

SAMPLE  
MENU  
PACK 2024/25



EXHIBITION &  
CONFERENCE  
CENTRE





## CONTENTS

INTRODUCTION	03
BREAKFAST	04
BREAKTIME	06
LUNCH	08
BISTRO LUNCH	09
URBAN BUFFET	10
STREET FOOD	11
BENTO BOX	12
FORK BUFFET	13
AFTERNOON TEA	14
BBQ MENU	15
BOWL FOOD	16
CANAPÉS	17
DINNER	18
DRINKS	19





WELCOME

# EVERYONE REMEMBERS THE FOOD

Welcome to your food experience at Farnborough International.

Our team have created a selection of amazing menus that are sure to get everybody talking about the food and get your event off to a memorable start.

Prepared and served by **AMADEUS**<sup>™</sup>

Adults need around 2,000 Kcal a day.

(V) Vegetarian (VG) Vegan

All price excludes VAT

 **Allergens? Talk to us**

We want to make sure you enjoy your meal.

Please discuss any allergens or special dietary requirements with a member of our catering team.



# BREAKFAST

Breakfast is the most important meal of the day – and should not be forgotten when planning the food at your event. Many delegates travel great distances to attend events and they deserve an on arrival treat. Filled pretzel rolls, pastries, or a full plated English breakfast – you will have plenty of choice.

Delegates will be served up bitesize breakfasts allowing them to network and fuel up before kicking off a full day of events.





## BREAKFAST

### POTATO ROLL SELECTION

#### Potato rolls with the following choice of fillings

Pork sausage & portobello mushroom 559kcal

Grilled back bacon & plum tomato 406kcal

Rosti, portobello mushroom & plum tomato (vg) 341kcal

### SOURDOUGH CRUMPET SELECTION

#### Sourdough crumpets topped with a choice of the following

Smoked salmon, poached egg & hollandaise sauce 380kcal

Wiltshire ham, poached egg & hollandaise sauce 358kcal

Crushed avocado, roast red pepper & Winslade cheese (v) 208kcal

### PASTRY SELECTION

Large Danish pastries 329kcal

Mini Danish pastries 236kcal

### HEALTHY OPTIONS

Fresh fruit & berries platter 73kcal

Greek yogurt with berries compote & toasted honey oats 148kcal

Chia seed pudding with coconut milk, fresh berries and maple 449kcal

### BEVERAGES

#### Freshly pressed juice, 1tr jug

Apple 207kcal

Orange 370 kcal

#### Fresh raw juice, 200 ml

Cucumber, apple & spinach 45kcal

Beetroot, pear & ginger 67kcal



# BREAK TIME

## IT'S TIME TO REFUEL

We all need a break from time to time so why not give your guests a real treat to boost their energy levels. Whether it's mid morning or mid afternoon we have plenty on offer.



## BREAK TIME

### SWEET TREATS

Tuscan chocolate cake 659kcal

Banana oat cake with  
almond & redcurrant 148kcal

Butterscotch brownie 189kcal

Red velvet vegan cake (vg) 268kcal

Blueberry lemon slice 312kcal

Oatmeal & raisin cookie 701kcal

Lemon shortbread 601kcal

Pastel de Nata 168kcal

Chocolate & hazelnut beignet 107kcal

### BEVERAGES

Tea & coffee 14kcal

Tea, coffee & biscuits 119kcal



# LUNCH

We have plenty of choice. Why not try our Street Food menu giving your guests a choice of different concepts or our Urban Buffet to get everybody going.



## BISTRO LUNCH

**Bistro lunch comprising  
an artisan deli roll,  
pack of crisps, soft drink  
& dessert per person**

### **Choose three sandwich filling options from the selection below:**

Balti chicken mayo with  
spiced pear chutney, gem lettuce,  
red onion, cucumber & coriander 212kcal

Roast beef with Emmental cheese, pickles,  
dill, mustard & baby spinach 208kcal

Ham with plum tomato,  
rocket & onion chutney 121kcal

Turkey Caesar with gem lettuce,  
parmesan & Caesar dressing 110kcal

Free range egg mayonnaise with  
baby spinach & black pepper 209kcal

Feta with roast vegetable &  
red pepper houmous 234kcal

Roast artichoke with red pepper,  
olive, avocado & radicchio 136kcal

Tunworth cheese with sweet apple chutney,  
courgette & sun-dried tomato 273kcal

Tuna mayonnaise with cucumber,  
pickled red onion, capers & dill 187kcal

Prawns with lime, coriander,  
spring onion & gem lettuce 79kcal

Salmon with egg, baby spinach,  
tarragon & lemon mayonnaise 132kcal

Crab with lemon, wholegrain mustard, rocket,  
parsley & tomato 177kcal

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### **Choose one dessert from the selection below:**

Butterscotch brownie 189kcal

Blueberry lemon slice 312kcal

Banana cake 148kcal

Selection of assorted crisps

Selection of assorted soft drinks



## URBAN BUFFET

Including a chef's selection of deli sandwiches alongside a range of savoury & sweet buffet items

**Chef's selection of deli sandwiches served on a plank included**

**Choose an additional eight options from the savoury & sweet selections below:**

### SAVOURY

Duck gyoza with sesame & plum glaze & spring onion 153kcal

Mini beef brisket pie with turnip mustard pickle 612kcal

Karaage chicken with gochujang mayo, onion seed & seaweed crisp 269kcal

Minted lamb kebab with dark molasses, pomegranate, fresh mint & cucumber 178kcal

Southern fried chicken tenders with avocado, tomato salsa & coriander 318kcal

Togarashi king prawn with wasabi mayo, samphire & lime 102kcal

Chalk stream trout, dill & courgette skewer 206kcal

Salmon horseradish tarragon crème fraîche tartlette with capers, lemon & parsley 247kcal

Crab cocktail with brown crab & Marie Rose sauce in a gem lettuce cup 88kcal

Dill & parmesan scone topped with smoked salmon & roe 256kcal

Cauliflower pakoras with green chutney (vg) 64kcal

Spanish tortilla with black garlic aioli & red peppers (v) 148kcal

Broccoli & cauliflower cheese pie with onion confit, crispy onion & parsley (v) 258kcal

Plant based chicken tikka skewer with pepper, onion, soy yogurt & mint (vg) 105kcal

Peppadew bites stuffed with cream cheese & served with salsa verde mayo (v) 232kcal

Smoked chicken with romaine hearts, olives, grana padano & Caesar dressing 311kcal

Herb poached chalk stream trout with Niçoise salad & a Dijon mustard dressing 156kcal

Beetroot falafel with red pepper houmous, quinoa, tahini & minted soy yoghurt 520kcal

### SWEET

Pastel de Nata 168kcal

Caramel filled churros with cinnamon sugar & chocolate sauce 241kcal

Red velvet vegan cake (vg) 268kcal



## STREET FOOD

Choose 3 concepts  
& 2 desserts from  
the selection below

Minimum order of  
200 people

### STREET FOOD CONCEPTS

#### BAO BUNS

Served with crispy onion salad & sesame

Chilli glazed pork belly bao bun 785kcal

Sticky shiitake mushroom bao bun (vg) 316kcal

#### INDI-GO

Served with kachumber,  
onion bhaji pieces, yoghurt & mint

Chicken tikka brochette biryani 732kcal

Vegetable biryani (vg) 548kcal

#### SHAWARMA

Served with pickled red cabbage,  
shredded cucumber, tomato, mint salad,  
khobez bread, yoghurt & chilli dressing

Chicken shawarma 1034kcal

Beetroot falafel shawarma (vg) 931kcal

#### HAMPSHIRE HOG ROAST

Served with cucumber pickles,  
caramelised onions & bramley apple

Pulled pork brioche bap  
with BBQ sauce 1258kcal

Celeriac brioche bap  
with chimichurri sauce (vg) 549kcal

#### LOADED GYOZA

Served with egg noodles,  
edamame, crispy spring onion,  
sesame, gochujang mayo & shichimi

Duck gyoza 472kcal

Vegetable gyoza (v) 401kcal

#### STREET BURGER

'Clucking Hell': Korean fried buttermilk  
chicken in a brioche bun with  
kimchi slaw & gochujang mayo 553kcal

'The Classique': flame grilled beef  
in a brioche bun with jack cheese,  
dill pickles, onion, tomato,  
iceberg lettuce & burger sauce 912kcal

'The Mez': falafel burger in a  
vegan brioche bun with smoked vegan  
cheese, bourbon melted onions, Lebanese  
slaw & sumac tahini mayo (vg) 707kcal

Fries with smoked sea salt 393kcal

Beer batter onion rings 284kcal

#### DESSERTS

Assorted Jude's ice cream flavours

Sweet Belgian waffles and toppings 487kcal

#### Shot glass dessert selection

(lemon meringue, chocolate cherry brownie  
mousse & raspberry Eton mess) 232kcal



## BENTO BOX

### MEDITERRANEAN STYLE 64kcal

Salami Milano, prosciutto  
& ham hock terrine

Bocconcini, sun blush tomato,  
basil salad & pesto (v)

Lemon fennel dill prawns,  
salmon & tuna

Tiramisu with mascarpone

### MEDITERRANEAN STYLE VEGGIE 903kcal

Plant based chicken,  
Greek style vegan cheese & pickles (vg)

Bocconcini, sun blush tomato,  
basil salad & pesto (v)

Plant based sashimi salmon & shrimpz,  
lemon, fennel & dill (vg)

Tiramisu with mascarpone

### ASIAN STYLE 843kcal

Green tea poached chalk stream trout  
& toasted black sesame

Teriyaki beef, chilli noodles & edamame

Smoked tofu, pickled shitake mushroom,  
pak choi & coriander (vg)

Passionfruit panna cotta, stem ginger,  
lemongrass, pineapple & red chilli

### ASIAN STYLE VEGAN 640kcal

Plant based sashimi salmon  
& toasted black sesame (vg)

Vegetable gyozas, chilli noodles  
& edamame (vg)

Crispy tofu, pickled shitake mushroom,  
pak choi & coriander (vg)

Passionfruit panna cotta, stem ginger,  
lemongrass, pineapple & red chilli



## FORK BUFFET

Choose 3 mains,  
2 sides, 2 salads &  
2 desserts from the  
selection below

Minimum order  
of 50 people

Selection of  
bread rolls included

### MAINS

North African lamb tagine with toasted almonds & pumpkin seeds 545kcal

Maple glazed pork loin steak with roasted miso plums, pak choi & sesame seed 329kcal

Pan fried chicken supreme in tomato, pepper & smoked paprika sauce with fresh herbs & cannellini bean 383kcal

Slow cooked beef bourguignon with button mushroom, shallot & parsley 530kcal

Chalk stream trout with peas, dill cream & garlic croutons 477kcal

Seabass with caperberry, courgette, tomato & samphire 283kcal

Salmon & dill fish cake with poached egg, spinach, baby fennel & hollandaise sauce 484kcal

Poached cod loin with a green bean, tomato, chive & butter bean cassoulet 264kcal

Seared paneer with cauliflower, spinach & tikka coconut sauce (v) 375kcal

Forest mushroom stroganoff with sour cream & pickles (v) 184kcal

Baked gnocchi with butternut squash, spinach & creamy cheese sauce (v) 739kcal

Spiced tomato & chickpea jambalaya with pickled lime, red onion & garlic baguette (v) 260kcal

### SIDES

Dauphinoise potato with roasted banana shallot & chive (v) 230kcal

Chilli potato wedges with tomato salsa & coriander (vg) 429kcal

Steamed brown rice with puy lentils & lemon fennel dill (vg) 337kcal

Roasted butternut squash with broccoli, chilli & pumpkin seed (vg) 89kcal

Aubergine, red onion & courgette with tomato basil sauce (vg) 119kcal

Ginger carrots with spring onion, sugar snap & sesame (vg) 105kcal

### SALADS

Heritage tomato & buffalo mozzarella with spinach, basil & cold pressed rapeseed oil (v) 128kcal

Romaine hearts with olives, grana padano, anchovy & Caesar dressing 225kcal

Giant couscous with beef tomato & parsley (vg) 286kcal

Quinoa with broccoli, edamame, gem lettuce & salsa verde (vg) 206kcal

Asian slaw with gochujang mayo & onion seed (vg) 185kcal

Beetroot with red cabbage, celeriac shreds, toasted almond, walnut & mint (vg) 160kcal

### DESSERTS

Chocolate orange mousse cake with whipped cream & chocolate shavings 505kcal

Biscoff baked cheesecake with berry compote 274kcal

Treacle tart with lemon scented clotted cream 406kcal

Sticky date pudding with toffee sauce 709kcal

Chocolate filled churros with cinnamon sugar, chocolate sauce & whipped cream 364kcal

Lemon posset with crispy raspberry amaretti crumble topping 480kcal



## AFTERNOON TEA

### TRADITIONAL AFTERNOON TEA

#### Assortment of mini cakes -

Victoria sponge, lemon drizzle, raspberry orange Battenberg, carrot cake, chocolate fudge & fruit scone with strawberry jam & cream 395kcal

#### Finger sandwich selection -

Egg & cress, smoked salmon & cucumber, cheddar & chutney 277kcal

Tea & coffee 14kcal

### CONTEMPORARY AFTERNOON TEA

#### Assortment of mini cakes -

Strawberry red velvet sandwich, chocolate mango cake, opera gateaux, raspberry rose delice, chocolate raspberry tower & fruit scone with strawberry jam & cream 395kcal

#### Finger sandwich selection -

Egg & cress, smoked salmon & cucumber, cheddar & chutney 277kcal

Sweet pickle sausage roll 294kcal

Earl Grey tea poached salmon skewer with tarragon mayonnaise 147kcal

Montgomery cheddar & spring onion tartlet with red onion jam 310kcal

Tea & coffee 14kcal



## BBQ MENU

Please choose 3 mains,  
2 salads & 2 desserts from  
the below selection

Minimum order  
of 50 people

Selection of  
assorted bread  
included with  
both options

### Option 1

#### MAINS

Lemon & herb chicken 294kcal

Griddled 4oz beef burger with  
caramelised onions 367kcal

Pork sausage with mustard 394kcal

Charred aubergine with  
halloumi & salsa verde 159kcal

#### SALADS

Tomato & cucumber salad 64kcal

Classic coleslaw 161kcal

Baby potato salad  
with tarragon & rocket 216kcal

#### DESSERTS

Chocolate orange mousse cake 505kcal

Lemon tart with Chantilly cream 375kcal

Fresh strawberries with whipped  
vanilla cream & toasted meringue 185kcal

Assorted ice cream flavours 131kcal

### Option 2

#### MAINS

Korean gochujang chilli chicken  
with sesame honey 387kcal

Griddled 6oz beef burger  
with caramelised onions & pickles 560kcal

German bockwurst with  
pickled cabbage & mustard 350kcal

King prawns with lemon,  
garlic, caper & parsley 148kcal

Charred aubergine with  
halloumi & salsa verde 159kcal

#### SALADS

Greek feta salad 233kcal

Classic coleslaw 161kcal

Baby potato salad with  
tarragon & rocket 216kcal

#### DESSERTS

Chocolate orange mousse cake 505kcal

Lemon tart with Chantilly cream 375kcal

Fresh strawberries with whipped  
vanilla cream & toasted meringue 185kcal

Assorted ice cream flavours 131kcal



## BOWL FOOD

Please choose 3 savoury  
& 2 sweet options  
from the below selection

Minimum order  
of 50 people

## SAVOURY

Chicken katsu with pickled red cabbage  
& sticky rice 504kcal

Aubergine katsu with pickled red cabbage  
& sticky rice (vg) 548kcal

Hoisin glazed pork belly with soba noodles,  
pak choi & gochujang mayonnaise 455kcal

Crisp cauliflower wings with soba noodles,  
pak choi & gochujang mayonnaise (vg) 336kcal

Tandoori lamb rump with Bombay aloo  
& mango mint yoghurt 330kcal

Tandoori paneer with Bombay aloo  
& mango mint yoghurt (v) 294kcal

Buttermilk chicken waffle with  
baconnaise, dill pickles, chilli maple  
& cherry vinegar syrup 445kcal

Crispy jackfruit wings waffle with  
sour cream chive, dill pickles, chilli maple  
& cherry vinegar syrup (vg) 462kcal

Battered cod with sherry vinegar  
salted chips & tartare sauce 351kcal

Breaded shrimpz with  
sherry vinegar salted chips &  
sriracha mayonnaise (vg) 406kcal

## SWEET

Baked salted caramel & chocolate tart  
with strawberries & cream 458kcal

Plant based mango & passionfruit  
cheesecake with mango, pineapple &  
red chilli salad (vg) 332kcal

Raspberry Eton mess with  
raspberry sherbet 236kcal

Banoffee crumble & vanilla custard 518kcal

Sticky date pudding & toffee sauce 709kcal



# CANAPÉS

Please choose from our range of premium & luxury canapé options

Minimum order of 50 people

## Premium canapé selection - 6 canapés per person

Chef's selection of premium meat, fish and vegetarian canapés 174kcal

## Luxury canapé selection - 3 canapés per person

### MEAT & FISH

Glazed cut duck parfait on pain de mie with fresh fig 21kcal

Tandoori chicken mango chutney coriander naan 22kcal

Ham on brown bread with mustard & gherkin 23kcal

Rosemary lamb aubergine mousse on crostini with beetroot chutney 26kcal

Peppered beef beetroot chutney horseradish crouton 27kcal

Crispy duck salad, pepper & orange confit tartlet 29kcal

Thai seared chicken red peppers skewers 25kcal

Smoked chicken mille-feuille with peppers & grape 13kcal

Roast beef Yorkshire pudding 30kcal

Cumberland sausage with truffle oil infused mashed potato & spring onion 22kcal

Fan of ham with mustard & caper on muffin 21kcal

Classic smoked salmon with cream cheese & keta on potato cake 23kcal

Smoked salmon tartar with mascarpone on blinis 25kcal

Smoked salmon with salmon mousse & lemon zest on brown bread 25kcal

Spicy crab with sweet red pepper & roasted potato 17kcal

King prawn with mayonnaise tartlet 34kcal

Seared seabass with Thai vegetables on focaccia 20kcal

Smoked salmon lemon & dill mousse roll on shortbread with coriander 34kcal

### VEGETARIAN & VEGAN

Crunchy vegetables wrapped in a spinach tortilla (v) 22kcal

Goat's cheese with chives & red pepper on shortbread (v) 33kcal

Goat's cheese with Italian parsley & sundried tomato on feuilleté (v) 39kcal

Quail egg with spicy mayo & leek on ficelle (v) 29kcal

Persillade of wild mushroom on crouton (v) 28kcal

Smoked Applewood cheese fan with red fruit jam on blinis (v) 31kcal

Stilton mousse with pecan nut & fig purée on blinis (v) 36kcal

Artichoke & pepper mousse with fried leek (v) 24kcal

Mozzarella, sun blushed tomato & pesto on parmesan shortbread (v) 36kcal

Carrot cup with grated celeriac salad & red pepper (vg) 6kcal

Chargrilled carrot & zucchini tower with red pepper tapenade (vg) 10kcal

Asparagus, sundried tomato & black olives on gluten free bread (vg) 19kcal

Roasted vine tomato with pesto & shallots on grilled zucchini (vg) 5kcal

Caviar d'aubergine on potato rosti (vg) 18kcal

Grilled zucchini wrap with rocket, peppers & tapenade (vg) 9kcal

Roasted peppers & red pesto on gluten free bread (vg) 18kcal



## DINNER

A 3-course meal  
comprising starter,  
main and dessert

Selection of  
bread rolls included

## STARTER

Harissa seared scallop with aubergine purée,  
coriander, chilli & pine nut salad 153kcal

Pressed ham hock with black apple butter  
& golden beetroot piccalilli 196kcal

Camembert croquette with onion chutney  
and a pear, walnut & beetroot salad (v) 668kcal

Vanilla poached chalk stream trout with  
avocado, radish & herb crème fraîche 443kcal

Chicken liver parfait with plum chutney,  
bitter leaf, fig & nut toast with  
a sherry dressing 246kcal

## MAIN

Pan roasted chicken with dauphinoise  
potatoes, wild mushroom tarragon ragu,  
savoy cabbage & jus gras 1603kcal

Seared gilt head bream with braised gem,  
mousseline potato, samphire,  
brown shrimp & sauce vierge 619kcal

Truffled cauliflower risotto with  
wild mushrooms, young leeks &  
crisp cauliflower (v) 608kcal

Slow cooked beef rump cap,  
Anna potatoes, plum tomato, broccoli,  
crispy shallot & Bordelaise sauce 1454kcal

Braised pork belly with salsa verde,  
Puy lentils, heritage carrots  
& apple cider jus 1395kcal

## DESSERT

Dark chocolate & praline mousse with chocolate crumb, lime & strawberries 756kcal

Lemon meringue tart with raspberry gel & raspberry biscuit 540kcal

Coconut & passionfruit panna cotta with pineapple salsa & stem ginger crumble 322kcal

Tiramisu with whipped lemon & basil mascarpone & amaretti crumb 526kcal

Apple mousse with caramelised white chocolate, miso maple granola  
& butterscotch sauce 880kcal



# DRINKS

Complement the food with a drinks package to bring your event to life or order individual items from our bar list.





# DRINKS

## WATER & SOFT DRINKS

Still bottled water	750ml	0kcal
Sparkling bottled water	750ml	0kcal
Orange juice	200ml	84kcal
Apple juice	200ml	84kcal
Pepsi	330ml	135kcal
Pepsi Max	330ml	1kcal
Diet Pepsi	330ml	2kcal
Tango	330ml	63kcal
7UP Light	330ml	7kcal

## BEER & CIDER

Pravha beer	330ml	4.0%
Hogstar craft lager	330ml	4.5%
Hazy Hog cider	500ml	6.0%
Coors beer	330ml	4.0%
Caffreys Irish ale	440ml	3.8%
BrewDog Lost lager	330ml	4.5%
BrewDog Punk IPA	330ml	5.4%
Guinness stout beer	440ml	4.1%
Rekorderlig Apple cider	500ml	4.0%
Rekorderlig Strawberry cider	500ml	4.0%

## NON/LOW ALCOHOL

BrewDog Punk alcohol free	330ml	50kcal
Cobra Zero alcohol free	330ml	23kcal
Stowford Press low alcohol cider	500ml	130kcal
Staropramen Zero	330ml	0kcal

## COCKTAILS

Pimm's & Lemonade	250ml	12kcal
Pimm's & Lemonade	1ltr	12kcal

## NON ALCOHOLIC

Cosmopolitan	250ml	75kcal
Italian Spritz	250ml	78kcal
Mojito	250ml	83kcal
G&T	250ml	138kcal
Ginger Dram	250ml	78kcal
Passionfruit, coconut & lime fizz	250ml	53kcal
Apple & peach fizz	250ml	72kcal

## WINE BY THE GLASS

Monte Verde Sauvignon Blanc	175ml	12.0%
Pontebello Pinot Grigio	175ml	10.5%
Monte Verde Merlot Rosé	175ml	10.5%
Lavender Hill White Zinfandel	175ml	13.5%
Monte Verde Merlot	175ml	12.0%
Lunaris by Callia Malbec	175ml	13.0%
Wine Greyfrairs Cuvée Brut	175ml	12.0%
Chapel Down Classic Brut	175ml	12.0%

## NON ALCOHOLIC

Thomas Noughty Red	175ml	25kcal
Thomas Noughty White	175ml	25kcal
Thomas Noughty Sparkling Rosé	175ml	23kcal
Thomas Noughty Sparkling White	175ml	23kcal

## WINE BY THE BOTTLE

Monte Verde Sauvignon Blanc	750ml	12.0%
Pontebello Pinot Grigio	750ml	10.5%
Southern Rivers Sauvignon Blanc	750ml	12.0%
Paul Deloux Chablis	750ml	12.0%
Monte Verde Merlot Rosé	750ml	10.5%
Lavender Hill White Zinfandel	750ml	13.5%
Monte Verde Merlot	750ml	12.0%
Lunaris by Callia Malbec	750ml	13.0%
Marques de Morano Rioja	750ml	13.5%
Wine Greyfrairs Cuvée Brut	750ml	12.0%
Chapel Down Classic Brut	750ml	12.0%

## NON ALCOHOLIC

Thomas Noughty White Sparkling Rosé	750ml	25kcal
Thomas Noughty Red Sparkling Rosé	750ml	25kcal
Thomas Noughty Sparkling White	750ml	23kcal

## PROSECCO & CHAMPAGNE

Il Baco da Seta Prosecco	175ml	11.0%
Il Baco da Seta Prosecco	750ml	11.0%
Lanson Le Rosé Label Champagne	750ml	12.5%
Lanson Le Black Création Champagne	750ml	12.5%



## DRINKS PACKAGES

All of our packages  
contain items listed on  
the previous page

### GRAIN & VINE

A selection of popular beers,  
red & white house wines,  
plus a range of soft drinks,  
bottled water & alcohol free options

### FROM THE VIGNETO

A selection of popular beers, red & white  
premium wines plus a range of soft drinks,  
bottled water & alcohol free options

### BUBBLES & BEER

A selection of popular beers & sparkling  
wines plus a range of soft drinks, bottled  
water & alcohol free options

### SIMPLY BEER

A selection of popular beers  
& mineral water

### BEER GARDEN

A selection of craft beers, including locally  
brewed Hogstar, & mineral water

### CIDER GARDEN

A selection of popular ciders, including locally  
brewed Hazy Hog, & mineral water

Assorted bar nibbles



If you have any further questions, or would like to enquire about booking, please contact Cecile at Farnborough International.

**Cecile Morrison**

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Prepared and served by **AMADEUS**<sup>TM</sup>

