La Rose, St-Emilion Grand Cru, Bordeaux £48.00
  A medium-bodied claret, with a pleasantly spicy and mature nose, with hints of leather and clove against a backdrop of bramble and dried prune fruit, framed by fine-grained tannins on the palate.

White wines - Price per bottle:
- Valle Berta Gavi, Italy £21.00 (HOUSE)
  Subtle traces of honeysuckle with characteristic aromas of lime zest and minerality. It offers a clean and refreshing finish.
- Finger Post Sauvignon Blanc £26.00
  An elegant Sauvignon Blanc with aromas of gooseberries and tropical fruit leading to a crisp and refreshing finish.
- Macon Village, France £28.00
  Nicely balanced, with crisp citrus fruits. Softer notes of green apples and aromas of white flowers adding delicacy and complexity.
- E. Bonneville Chablis, Burgundy £32.00
  Crisp and elegant, pumping with refined flavours of luscious apple and citrus fruits.
- Sancerre Blanc Duc Armand, Loire £32.00
  Elegant dry white wine, aromas of white flowers, green apple and refreshing citrus flavours.
- Saintsbury Chardonnay, California £43.00
  Notes of pears, apricots and melon with toasted spicy oak characters are complemented on the palate by stone fruit, vanilla and hazelnuts. Full-bodied and creamy with a balanced and powerful finish.

Rosé wines - Price per bottle:
- Le Bois des Violettes Rosé, France (HOUSE) £21.00
  Fresh and crisp, with very subtle strawberry fruit and a dash of sweet spice. This is a structured and vibrant wine.
- Chilford Hall Blush, UK £25.00
  Hand selected blend of Dornfelder, Schonburger and Muller-Thurgau grapes express the best of the harvest producing a salmon pink wine bursting with aromas of strawberry and cream. This classic summer wine is bursting with flavours of raspberries and lemon zest.

Sparkling wines - Price per bottle:
- Prosecco Bel Canto, Italy (HOUSE) £25.00
  Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.
- Chilford Hall Graduate Sparkling Wine, UK £35.00
  This sparkling wine is a careful blend of hand selected Muller-Thurgau and Pinot Noir grapes brought together to produce a softer style of brut wine. The wine is clean, fresh and floral with subtle hints of apple and lime.

If for any reason your wine of choice is not available we will source an equivalent wine and let you know before ordering.
FOOD ALLERGENS

Food Allergens
Our Chef’s aim to cater to food allergens and religious restrictions as long as they have been confirmed a minimum of 10 days prior to the event taking place. Please note that our Chefs are not able to cater to food dislikes and preferences.

Nut and Gluten Allergies
Please note that we cannot guarantee the non-presence of nuts or gluten in our dishes even if they are not used as a direct ingredient, this is due to nut and gluten ingredients being in use in our kitchens.

Religious Restrictions
Whilst our Chefs can cater to religious restrictions we do not provide kosher meals for delegates as part of the standard catering charges. If you would like to cater to delegate kosher requests then additional charges will apply and these can be discussed in more detail with your dedicated Event Organiser.