



Meetings & Events at 42 The Calls

At 42 The Calls, we've got a reputation for doing things a little bit differently... and our delegate packages have a style all of their own too. Guests at our quirkily converted 18th century corn mill are greeted by expansive, twisting corridors and a homely, boutique feel. You'll have a dedicated member of the team standing by to help with anything you need and your delegates will love our little homemade touches.

The packages

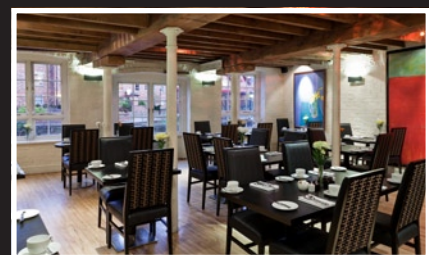
8 hours at The Calls
8 hour meeting room hire
Arrival tea & coffee served with morning snack
A working buffet or a sit down lunch
Break out tea & coffee served with afternoon bites
Complimentary wifi in all public areas and bedrooms
LCD, screen and flipchart
Mineral water and sweets on the table
Scribbling materials

24 hours at 42 The Calls

All day delegate rate benefits

Plus

Overnight in accommodation
Full English breakfast
Set menu served in our river room
Complimentary upgrade for the organiser*



*subject to availability



The menus

“All our food is homemade on the day, using only the finest, freshest ingredients. Wherever possible I use locally sourced ingredients in an effort to support our local greengrocers and butchers, and to reduce our carbon footprint.”

Nigel, Head Chef at 42 The Calls (21 years service)

Morning snacks

Mini muffins
Mini waffles
Greek yoghurt, granola & fruit compote shots
Homemade shortbread

Working buffet lunch

Served in the Fletland

Warm broccoli & blue cheese quiches
Filo prawns with sweet chilli dip
Garlic & cherry tomato dough balls
Lemon chicken & black pepper bagels
Tomato & mango salsa salad
Winter slaw
Roasted new potatoes

Afternoon bites

Homemade shortbread
Eton mess shots
Retro sweetie jars
Mini smarties

Two course seated lunch

Served in the River Room. *(Pre-order required)*

Soup of the day (v)
Tomato, mozzarella & basil salad (v)
Filo prawns with chilli dipping sauce
Prawn & salmon fishcakes, wedges, lemon & chilli mayo
Lishman's Yorkshire Sausage, crushed new potatoes, tomato concasse, honey & beer dressing
Mediterranean tart, chilli pesto & mozzarella, wedges (v)

Our menus change seasonally and are freshly prepared by chef on the day, depending on available produce. The menus supplied here are intended as a rough guide, if you've got specific food and menu requests, please advise your event manager so we can accommodate you.