Rothamsted
Conference Centre

ROTHAMSTED CONFERENCE CENTRE
DAY DELEGATE RATE (DDR)
from £44.50pp +VAT

- Main meeting room hire from 8:30am until 5:30pm*
- AV equipment, including LED screen, laptop, video conferencing capabilities & Wi- Fi**
- Tea, coffee & pastries served on your arrival
- Unlimited tea, coffee & biscuits
- A selection of gourmet sandwiches & specialty bread, served with your choice of 3 light bites, a seasonal salad & juice
- 1 flipchart & pens
- Free onsite parking
- Dedicated event coordinator

Upgrade your lunch to include 5 light bites, chefs seasonal salad and fresh cucumber & mint water for **£49.50pp +VAT**

*Out of hours access can be requested, subject to availability & an additional cost
**Hire of the Fowden Hall & Auditorium requires the services of a professional AV technician at a cost of £425 + VAT

Please note: minimum numbers apply

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DDR Lunch Menu

A selection of sandwiches & your choice of 1 fresh artisan bread loaded with seasonal meat, fish & vegetarian fillings

Served with chefs choice seasonal salad

Artisan Bread Choice:
Crusty Baguette | Ciabatta | Soft White Rolls

Light Bites Selection
Please choose 3 from the below or upgrade to 5

Vegetarian

Goat's cheese, sundried tomato & couscous truffles

Indian-inspired selection: samosas, bhajis & pakoras

Tomato & feta cheese palmiers

Vegetable spring rolls

Roasted vegetable & pesto tartlets

Fish

Smoked salmon & spring onion tartlets

Mini prawn cocktail cucumber cups

Crispy cod goujons

Smoked salmon & cream cheese pinwheels

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Meat

Mini cheese scones with ham hock & candied apple puree

Lightly spiced lamb samosas

Mini cocktail sausages with sticky honey-mustard glaze

Parma ham, cream cheese & basil pancake pinwheels

Classic sausage rolls

Caramelised onion, bacon & cheddar tartlets

Desserts

Frosted carrot cake

Almond slice with jam & coconut

Chocolate & salted caramel éclairs

Lemon drizzle cake

Oaty flapjack with dried fruits

All of our menus are subject to change due to seasonal availability

(a) alcohol, (ce) celery, (cr) crustacean, (d) dairy, (e) egg, (fi) fish, (g) gluten, (lu) lupin, (mo) mollusc, (mu) mustard, (n) nuts, (pe) peanuts, (se) sesame, (so) soya, (sd) sulphur dioxide, (ve) vegan, (v) vegetarian