

# The Chichester Hotel



ROOMS | DINING | MEETINGS | WEDDINGS | EVENTS

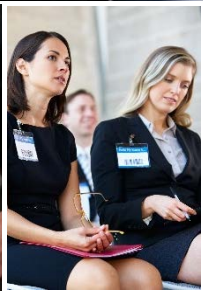
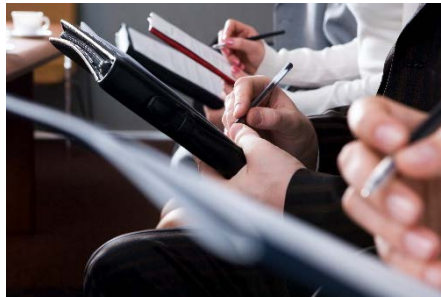
# Conference & Events

A great place for your meeting

We are located a short distance from the A127/A130 and 2 miles from Rayleigh Rail Station linking directly to London Liverpool Street.

The hotel provides ample free car parking and free wi-fi. All rooms have ground floor access

Meeting Room	Cabaret	Theatre	Boardroom	U-Shape	Classroom
Chichester Suite	100	150	50	40	60
The Essex Barn	60	80	40	40	40



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FOOD • DRINK • WELLNESS • MEETINGS • EVENTS



# Packages 24hr and DDR:

## Half Day Delegate Rate :

**9:00am – 13:00pm or 13:00pm – 17:00pm**

Includes room hire, 2 servings of tea & coffee served with biscuits, finger buffet lunch, pads & pens and Screen, projector x1 flip chart

Per guest

£ 19.50

## Full Day Delegate Rate:

**09:00am – 17:00pm with Buffet**

Includes room hire, on arrival tea & coffee served with Danish pastries, mid morning tea & coffee and biscuits, finger buffet lunch, afternoon tea & coffee, pads & pens and screen, projector x1 flip chart

£30.00

## 24 Hour Delegate Rate:

Includes overnight stay 2 course dinner, plus day delegate package.

£120.00

## Full Day Delegate Rate:

**09:00am – 17:00pm with Lunch**

Includes room hire, on arrival tea & coffee served with Danish pastries, mid morning tea & coffee and biscuits, 2 course lunch, afternoon tea & coffee, pads & pens and screen, projector x1 flip chart

£40.00

## 24 Hour Delegate Rate:

Includes overnight stay 2 course dinner, plus day delegate package.

£130.00

Additional tea and coffee per person per serving  
Bacon/Sausage/Egg rolls

£2.50

£4.00

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PEOPLE • PLACES • EXPERIENCE • INSPIRATION • EVENTS



# Finger Buffet Lunch

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## Classic sandwiches

### SELECTION OF SANDWICHES:

Tuna & cucumber

Roast beef  
with watercress & horseradish

Egg & Cress

Roast ham & mustard

Mature cheddar cheese  
with tomato (v)

## Finger items

### PLEASE CHOOSE FOUR ITEMS

Pork sage & Bramley  
sausage rolls

Chicken satay skewers  
with mango coulis

Mini sausages  
with honey & mustard

Smoked salmon & dill  
quiche

Mini scotch eggs with piccalilli

Vegetable spring rolls  
with hoisin sauce (v)

Baby plum tomato, black olive  
& mozzarella skewers (v)

Spiced onion bhaji  
with minted yoghurt

Spinach, leek & roasted tomato  
quiche (v)

# Fork Buffet Lunch

Please choose two main courses and one side, either a hot vegetable or salad option. Your menu also includes one dessert selection and breads. Fruit cordials will also be served with your lunch. Please advise how many of each main course required.

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## Main courses

PLEASE CHOOSE TWO MAIN COURSES

### FISH

Fisherman's pie  
topped with crunchy cheddar mash

Salmon fishcakes  
with dill hollandaise

Smoked haddock & salmon kedgerree  
with hen's egg & curry oil

### MEAT

Slow-cooked beef bourguignon  
served with malted onions

Lancashire hotpot of slow-cooked lamb shoulder

Lamb tagine  
with raisins, almonds & black pepper

South Indian style chicken curry  
with coconut milk & curry leaves

### VEG

Broccoli & cauliflower cheese with crumbled stilton

Chargrilled courgette, pepper & aubergine lasagne  
with basil & goats' cheese

Seasonal vegetable & butterbean cassoulet

Spinach & blue cheese quiche

## Sides

PLEASE CHOOSE ONE

Baked sweet potato  
with sour cream & basil leaves

Potatoes in their own jackets  
with cracked sea salt, thyme & chorizo

Rosemary turned potatoes

Champ mash

Couscous  
with apricot, mint & tomato

Whole wheat pearl couscous  
with dried cranberries, rocket & walnut

## Hot vegetables

Mustard greens

Sweet glazed carrots

Minted peas

Honey-roasted parsnips

Roasted sage pumpkin & squash

Lemony green beans

Roasted rosemary vegetables

## Salads

Watercress & rocket leaf salad

Courgette & carrot ribbon salad

Broad bean, minted pea & sundried tomato

Tomato with salt & sweet dashes

Garden & herb leaf salad

## Desserts

Strawberry cheesecake

St Clement's tart

Dark chocolate brownies

Salted caramel profiteroles