

CONNECTING PEOPLE THROUGH MOMENTS.



MEETING + EVENTS MENUS

WE PLAN IT, YOU ENJOY IT.

MEETINGS & EVENTS



DAILY DAY RATE MENU

Served buffet style

ON ARRIVAL

Tea & filter coffee

Selection of pastries

Whole fruit bowl

SANDWICHES & SALADS

A daily changing line-up of two sandwiches & three fresh seasonal salads

Cookies in the afternoon

A LITTLE EXTRA

| | |
|---|------|
| Bacon rolls or vegan sausage baps | £7 |
| Avocado, smoked salmon, toasted seeds on 5 seed rye bread | £7.5 |
| Pumpkin seed granola, Greek yogurt, poached apricot | £6.5 |
| Almond & date bircher muesli, almond butter | £6.5 |
| Additional protein for lunch [Chef's choice] | £15 |

THE IMPORTANT STUFF

Let your server know if you have any dietary requirements or allergies when ordering food. All our food is cooked in our kitchen that uses ingredients to which some people may be allergic.

V - Vegetarian | VE - Vegan | GF-Gluten Free

MEETINGS & EVENTS

STANDING MENU

Sharing dishes served in waves



WAVE 1

Salt beef croquettes, American mustard

Smoked salmon, capers, shallots, on rye bread

Sweet potato fritter, vegan aioli [VE, GF]

WAVE 2

Mortadella loaded focaccia slice, Guindilla chilli, burrata, tomato

Fried cod, curry mayo [GF]

Broken burrata, marinated courgette [V, GF]

WAVE 3

Chocolate brownie bite, lotus biscoff ice cream [V]

Lemon posset [V]

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PREMIUM STANDING MENU

Sharing dishes served in waves

WAVE 1

Salt beef croquettes, American mustard

Smoked salmon, capers & shallots, on rye bread

Sweet potato fritter, vegan aioli [VE, GF]

Crispy sprouting broccoli, vegan aioli [VE]

WAVE 2

Mortadella loaded focaccia slice, Guindilla chilli, burrata, tomato

Margherita loaded focaccia slice, burrata, tomato [V]

Fried cod, curry mayo [GF]

Broken burrata, marinated courgette [V]

Beef burger sliders, burger sauce

WAVE 3

Chocolate brownie bite, lotus biscoff ice cream [V]

Lemon posset [V]

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THREE COURSE MENU

Starters to share between 4 guests

Mains & desserts are plated individually

TO START

Choose 3 starters for the table to share.

Burrata, marinated courgette [V, GF]

Crispy cod, curry mayo, pickled red onion [GF]

Crispy sprouting broccoli, vegan aioli [VE]

Chickpea hummus, winter crudites [VE]

Salt beef croquettes, Frenchie's mustard

THE MAINS

One plated main, with sides for the table.

Choose between:

Roast chicken, aioli

Roasted leg of lamb

Seasonal vegan main [chef's choice]

Sides for the table [1 plate between 4]

Roast potatoes, greens & salsa verde, cauliflower cheese

DESSERTS

Sweet cream, Allpress affogato [V, GF]

Make it espresso martini affogato + £10

Chocolate brownie, Lotus Biscoff ice cream [V]

Lemon posset, shortbread [V]

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