

MENU

PACK 2026



EXHIBITION &
CONFERENCE
CENTRE



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WELCOME

EVERYONE REMEMBERS THE FOOD

Welcome to your food experience at Farnborough International.

Our menus blend creativity and exceptional flavour to inspire conversation and set the tone for an unforgettable event.

Prepared and served by *Levy*

All prices exclude 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.

LARGE PASTRIES

(1 per person)

Selection of pain au chocolat, pain aux raisins and croissant

MINI DANISH

(2 per person)

Assorted mini pastries

SELECTION OF HOT BREAKFAST

Served in Sourdough Rolls

Grilled bacon

Cumberland sausage

Omelette, portobello mushroom and plum tomato

FRUIT PLATTER

Sliced soft fruits, pineapple and berries

THE HEALTHIER CHOICE

Greek yoghurt with berry compote and granola

Overnight oats with banana, coconut and chia seeds

HOMEMADE FRESH JUICE BOTTLES

Cucumber, apple and spinach juice

Beetroot, pear and ginger juice

1 LITRE JUG OF FRESHLY SQUEEZED ORANGE OR APPLE JUICE



BREAK TIME

IT'S TIME TO REFUEL

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

SWEET

(1 per person)

Glazed chocolate cake, blueberry white chocolate slice and pastel de nata

SAVOURY

(2 per person)

Jalapeno cheddar corn muffins, mini sausage roll and cheese and Marmite palmier

BEVERAGES

Freshly brewed filter coffee and speciality teas

Why not add Meredith and Drew, individually wrapped twin pack biscuits

BISTRO LUNCH

BISTRO LUNCH

Choose from 3 of our homemade deli fillings, and 1 dessert
(includes a packet of crisps and a drink per person)

DELI SANDWICHES

Parma ham, Coppa Pecorino, tomatoes and pickles on focaccia

Chicken coleslaw with houmous on a granary hoagie

Hot smoked trout with cucumber and lemon mayonnaise on malted granary

Tuna mayonnaise with cucumber and baby spinach baguette

Mature cheddar ploughman's, sweet onion pickle and rocket on deli ciabatta

Falafel slaw with harissa mayonnaise in a beetroot wrap

PACKET OF CRISPS

Selection of salted, cheddar and onion, sea salt and vinegar or sweet chilli

DESSERT

Chocolate tahini brownie

Blueberry white chocolate slice

Lemon shortbread

Fruit bowl, selection of whole seasonal fruits

CAN OF SOFT DRINK

Pepsi

Diet Pepsi

Tango

7up

URBAN BUFFET

URBAN BUFFET

Chef's choice of 3 seasonal deli sandwiches

Please choose 8 items from the sweet and savoury selection below

SAVOURY

Smoked duck breast on rye crisp with cherry compote

Chorizo, new potato and paprika aioli skewers

Minted lamb kebab with dark molasses, pomegranate, fresh mint and cucumber

Southern fried chicken tenders with avocado, tomato salsa and coriander

Local ChalkStream trout, dill and courgette skewer

Sesame tuna on crisp wonton with sesame and avocado

Mini fish cakes with lemon mayonnaise

Cauliflower bites with Korean BBQ glaze

Falafel balls with tzatziki dip

Smoked aubergine baba ghanoush tartlets with pomegranate

Pepperdew bites stuffed with cream cheese, and salsa verde mayo

SWEET

Pastel de nata

Salted caramel beignet

Red velvet cake

HYDRATION STATION INCLUDED

Keep your guests hydrated with a refrigerated water tower



BOWL FOOD

BOWL FOOD

Choose 3 of our delicious savoury bowls and 2 desserts

SAVOURY BOWLS

Minimum order of 50

Chargrilled chicken shawarma with spiced couscous, harissa yoghurt and pickled red cabbage

Sticky Korean venison with jasmine rice, sesame slaw and spring onion

Slow-cooked lamb shoulder with fregola, charred courgette and preserved lemon

Miso-glazed salmon with soba noodles, edamame, radish and ponzu dressing

Spicy prawn gumbo with Cajun rice, okra and spring greens

Smoked haddock risotto with peas, lemon oil, and parsley

Sri Lankan coconut and lentil curry with turmeric rice, lime pickle and toasted coconut

Sweet potato and chickpea tagine with herbed couscous and preserved lemon

Heritage tomato orzo and slow-cooked tomato sauce burrata

DESSERTS

Dark chocolate chilli ganache with crème fraîche

Sticky toffee blondie

Mango and passionfruit cheesecake with mango and pineapple

FORK BUFFET

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Choose 2 mains, 1 salad and 1 dessert

CARNIVORE

Braised lamb shoulder root vegetables, forest mushroom casserole and butter new potatoes

Jerk chicken, butter bean and green bean stew, with braised rice, quinoa, peas and parsley

Venison chilli con carne with roasted peppers, coriander, crushed corn chips and spiced pear barley

PESCATARIAN

ChalkStream trout fennel tomatoes and herbed potatoes

Tikka spice seabass with lime cabbage green beans, tzatziki and braised brown rice

Baked cod with vegetables fricasée, capers, samphire and orzo pasta

VEGETARIAN

Spiced butternut spinach bean, coconut and coriander with mixed rice and lentils

Vegetable ragu topped with crispy gnocchi and sage

Cauliflower tagine dried fruit pumpkin seed with couscous and chickpeas

SALAD

Lemon and dill baby potato salad

Herby tabbouleh with cucumber, tomato and red onion salad

Kale and tomato pasta salad

DESSERT

Classic banoffee pie

Honey roast plum ginger cheesecake

Raspberry chocolate torte

BENTO BOX

URBAN BUFFET

Choose your theme

Minimum order of 15 based on 1 theme

BRITISH

Smoked trout with cucumber relish

Roast beef carpaccio with lemon and mint

Heritage tomato salad with goat's cheese

Rhubarb and custard Eton mess

JAPANESE

Tuna and ChalkStream trout sashimi

Edamame and seaweed salad

Venison tataki with ponzu

Yuzu mousse

ITALIAN

Antipasti platter
(cured meats, cheeses, olives, artichokes)

Roasted pepper caprese

ChalkStream trout carpaccio
with lemon oil

Mini tiramisu brownie



DINNER

3 COURSE DINNER

(Premium choices marked * indicate surcharge)

TO START

Asian spiced chicken terrine, cucumber yoghurt, mango and pineapple salsa

Smoked ChalkStream trout, beetroot and citrus crème fraîche with capers

Charred aubergine and miso purée, sesame crisp, pickled daikon and shisho

Harissa seared scallop, sweet potatoes, coriander and chilli salad*

Cured Italian meats, chargrilled vegetables and basil pesto*

THE MAIN EVENT

Chicken supreme, with celeriac dauphinoise potatoes, Heritage carrots, and a rich jus

Seared filet of bream, with crispy cabbage, truffle cream potatoes, samphire and sauce vierge

Roasted cauliflower with harissa chickpeas, tahini yoghurt and pomegranate

Twice baked Hereford Hop, wild mushrooms, young leaves and black garlic dressing*

Slow cooked loin of venison, pomme Anna, maple glazed roots, red cabbage chutney and venison sauce*

DESSERT

Caramel pannacotta, with caramelised banana and white chocolate crumb

Chocolate truffle torte, with raspberry brittle and raspberry sauce

Tropical fruit cheesecake, with cardamon shortbread and vanilla cream

Cheese plate - Oxford Blue, Montgomery, Tunworth, grape, celery, truffle, quince, fruit nut toast (v)*

TABLE WINE & DRINK PACKAGES AVAILABLE

STREET FOOD

STREET FOOD

Choose 3 of the concepts, plus the dessert station

Minimum order of 50

JERK SHACK

Jamaican jerk chicken

Caribbean coconut curry

Jerk rice 'n' peas

Mango and chilli salsa,
mayonnaise and crunchy slaw

STREET BURGER

New York deli venison burger, pickles,
onion and Emmental cheese

Louisiana hot chicken burger,
with potato rosti, spiced mayo
and baby gem

Persian vegetable burger
with houmous, salad and
Persian slaw

Crisp skinny fries

Beer-battered onion rings

INDI-GO

Chicken shaslik

Kadai paneer

Basmati rice and Bombay aloo

Kachumber, raita and
poppadum

GREEK CHIC

Chicken Souvlaki on flatbread

Chickpea gyro on flatbread

Classic Greek salad, lemon
potatoes and tzatziki

URBAN DOG

Chilli urban hot dog

Quorn and bean chilli hot dog

Skin on wedges and onion rings

Southern style slaw and mixed
greens salad

DESSERT STATION

Build your own cheesecake

Fruit, chocolate, compotes
and sauces



DRINKS

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

GRAPE & GRAIN

30 mins / 60 mins

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

FROM THE VIGNET

30 mins / 60 mins

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

BUBBLES & BEER

30 mins / 60 mins

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

SIMPLY BEER

30 mins / 60 mins

A selection of popular beers and mineral water



If you have any further questions, or would like to enquire about booking, please contact orders.farnborough@levy.co.uk



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