



HODSON
BAY HOTEL

Meeting & Events

menus and price guides.



HODSON
BAY GROUP

A Taste of What We Do...

We believe great food sets the tone for any gathering. That's why we source locally, forage fresh ingredients right on the property and from nearby Yew Point, and always focus on thoughtful, flavorful options.



Sourced: Yew Point at
Hodson Bay Hotel



We work closely with local suppliers and even forage herbs and seasonal vegetables right from the hotel grounds and nearby Yew Point. It's about respecting the land, our community, and the guests we serve — values that have guided us since 1992.

If it's a quick coffee break, a sit down meal or something in between, we're here to make sure you and your guests are nourished, happy, refreshed and well looked after.

So here are our menu and pricing details—take a look to find what fits your plans best:

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A photograph of a white ceramic cup filled with dark coffee, sitting on a matching saucer. In the foreground, a white plate holds several golden-brown scones, some with visible raisins, and a single fresh strawberry. The background is softly blurred, showing a glass of a dessert with cream and fruit.

Refreshment breaks

Pause. Refuel. Go.

Refreshment breaks

When it's time for a break, our refreshment selection will not disappoint.

We offer a range of tasty snacks and beverages to give you the energy boost you need to power through the day.

Classic Comforts

**Tea, coffee,
& house cookies**
1, 2, 8, 10, 11A

**Tea, coffee &
scones / pastries
/ cookies or a mix
of all 3**
1, 2, 8, 10, 11A

**Tea, coffee &
scones with
homemade
cream & jam**
1, 2, 11A

Morning Indulgences

**Wellness Breaks
(Choose 2)**
INCLUDES TEA & COFFEE

Fresh Fruit Bowl infused with
Mint & Lemon Syrup
9

Vegan Flapjack
11A

Date & Pistachio Protein Balls
10G

Granola Pot with Fruit Purée
2, 11A

Overnight Oats with Vanilla, Chia
Seeds, Honey & Fruit Compote
11A

**Gourmet Breakfast
Selection**

Fluffy Pancakes with Crispy
Bacon
1, 2, 11A

Signature Breakfast Baps
1, 2, 9, 11A

Savory Jambons & Sausage Rolls
1, 2, 9, 11A

Break Boosters

AVAILABLE TO ADD ON TO ANY BREAK OPTION:

Smoothies
2

Choices:

Banana & Honey
Raspberry
Blueberry
Pineapple & Mango

Sliced Seasonal Fruits

Granola Bars
6, 8, 10, 11A

Lunch

Selection of soup, sandwiches & wraps

INCLUDES TEA & COFFEE

Soups

Lightly Curried Parsnip with Turmeric
2, 9, 12

Butternut Squash & Coconut with Coriander Oil & Toasted Pumpkin Seeds
9, 12

Cream of Vegetable with Herb Oil
2, 9, 12

Celeriac & Thyme with Truffle Oil
2, 9, 12

Tomato & Basil with Balsamic & Maple Syrup
2, 9, 12

Decadent Desserts

Berry Fruit Crumble with Crème Anglaise and Rum & Raisin Ice-cream
1, 2, 9, 11A

Carrot Cake with Mascarpone cream & pistachio crumble
1, 2, 10C, 10G, 11A

Sandwiches & wraps

Chicken, Roasted Red Pepper & Basil on Brioche
1, 2, 9, 11A

Poached Salmon with Chive & Lemon Aioli on Jimmy Stout Brown Bread, Fried Capers
1, 2, 5, 9, 11A

Smoked Salmon, Cream Cheese & Cucumber Ribbons on Poppy Seed Bagel
1, 2, 5, 9, 11A

Carty's Honey-Baked Ham & Cheese with Shallot Butter, Tomato & Onion Relish
1, 2, 9, 11A

Bresaola, Rocket, Red Onion & Horseradish Cream with Herb Vinaigrette
2, 9, 11A

Chicken Caesar Salad Wrap
2, 5, 9, 11A

Hummus, Grilled Peppers & Goat's Cheese or Vegan Cheese on Toasted Focaccia
1, 2, 11A

Egg Mayo & Watercress
1, 2, 11A

Superfood Wrap with Beetroot, Quinoa Salad, Chickpeas & Orange-Lime Dressing
1, 2, 11A

Sticky Toffee Pudding with Vanilla Ice Cream
1, 2, 9, 11A

Cheesecake of the day
1, 2, 10, 11A

Glazed Lemon Meringue Tartlet with berry compote
1, 2, 9, 11A

Lunchtime & group dining

Good food with great company.

Hearty Salad Bowls

– Add Chicken, Beef, or Fish –

Rice Noodle Salad with Sliced Vegetables, Sesame Seeds & Honey-Chili-Ginger Dressing
7, 8, 9, 11A

Penne Pasta Salad with Goat's Cheese & Mediterranean Vegetables
1, 2, 9, 11A

Crispy Falafel with Tomato Salsa, Mixed Leaves, Pickled Cabbage, Fresh Coriander & Crème Fraîche
2, 9

Chickpea Salad with Mixed Leaves, Green Olives, Crispy Peas & Harissa Focaccia Croutons
2, 9, 11A

Classic Caesar Salad with Herb Croutons
1, 2, 5, 11A

Rice & Noodle Bowls

Sticky Sesame Beef with Egg Noodles & Chili-Coriander Dressing
2, 9, 11A

Chicken or Vegetable Laksa in Creamy Coconut-Lime Broth
2, 9

Chicken or Beef Burrito Bowl with Rice Noodles, Guacamole & Crème Fraîche
2, 9, 11A

ALLERGENS: 1. Egg 2. Milk 3. Crustaceans 4. Molluscs 5. Fish 6. Peanut 7. Sesame 8. Soy 9. Sulphur Dioxide 10. Nuts: 10A Almond, 10B Hazelnut, 10C Walnut, 10D Cashew, 10E Pecan, 10F Brazil, 10G Pistachio, 10H Macadamia, 11. Cereals (Containing Gluten): 11A Wheat, 11B Rye, 11C Barley, 11D Oats, 11E Spelt, 11F Kamut, 12. Celery, 13. Mustard, 14. Lupin

Lunchtime dining

Plated Lunches

CHOOSE:
2 MAIN COURSE DISHES
+ TEA/COFFEE

Our lunchtime dining styles offer something for those looking for a healthy balance, a traditional fueling up for a light bite.

Our dishes are bursting with flavour and rich textures that melt in your mouth, keeping you energised for the rest of your day.

Refreshment breaks

After a long day of meetings and conferences, there's nothing better than sitting down to a delicious and satisfying meal. That's why we've created a menu full of flavorful and mouthwatering dishes that are sure to impress your guests.

Main course

- Sun-Dried Tomato & Basil Crusted Catch of the Day
with Potato Gnocchi & Lemon-Caper Cream
2, 5, 9, 11A
- Roast Supreme of Chicken
with peppercorn sauce, baby carrot & chive mash
2, 9, 12
- Roast Beef
with Rosemary Yorkshire Pudding & Pearl Onion Gravy
2, 9, 12
- Goat's Cheese & Courgette Quiche
with Green Bean & Rocket Salad
1, 2, 3, 11A
- Miso-Glazed Salmon
with Stir-Fried Noodles & Chili-Ginger-Soy Dressing
1, 2, 5, 8, 11A, 12
- Pumpkin Ravioli
with Cumin-Parmesan Cream, Herb Oil & Capers
1, 2, 9, 11A, 12

Dessert

- Berry Fruit Crumble
with Crème Anglaise and Rum & Raisin Ice-cream
1, 2, 9, 11A
- Carrot Cake
with Mascarpone cream & pistachio crumble
1, 2, 10C, 10G, 11A
- Sticky Toffee Pudding
with Vanilla Ice Cream
1, 2, 9, 11A
- Cheesecake of the day
1, 2, 10, 11A
- Glazed Lemon Meringue Tartlet
with berry compote
1, 2, 9, 11A

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Elegant Dining

CHOOSE:
3 STARTERS
3 MAINS
3 DESSERTS
TEA/COFFEE

Starter

- Goat's Cheese & Red Onion Tart
with Rocket & Tomato Salad
1, 2, 9, 11A
- Chicken & Mushroom Vol-au-Vent
with Homemade Irish Soda Bread
1, 2, 9, 11A, 12
- Smoked Chicken Caesar Salad
with Maple Bacon Lardons, Sourdough, Croutons, Aged Grated Parmesan
1, 2, 5, 11A
- Garlic, Chili & Ginger Prawns
with Toasted Sourdough
2, 3, 5, 11A
- Soup of the Day
2, 3, 11A, 12

Main course

- Miso-Glazed Salmon
with Stir-Fried Noodles & Soy-Ginger-Chili Dressing
2, 5, 9, 11A
- Roast Supreme of Chicken
with Charred Sweetcorn, Butternut Squash
Purée & Crispy Parma Ham
2, 9, 12
- Pea & Lemon Gnocchi
with Parmesan & Rocket
2, 9, 11A, 12
- Roast Turkey & Glazed Carty's Ham
with Onion & Sage Stuffing Bon-Bon, Creamed Potato & Cranberry Roast Gravy
2, 9, 11A, 12
- Braised Featherblade
with Roast Garlic Mash & Pearl Onion Gravy
2, 9, 11A, 12

Dessert

- Berry Fruit Crumble
with Crème Anglaise and Rum & Raisin Ice-cream
1, 2, 9, 11A
- Carrot Cake
with Mascarpone cream & pistachio crumble
1, 2, 10C, 10G, 11A
- Cheesecake of the day
1, 2, 10, 11A

- Sticky Toffee Pudding
with Vanilla Ice Cream
1, 2, 9, 11A
- Glazed Lemon Meringue Tartlet
with berry compote
1, 2, 9, 11A

Buffet dining

A feast of variety.

Buffet Style Dining

Choose one of three dining styles from our hot 'n' cold buffet table. With a variety of hot dishes, crispy flavoured infused gourmet salads and cool tempting sweet treats. The choice is yours!

OPTION 1

Perfectly Balanced

CHOICE OF:
2 MAINS + 1 SALAD + 1 SIDE

OPTION 2

Three Times The Flavour

CHOICE OF:
3 MAINS + 2 SALAD + 2 SIDES

INCLUDE WITH ANY OPTION

Desserts

Chocolate & Orange Tartlet
with Orange Shavings [1, 2, 11A](#)

Oreo Cheesecake
with Carmel Sauce [1, 2, 10, 11A](#)

Lemon Poppy Seed Sponge
with Pudding & Vanilla Icecream [1, 2, 11A](#)

Chocolate & Pecan Brownie
with Chocolate Fudge Sauce [1, 2, 10A, 10E, 11A](#)

Selection of 3 Mini Treats [1, 2, 8, 9, 10, 11A](#)

Main course

Vegetable Stir-Fry
with Julienne Vegetables & Fresh Herbs in Soy Dressing [1, 2, 7, 8, 11A](#)

Chicken & Chorizo Casserole
with Cannellini Beans [2, 9, 11A, 12](#)

Mediterranean Vegetable & Penne Pasta
with Smoked Cheese [2, 9, 11A, 12](#)

Classic Beef Lasagne
with Creamy Parsley Mash [2, 9, 11A, 12](#)

Thai Red Chicken Curry
with Prawn Crackers, Coriander & Ginger Rice [2, 9, 12](#)

Salads

Burrata & Heirloom Tomato Salad
with Balsamic-Strawberry Reduction [2, 9](#)

Celeriac & Apple Coleslaw
with Carrot & Parsley [1, 2, 9](#)

Mixed Leaf Salad
with Tomato, Red Onion & Cucumber in Orange-Lime Dressing

Classic Caesar Salad
Baby Gem leaves, Garlic Croutons, Maple Bacon Lardons, Grated Parmesan [1, 2, 5, 11A](#)

Baby Potato Salad
with Spring Onion & Capers [2, 9](#)

Sides

Basmati Rice

Parmentier Potatoes with Tapas Bravas Dressing

Chunky Chips with Tartare Sauce

Seasonal Vegetables

Charred Corn on the Cob

Buffet themed dining

BBQ themed buffet dining

Choose one of three dining styles from our hot 'n' cold buffet table.

OPTION 1

All Fired Up BBQ

CHOICE OF:
2 FROM THE GRILL
+ 1 SALAD + 1 SIDE

OPTION 2

The Spice Grills BBQ

CHOICE OF:
3 FROM THE GRILL
+ 2 SALADS + 2 SIDES

OPTION 3

The Complete Cook Out BBQ

CHOICE OF:
4 FROM THE GRILL
+ 3 SALADS + 3 SIDES

On the side

A LITTLE EXTRA:

- Mediterranean Couscous
- Fragrant Basmati Rice
- Lightly Spiced Wedges
- Chunky Hand-Cut Chips
- Charred Corn on the Cob

From the grill

A SYMPHONY OF SIZZLE

Classic Hot Dog, toasted brioche, crispy onions, mustard drizzle 1, 2, 3, 11A

Gilligan's Signature 6oz Beef Burger, aged cheddar, smoked tomato relish, artisan bun 1, 2, 9, 11A

Medallions of Pork Loin, marinated in cider, garlic & herb oil 9, 12

Lamb Shoulder Steaks, kissed with smoked garlic & rosemary rub 9, 12

BBQ Chicken Thighs, marinated in harissa & lemon, grilled to perfection 11A, 9, 12

Tofu & Rainbow Veg Skewers, tamari-lime glaze, charred to smokey bliss (V)

ADD A LUXE TOUCH:

Miso-Glazed Monkfish on the bone 5, 2

6oz Sirloin Steak, flame-seared, black garlic butter 2, 9

Fresh market salads

CRISP & COOL

Baby Potato Salad
with Spring Onion, Capers & Mustard Vinaigrette 1, 9, 13

Celeriac & Green Apple
With Slaw Herb Mayo & Toasted Seeds 1, 9

Classic Caesar Salad
With Baby Gem leaves, Garlic Croutons, Maple Bacon Lardons & Grated Parmesan 1, 2, 5, 11A

Seasonal Garden Salad
With Orange-Lime Vinaigrette, & Pickled Radish 3, 13

Rainbow Coleslaw 1, 9, 13

Light Bites

Savour a variety of different flavours inspired from America, Mexico, India and the Far East. Sit back, engage and connect in a relaxed atmosphere with friends and colleagues while we serve you your choice of sharing platters.

CHOOSE 4 ITEMS FROM THE FOLLOWING:

Mini Beef Sliders

Crispy Onion Bhajis

Slow-Braised Beef & Blue Cheese Stack

Chicken & Chorizo Skewers

Mini Fish & Chips

Vegetable Spring Rolls (V)Jambon

Vegetarian & vegan

We are delighted to offer a variety of fresh and healthy choices that will keep you satisfied during your break.

Plant-Powered Elegance

2 COURSES

Starters

Carrot, Orange & Beetroot Salad
Pickled Red Onion, Citrus Zest, & Toasted Seeds 9

Tofu & Veg Brochette
Chargrilled and served with a fresh salsa verde 11A, 9

Soup of the Day
Always seasonal, always nourishing 2, 9, 12

Goat's Cheese & Pickled Veg Salad
Soft, tangy cheese with ribbons of house-pickled vegetables. 2, 9, 12

Main

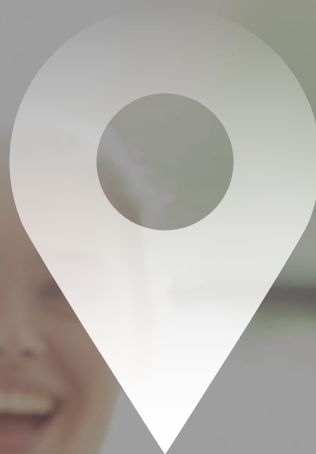
Pea & Lemon Gnocchi
Tossed with rocket and shaved parmesan for a fresh finish. 2, 9, 11A

Spinach & Ricotta Tortellini
Bathed in a sweet red pepper and basil sauce 2, 9, 11A

Mediterranean Couscous Bowl
Grilled veg, crumbled feta, and fragrant herbs 2, 9

Thai Red Vegetable Curry
Coconut-rich and gently spiced, served with coriander rice and warm flatbread 6, 11A

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