

LHMUK Launch New ‘Ingredients For Success’ Conference Menu Across Holiday Inn and Crowne Plaza Hotels



Lapithus Hotels Management Limited (LHMUK) has launched a new ‘Ingredients for Success’ conference food concept across its group of 18 Holiday Inn and 3 Crowne Plaza hotels across the UK.

In a bid to fuel success for their business guests, LHMUK have introduced a new selection of brain-food boosting conference menus using freshly prepared ingredients. Included as part of the delegate packages, conference guests can create a tailor-made lunch menu choosing from a wide range of starters, mains and desserts, all designed to energise and refuel the body and mind for the busy day ahead. Guests can also enjoy snacks throughout the day in the breakout areas with a choice of freshly baked cookies, pastries and cakes as well as fresh fruit and nuts.

The new menu includes freshly roasted meats such as topside of beef with homemade Yorkshire puddings or roast loin of pork with crackling and apple sauce. Other tasty options include tandoori chicken or chargrilled turkey escalope with leek

and mushroom risotto & tomato fondue. For those who prefer fish, guests can enjoy hake served in a spinach & cheese gratin with poached eggs or traditional battered fish and chips with peas and homemade tartar sauce. Vegetarians can choose from baked gnocchi with spinach, tomato and mozzarella or sweet potato, red onion and chickpea tagine. To top it off, LHMUK guests can finish their meal with sweet treats such as blueberry cheesecake or a chocolate truffle. The new concept also caters for those with special dietary requirements or allergies offering a great range of choices.

This new and improved conference menu follows great success for LHMUK's corporate package having won three prestigious awards in the recent VenueVerdict Awards. LHMUK came out on top having scooped the following accolades:

No.1 Large Group (15+ properties): LHM UK

Gold Standard Group Award: LHM UK

No.1 Hotel: Holiday Inn Guildford (LHM UK)

The top honours include two Group Awards: the No. 1 Large Group (for those who host 15 properties or more), and the Gold Standard Group Award, given to the hotel group with the highest number of venues achieving VenueVerdict Gold Standard Accreditation. LHMUK also brought home the gold in the individual Venue Awards with the No.1 Hotel named as the [Holiday Inn Guildford](#), managed by the group.

BDRC's VenueVerdict provides the only venue accreditation programme determined entirely by the voice of the customer and based on the meeting experience.

LHMUK manage a portfolio of 21 midscale and upscale hotels across the country under global brands Holiday Inn and Crowne Plaza.

-ENDS-

Notes to Editors: About LHM UK

Lapithus Hotels Management UK Limited (LHM) was formed in 2015 to focus on managing the operation of mid and upscale hotels, under global brands, Crowne Plaza and Holiday Inn. The portfolio of 21 hotels are in excellent locations throughout the UK. LHM have a dedicated team of hospitality professionals with a wealth of experience working with a variety of international hotel brands.

LHM's portfolio of 21 hotels are in excellent locations throughout the UK as follows:
Inner London: 3 | Airport London: 1 | Outer London: 2 | Heathrow: 2 | Provincial Airport: 3 | Province: 10

Crowne Plaza London - Heathrow
Crowne Plaza Birmingham NEC
Crowne Plaza Manchester Airport
Holiday Inn Basildon
Holiday Inn Bristol - Filton
Holiday Inn Cardiff City Centre
Holiday Inn Glasgow Airport
Holiday Inn London - Heathrow Ariel
Holiday Inn London - Bloomsbury
Holiday Inn London - Mayfair
Holiday Inn London - Sutton

Holiday Inn Milton Keynes - Central
Holiday Inn Brentwood M25, Jct.28
Holiday Inn Cambridge
Holiday Inn Edinburgh
Holiday Inn Guildford
Holiday Inn London Heathrow M4,Jct.4
Holiday Inn London - Brent Cross
Holiday Inn London - Regent's Park
Holiday Inn Maidenhead/Windsor
Holiday Inn Oxford

<http://www.lhmuk.com/>

For more information about LHM UK or any of their 21 UK hotels, please contact the LHM UK team at Mason Williams

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