

HOTEL DINNERS

We include three dinners in your hotel as part of your travel programme.

They are usually served on the first night, on New Year's Eve and on the evening you are performing a concert or, if that is not applicable, after a long full day tour.

They are served in the main dining room, usually the same room where breakfast is served.

This might be the hotel's main restaurant or more likely a private room that is assigned to you for the week and set up with round tables of ten.

Meals are provided buffet style, so you will go to collect your food and take it back to your table, either in one go or course by course.

Menu Style

We provide two courses, a main entrée and a dessert.

This is accompanied by a salad bar with a choice of dishes.

There will be at least two main dishes, a meat and a vegetarian.

There is usually a selection of desserts.

Iced water is provided on the tables.

If anyone wishes to purchase a soft drink, they would normally do that from the hotel bar and bring it in to the dining room.

Menu Content

We work with the hotel to provide wholesome food that should be enjoyed by a majority of people.

We tend to avoid fish and pork and heavy sauces etc.

We do not offer 'fast' food such as burgers or pizza.

We will arrange the three menus with your hotel and send them to you well in advance, so you can check they are suitable. Changes can be made as long as we have plenty of notice.

Suggested Dishes

Meat

Beef Meat Balls in Tomato Sauce
Braised beef in a smoking BBQ glaze
Turkey Escalope
Chicken thigh, slow roasted tomatoes, peas, kale and thyme jus
Grilled Chicken Breast with Garlic and Herb Butter
Lemon and Ginger marinated Chicken thighs
Cajun Marinated chicken thighs
Roast chicken supreme in a red wine sauce
Baked Chicken Supreme with Garlic Mushroom in Tomato Basil Sauce
Mac and Cheese

Fish

Red Thai Marinated Cod Loin
Sea bass, Caponata, pickled red onion, lemon oil
Fish Goujons
Teriyaki sesame seed salmon
Breaded Cod Loins with Sautéed Spinach & Red Onion with Caper Dressing

Vegetarian

Spinach and ricotta cannelloni, Italian hard cheese and herb crust
Vegan Chicken & Mushroom Pie
Gnocchi with rich tomato and basil sauce
Vegetarian curry
Spinach & Ricotta Tortellini with Alfredo Sauce
Gnocchi in Pesto Sauce
Baked Vegetable Lasagne
Four Cheese ravioli with spinach and parmesan cream

Potatoes

Garlic Roasted Potatoes
Southern Potato wedges
Twister fries

Vegetables

Steamed Corn on the cob
Mexican Tomato Rice
Spiced Cous Cous
Steamed baby corn, peas, and broccoli
Quorn Ragu with penne pasta
Sautéed Green Beans and Carrots

Menu Service

Service times will often be determined by your itinerary.

On the first day we usually start service at around 7.00pm, to allow as long an afternoon as possible and also to ensure that everyone stays up to a reasonable hour so they acclimatise to the time difference.

On other days it may be set between a rehearsal and a performance or after returning from a day tour.

Depending on the size of your group, and the size of the dining room, and if there is another group dining in the same space on the same evening, we might need to ask you to stagger your arrival at the buffet to assist service. You would work with your tour assistant on matters such as these.

Dietary Needs

We have asked you to provide any dietary requirements, usually this covers vegetarian, vegan and gluten free. The hotels will be given this information, as will your tour assistant, and they will ensure that suitable meals will be provided as part of the buffet.