

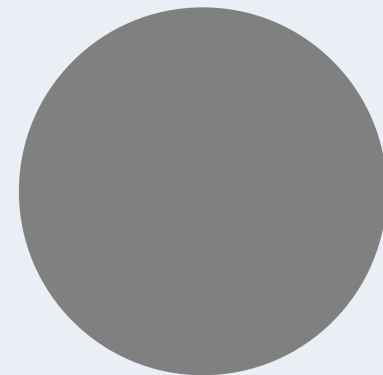


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**From extraordinary working lunches to the thrill of sharing food, we have something perfect for every occasion.**

Executive Chef Dawn Baker bids you a warm welcome to our hospitality and events brochure. The menus have been designed to provide you with a fresh and varied range to choose from, with prices and packages to support events with a budget, through to menus allowing you to treat your guests to something a little more special.

You'll be warmly welcomed with dedicated service and passion driven hospitality from all of the team and we look forward to working with you to deliver your next event with us.



DAWN BAKER  
EXECUTIVE CHEF

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3/ Working Breakfasts

4/ Beverages

5/ Hot Beverage Bundles

6/ Sandwiches and Sides

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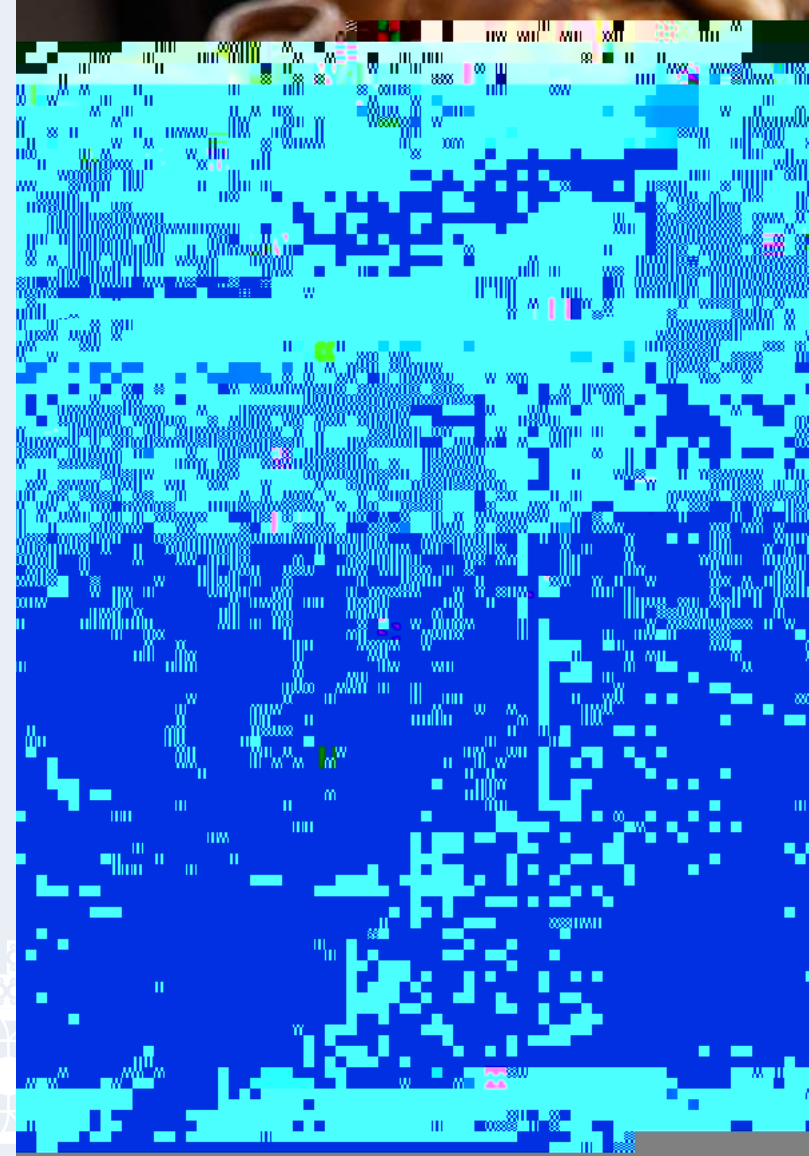
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GRILLED BACON CIABATTA  
376 Kcals

CUMBERLAND SAUSAGE CIABATTA  
354 Kcals

EMMENTAL CHEESE AND TOMATO CROISSANT (V)  
308 Kcals

VEGAN SAUSAGE SEEDED ROLL (VE)  
342 Kcals

\*NGCI **BREAD AVAILABLE ON REQUEST**

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BUTTER CROISSANT WITH JAM (V)  
300 Kcals

ALMOND CROISSANT (V)  
347 Kcals

RASPBERRY CROISSANT (VE)  
296 Kcals

CHOCOLATE TWIST (V)  
230 Kcals

PAIN AU CHOCOLAT (V)  
460 Kcals

PAIN AU RAISIN (V)  
378 Kcals

CINNAMON SWIRL (V)  
417 Kcals

MINI DANISH PASTRY SELECTION X 2PP (V)  
212 Kcals

MINI MUFFINS X 2 PP (V)  
132 Kcals

GRANOLA YOGHURT POT  
290 Kcals

SELECTION OF SMOOTHIES

FRESH FRUIT SALAD POT (NGCI)(VE)



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Arrival  
Tea, coffee and biscuits

Lunch  
Tea and Coffee

Afternoon  
Tea, coffee and biscuits

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Arrival  
Tea, coffee and mini pastries

Tea and CÚE

# SANDWICHES AND SIDES

## SANDWICH PLATTERS

**SIMPLY SANDWICHES** £4.35  
Freshly prepared sandwiches & wraps with a selection of classic fillings, served with Kettle crisps

**TRADITIONAL SANDWICHES** £7.25

**SPECIAL OCCASIONS BAGUETTE LUNCH** £12.70

**See** Chicken goujon & BBQ sauce

**or** Panache

Tandoori chicken skewer, mint raita (NCGI)

Bubble prawn

*\*Vegan, NCGI and halal options available on request*

## **BOXED SALADS**

*Minimum order of 5*

Chef's choice freshly made salads with protein topper & dressing, served with sourdough baguette, kettle crisps, fresh fruit platter and mini cake & bottled water

**£10.50**

897 Kcals

## **FAVOURITES FINGER BUFFET**

*Minimum order of 5*

Freshly prepared sandwiches & wraps with a selection of classic fillings, served with Kettle crisps, sausage roll & vegan Roll with tomato chutney (VGN)

Chicken goujons with BBQ sauce

Vegetable skewer & sweet chilli dip (V)

Vegetable samosa & mango chutney (V)

**£12.00**

1114 Kcals

*\*Vegan, NGCI and halal options available on request*



## PACKAGES



## PACKAGES

All-day bundle of food and drinks, to keep your delegates refreshed throughout the da

### CLASSIC

420 Ad (#01 /

751 delegates 21110pp





# GRAZE BOARDS

## INDIVIDUAL GRAZE BOARDS

*Minimum order of 8*

**£28.95pp**

1155 Kcals

### Antipasti Board

Selection of cured meats, cheeses, olives,  
nuts and dried fruit

Marinated chargrilled vegetables

Sun blushed tomatoes

Black olive tapenade

Pesto marinated feta cheese

Selection of chutney's, breads & crackers

## INDIVIDUAL GRAZE BOARDS

*Minimum order of 8*

**£22.50pp**

876 Kcals

### Sweet Treat Board

Sweet Belgian waffles

Cookies

Toffee popcorn

Chocolate dipped strawberries

Macarons

Pretzels

Caramel wafers

Mini meringues

Selection of sweets

## INDIVIDUAL GRAZE BOARDS

*Minimum order of 8*

**£22.50pp**

998 Kcals

### Vegetarian Board

Cheddar & onion tart

Stuffed bell peppers (V/NGCI)

Mozzarella & sun blushed tomato skewers  
(V/NGCI)

Roasted vegetable bruschetta(V)

Spinach & pepper frittata (V/NGCI)

Black olive tapenade crostini

Selection of chutneys, fruit, breads & crackers

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Our Fork Buffet menus are bespoke.  
Below are examf

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### 1 " &

Lamb tagine with warm quinoa tabbouleh and minted labneh, fresh herbs & dukkah

Masala spiced mango glazed chicken, saag aloo, cucumber, lime and mint sambal

Naked barbecue pulled pork burrito, guacamole, salsa, nachos

Beef meatballs in tomato & basil sauce, aged parmesan, oregano focaccia

Chicken shawarma, warm flatbread, marinated tomatoes, mixed leaves, cucumber & mint yoghurt dressing, feta cheese crumbs

### 2/a

Phanang king prawn curry, coconut rice, sambal oelek, fresh herbs and lime

Seared salmon, nicoise salad, lemon aioli, cod lion, minted crushed peas, tartare sauce, baby potato croquettes

Red thai fish curry, coconut rice, crispy spiced battered fine beans

Smoked salmon, creamy herb gnocchi, aged parmesan, baby spinach



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Sweet potato falafel, mangetout, fennel, orange and quinoa salad (VEE





Homemade lemon shortbread biscuits (2pp)

Mini cake selection (2pp) (V)

Selection of tue'





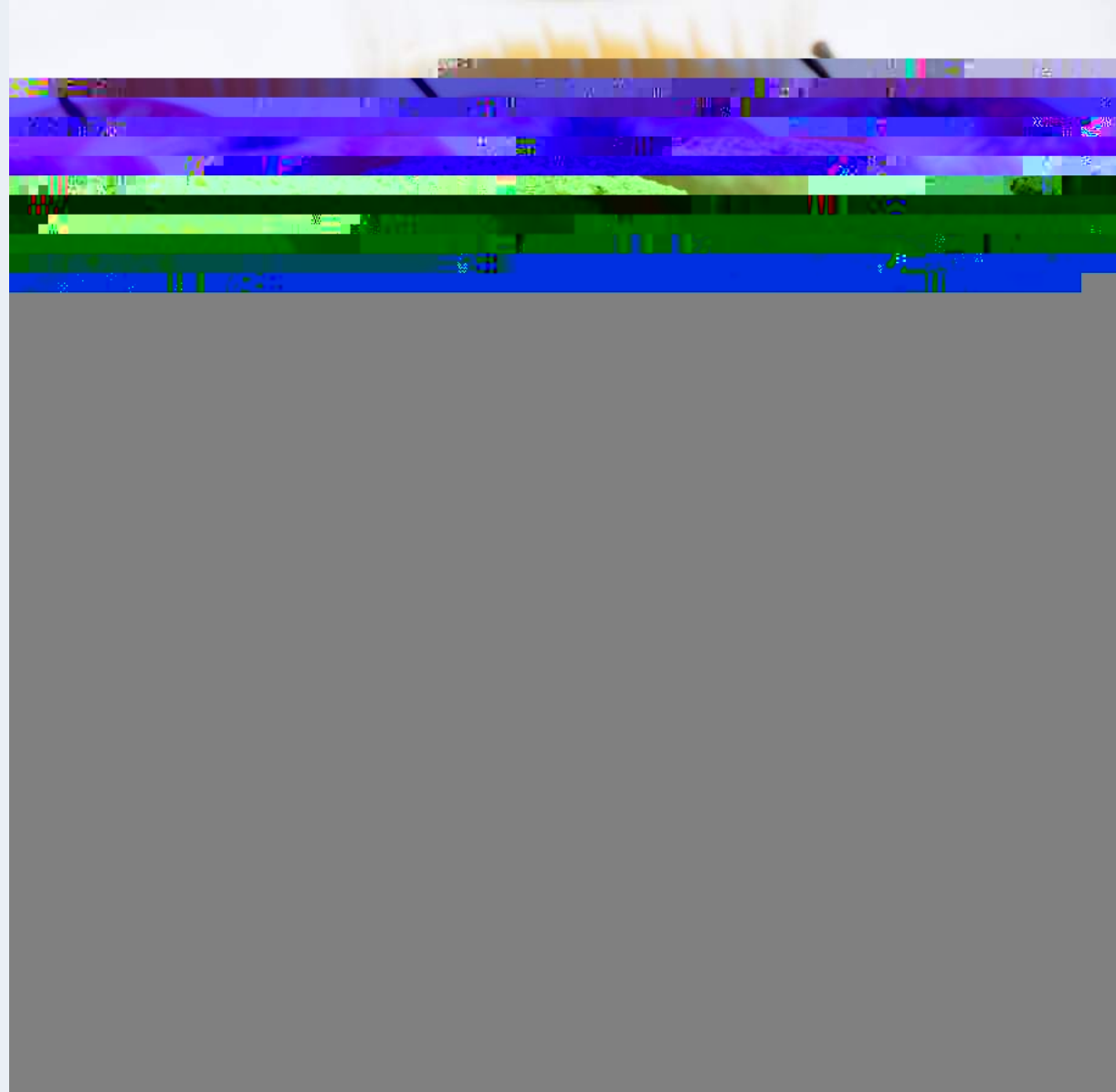
## DESSERT SELECTION

Individual Fruit Pot (VE)

Individual Cut Fruit Platter (VE)

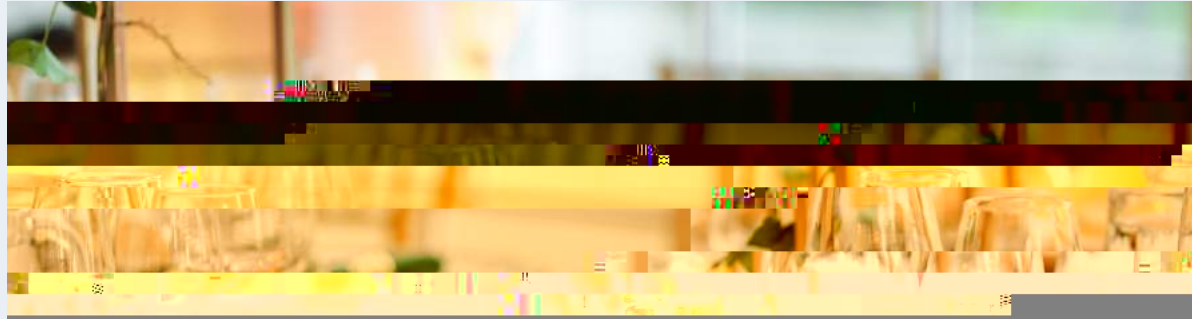
Chocolate Brownie (N





## LUNCH TO GO

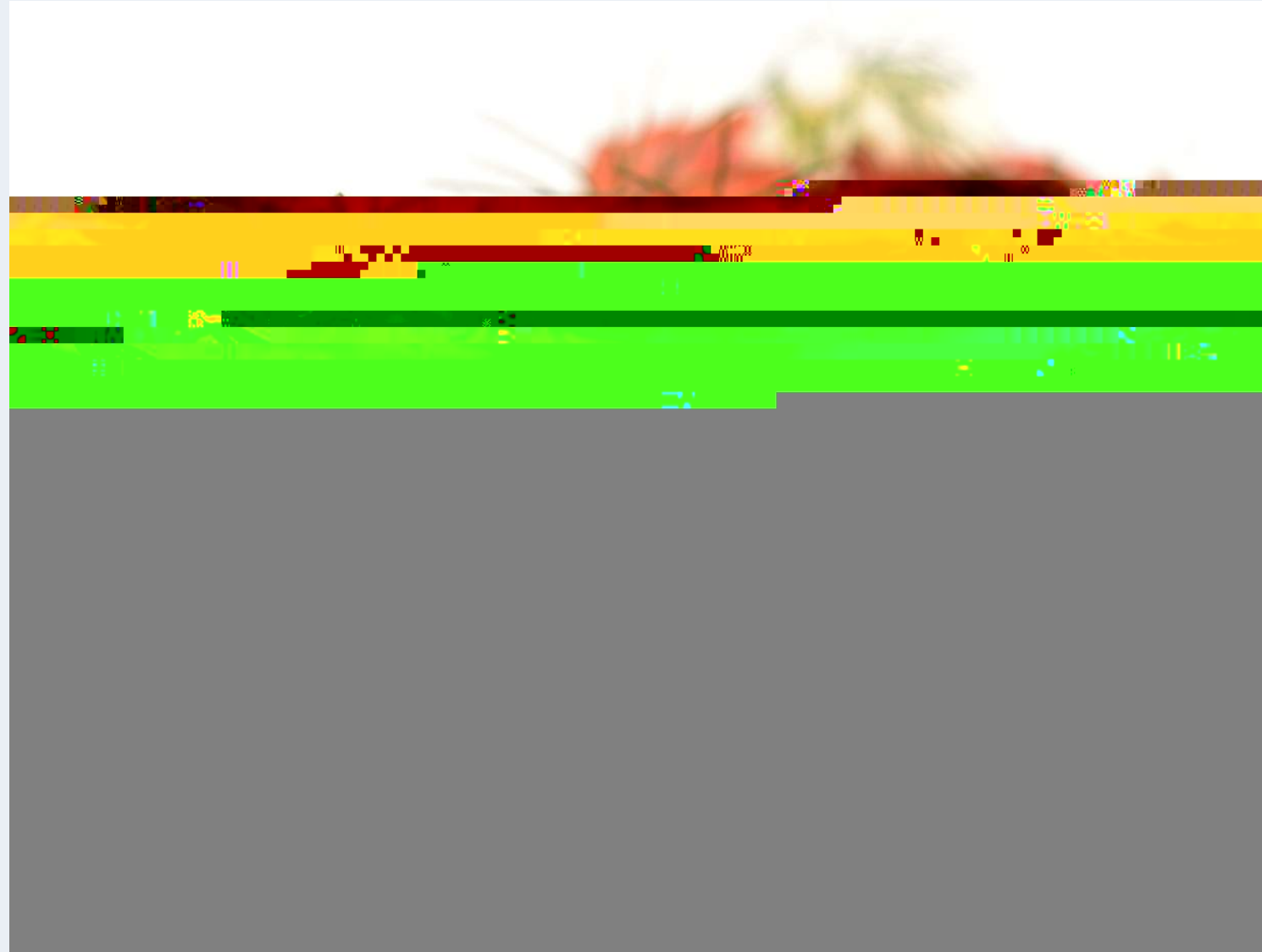
SIMPLY SANDWI W



Smoked salmon and dill cream cheese blini

Mackerel p

# EVENTS



## VEGETARIAN

Baked wild mushroom & tarragon tartlet  
111 Kcals

Pimento olive & pesto sourdough crostini (VE)  
142 Kcals

Ratatouille & basil tartlet  
31 Kcals

Cherry tomato, Mozzarella & basil skewers  
187 Kcals

## SWEET

Mini french fancies

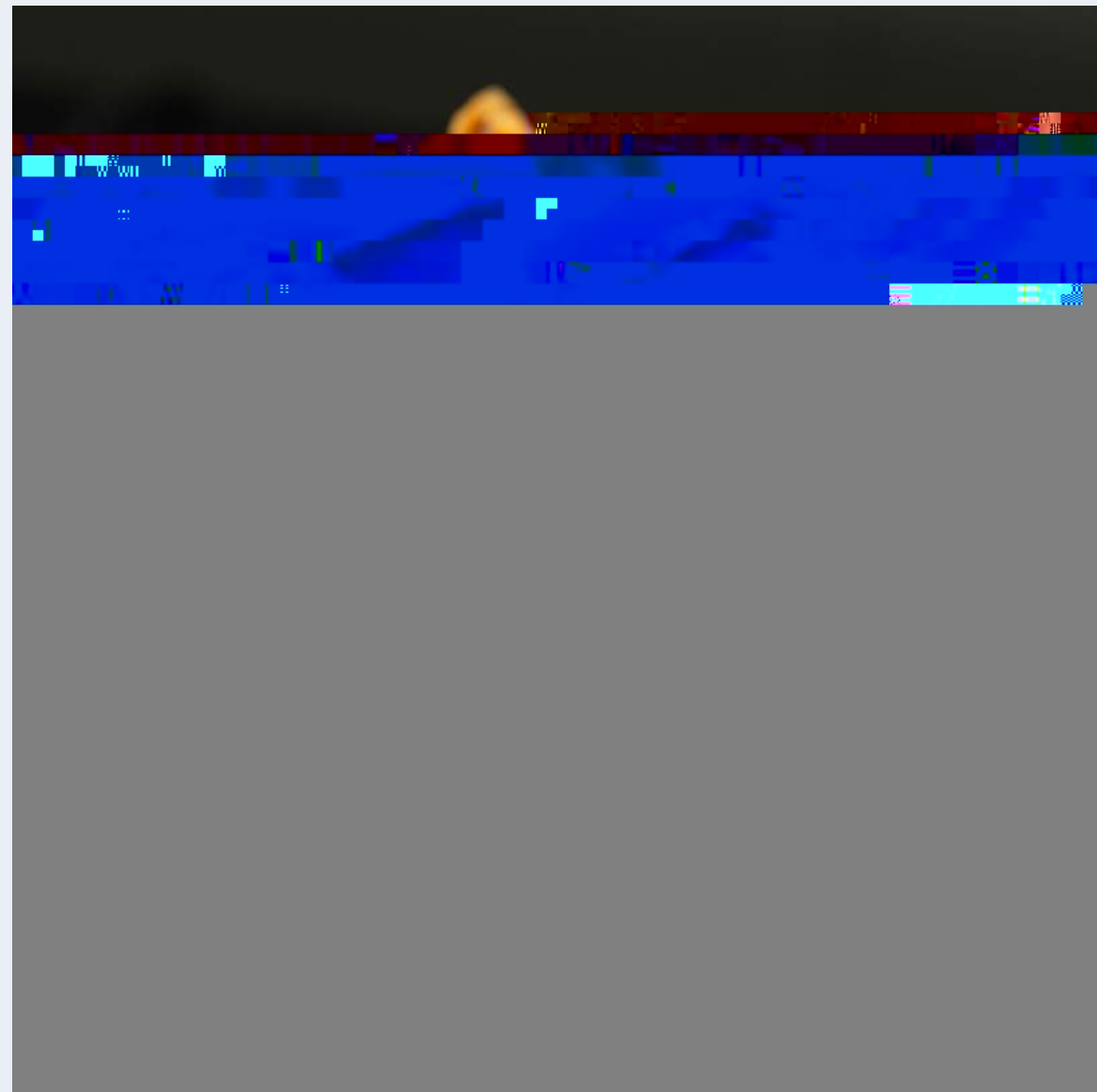
Macarons

Chocolate truffles

Seasonal fruit skewers  
5 Kcals

***NGCI and Vegan on request***

## BOWL FOOD



## BOWL FOOD

Our Bowl Food menus are bespoke.  
Below are examples of options you can choose from.  
Minimum order for 10

### MEAT

Lamb tagine with warm quinoa tabbouleh and minted labneh, fresh herbs & dukkha  
789 Kcals

Masala spiced mango glazed chicken, sag aloo, cucumber, lime and mint sambal  
507 Kcals

Naked barbecue pulled pork burrito, guacamole, salsa, nachos - 892 Kcals  
892 Kcals

Beef meatballs in tomato & basil sauce, aged parmesan, oregano focaccia - 478 Kcals  
478 Kcals

Chicken shawarma, warm flatbread, marinated tomatoes, mixed leaves, cucumber & mint yoghurt dressing, feta cheese crumbs  
997 Kcals

### FISH

Seared salmon, nicoise salad, lemon aioli  
534 Kcals

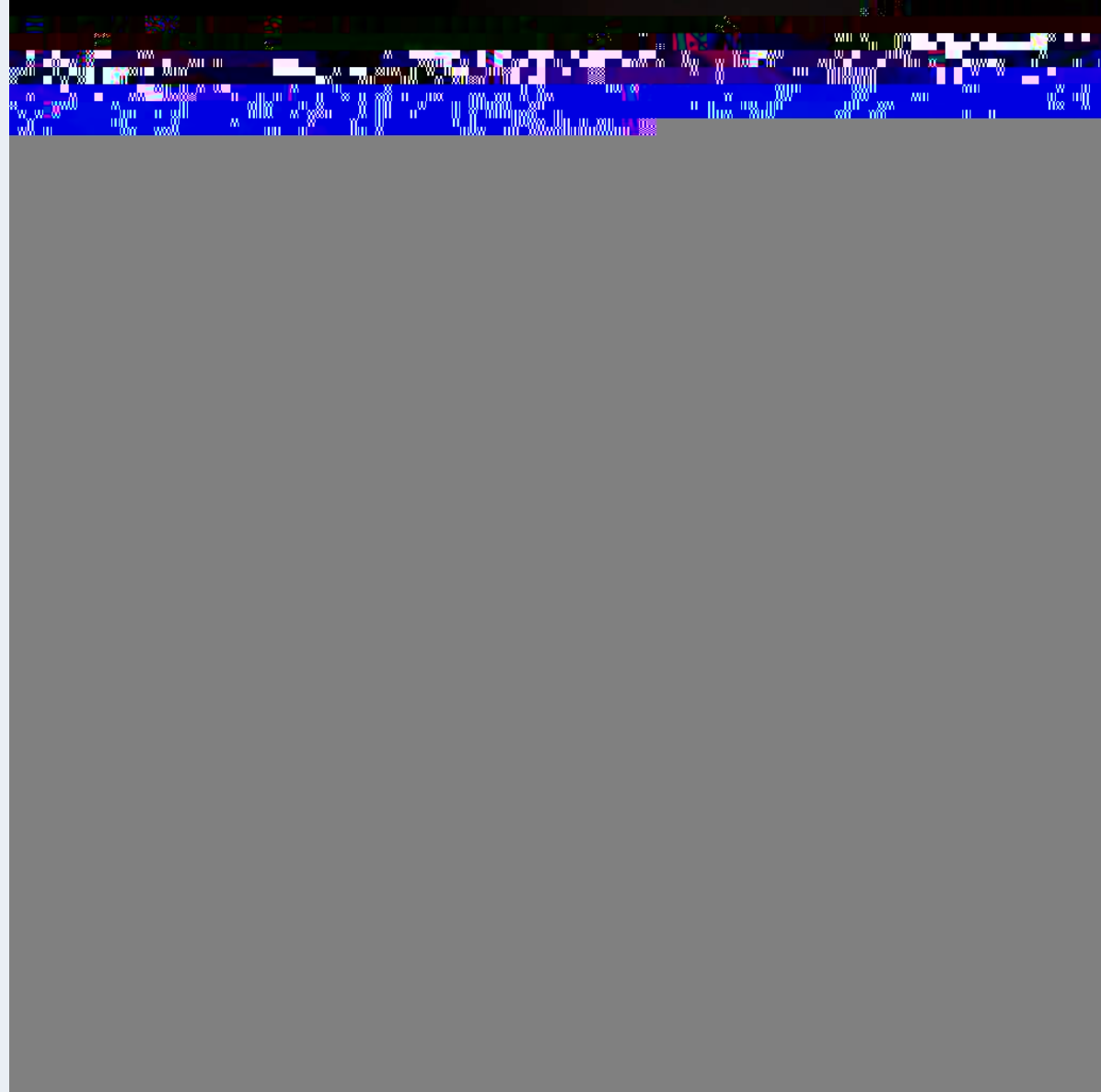
Cod lion, minted crushed peas, tartare sauce, baby potato croquettes  
539 Kcals

Red thai fish curry, coconut rice, crispy spiced battered fine beans  
597 Kcals

Smoked salmon, creamy herb gnocchi, aged parmesan, baby spinach  
564 Kcals

**£15.00 FOR TWO BOWLS\*, £7.50 PER EXTRA BOWL**

\*We recommend that you order 2-3 bowls per person.



## VEGETARIAN

### SWEET

Orange zested cheesecake, dulce de leche, sweet & salted popcorn

Chocolate & coffee cream mousse, chocolate curls

Coconut panna cotta, roasted pineapple, maple syrup granola

Seasonal fresh fruit salad (VE) (NCGI)

So onio ee puddg, oi i ee sauce, whipped chantilly crea<sup>a</sup>







Thyme roast chicken, crispy skin, braised leg sauce, pan haggerty potato, tenderstem broccoli and glazed shallot

Lamb cutlet, lamb shoulder bon bon, celeriac caponata, spinach, anchovy and rosemary sauce

Pan roasted duck breast, duck confit croquettes, carrot and ginger puree, sautéed greens and duck sauce

Roasted pork lion, braised pork cheek, crushed new potat

## FINE DINING

## FINE DINING

Minimum order of 12 people

***Calorie information provided on menu choice***

### DESERT

Chocolate delice, orange jelly, shortbread, chocolate shard and sweet chervil syrup **£6.50**

Sticky toffee pudding, ginger butterscotch sauce, honeycomb ice cream **£6.50**

Cardomen panna cotta, meringue shards, pineapple salsa, pistachios and thai basil **£6.50**

Apple and blackberry compote, vanilla cream, hazelnut crumble and dried apple **£6.50**

Glazed lemon tart, lemon curd, crème fraiche, raspberries and mint **£6.50**

White chocolate cheesecake, passionfruit coulis and dried raspberries **£6.50**

Cappuccino mousse, orange biscotti biscuits, baileys cream and shaved chocolate **£6.50**

A selection of local and british cheeses, spiced pear chutney, wafer biscuits and celery **£6.50**

***For any specific dietary requirements, please speak with your event coordinator.***

## WINE, CHAMPAGNE & PROSECCO



### WHITE WINES

TREBBIANO RUBICONE ROMETTA - **£12.50**  
New Zealand, 12.5% ABV: Lime & blackcurrant leaf, passionfruit & herbs, bright citrus notes

VERDEGO RAMON BILBAO - **£17.50**  
Castilla y Leon, 13% ABV: Aromatic, elegant, tropical fruit notes

TREBBIANO RUBICONE ROMETTA - **£19.50**  
Northern Italy, 11% ABV: White fruits & flowers, fresh & delicate, pear & peach

### ROSE WINES

AUBERT & MATHIEU PALOOZA ROSE - **£12.50**  
France, 13% ABV: Elegant, delicate French rose, strawberry & raspberry, light & refreshing

### RED WINES

EMBRUJO ORGANIC TEMPERANILLO - **£12.50**  
Spain, 12.5% ABV: Blackcurrants, blackberries & spice - crisp

DE MARTINO ESTATE CABERNET - **£17.50**  
Chile, 13.5% ABV: Blackcurrant & cassis with bright berry notes - intense fruity

SAUVIGNON LAND MADE PINOT NOIR - **£19.50**  
New Zealand, 13% ABV: Red cherry & savoury spice - crisp

### CHAMPAGNE AND PROSECCO

Prosecco Stelle D'Italia (Italy, 11% ABV) **£18.75**

Prosecco Rose Argeo Brut (Italy, 11.5% ABV) **£20.50**

Moet & Chandon Imperial NV (France, 12% ABV) **£65.00**

Eins Zwei Zero Sparkling (Germany, 0% ABV) **£6.00**

ABV (Alcohol By Volume) - A standard measure of how much alcohol (ethanol) is contained in a given volume of an alcoholic beverage.



## **BOTTLED BEERS**

Corona (Mexico, 4.5% ABV)

Peroni Capri (Netherlands, 4.2% ABV)

Birra Moretti (Italy, 4.6% ABV)

Gluten Free Peroni (Italy, 5% ABV)

Peroni 0.0 (Italy, 0% ABV)

Brewdog Punk IPA, (Scotland, 5.6% ABV)

Bulmers Original Cider, (Somerset, 4.8% ABV)

Rekorderlig Strawberry Lime Cider GF, VE, (Sweden, 4% ABV)

ABV (Alcohol By Volume) - A standard measure of how much alcohol (ethanol) is contained

## BOOKING TERMS

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Request	Minimum Booking Notice Period Needed	Out of Notice Period Surcharge
Tea, coffee & cold drinks	24 hours	£10.00
Breakfast, lunches & buffets	3 working days	£25.00
Events & bespoke lunches/dinners	5 working days	£50.00

# ALLERGENS

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