



**Deli Breakfast Box (fish)**  
**£7.20+VAT**

- Mini Breakfast Bagel with Smoked Salmon, Raw Spinach, Serving of Cream Cheese
- Boiled Free Range Egg
- Mini Croissant with Jam & Butter
- Fresh Fruit Salad

**Deli Breakfast Box (meat)**  
**£7.20+VAT**

- Mini Breakfast Bagel with Ham, Raw Spinach, Serving of Cream Cheese
- Boiled Free Range Egg
- Mini Croissant with Jam & Butter
- Fresh Fruit Salad



**Deli Breakfast Box (vegetarian)**  
**£7.20+VAT**

- Mini Breakfast Bagel with Avocado & Cheddar, Raw Spinach, Serving of Cream Cheese
- Boiled Free Range Egg
- Mini Croissant with Jam & Butter
- Fresh Fruit Salad

**Deli Breakfast Box (vegan)**  
**£8.30+VAT**

- 100% Rye Bread with Houmous & Avocado Sprinkled with Hemp Protein Seeds
- Coconut Yogurt Topped with Home Made Cacao Granola
- Fresh Fruit Salad



**Breakfast on the run**  
**£5.50+VAT**

- Mini Danish Pastries (2pp)
- Fresh Fruit Salad



**Deluxe refreshments**  
**£2.30+VAT**

- Fairtrade coffee and tea
- Orange juice
- Bottled water - sparkling and still
- Wrapped biscuits

**Basic refreshments**  
**£1.20+VAT**

- Fairtrade coffee and tea,
- Jugs of tap water

# SANDWICH MENU



**Classic Menu**  
**£8.00+VAT**

- Selection of sandwiches, speciality breads and wraps (1.5 rounds p/p)

**Bronze Menu**  
**£11.30+VAT**

- Selection of sandwiches, mini rolls and wraps (1.5 rounds p/p)
- Fresh Fruit Skewer
- Homemade Cake Selection



**Gold Menu**  
**£11.60+VAT**

- Selection of sandwiches, mini rolls and wraps (1 rounds p/p)
- Choice of savoury item (vegetarian quiche or chicken goujon)
- Fresh Fruit Skewer
- Homemade Cake Selection

**Platinum Menu**  
**£14.00+VAT**

- Selection of sandwiches, mini rolls and wraps (1 round p/p)
- 3 Chefs choices of savoury items (list of options available on request)
- Fresh Fruit Skewer
- Homemade Cake Selection



**Vegan menu**  
**£12.50+VAT**

- Mini rolls filled with avocado, fresh baby leaf spinach & sundried tomato
- Wraps filled with houmous, falafels, chickpeas & salad
- Traditional grain sandwiches filled with Teriyaki tofu and slaw salad
- Fresh Fruit Skewer
- Raw vegan brownies

**Deluxe refreshments**  
**£2.30+VAT**

- Fairtrade coffee and tea
- Orange juice
- Bottled water - sparkling and still water bottles
- Wrapped biscuits

**Basic refreshments**  
**£1.20+VAT**

- Fairtrade coffee and tea,
- Jugs of tap water

# LUNCH SALAD MENU



**Crispy Chicken, Egg & Avocado Caesar Salad Box**  
**£7.20+VAT**

- Crispy Chicken Breast
- Free Range Poached Egg
- Creamy Avocado
- Croutons
- Classic Caesar Dressing & Shaved Parmesan



**Roasted Salmon Nicoise Salad Box**  
**£7.70+VAT**

- Roasted Salmon
- Free Range Poached Egg
- Potato & Vinaigrette salad
- Raw & Cooked Vegetables
- Olives & a Grain Mustard Dressing



**Mediterranean salad**  
**£7.20+VAT**

- Houmous Falafel
- Avocado
- Greek Salad with Feta
- Served with a Flat Bread



**Vegan salad**  
**£7.20+VAT**

- Gluten Free Pasta with Tomatoes
- Borlotti Beans
- Mediterranean Grilled Vegetables
- Topped with Peppery Rocket Leaves

**Add Homemade Cake or Portuguese custard tart for £2.50+VAT per person to any of the options.**



**St Bride Foundation Favourite Platter**  
**£10.00+VAT per person/minimum 6 people**

Selection of:

- Homemade Breaded Chicken Breast Goujons
- Mini Vegetable Samosas
- Italian Stone Baked Tomato & Mozzarella Pizzas
- Crispy Butterfly Prawns
- Mini Sausages all served with spicy dips & fresh garnish



**Greek Platter**  
**£10.00+VAT per person/minimum 6 people**

Selection of:

- Homemade Falafels
- Houmous with Crudités
- Feta Cheese & Olives
- Mini Pitta Breads



**Italian Antipasti Platter**  
**£10.00+VAT per person/minimum 6 people**

Selection of:

- Italian meats: Parma Ham, Salami, Mortadella & Luganica Sausage
- Marinated Olives
- Mini Mozzarella & Cherry Tomato Sticks
- served with Little Fresh Tortellini Bites
- Crusty Toasted Ciabatta



**Classic Cheese platter**  
**£7.00+VAT per person/minimum 6 people**

Selection of:

- Everybody's Ffavourite Cheese's
- Tasty Cracker Biscuits
- Grapes
- Cherry Tomatoes
- Pickles & Piccalilli



**Nibbles**  
**£3.00+VAT**

Selection of Nnuts, Crisps and Olives



## DRINKS RECEPTION WITH CANAPÉS

£35.00+VAT per person

- 6 Canapés per person from selection below
- Red and White House wine, 2 glasses per person
- Selection of Beers
- Selection of Soft Drinks and Water
- Waiting staff
- Crockery and glassware

### SELECTION OF CANAPÉS:

#### Meat

- Duck parfait, rye, plum, redcurrant, orange
- Carpaccio beef, parmesan shortbread, chilli, chive, mustard crème
- Peking duck spring rolls, hoi sin, cucumber, pineapple
- Yakitori chicken skewer, sesame, soy, ginger
- Chorizo, tortilla, tomato sauce, caperberry

#### Fish

- Salmon, malted brown bread, lemon, parsley, cracked black pepper
- Charcoal shortbread, Spanish smoked anchovy, caperberry, tartare crème
- Rolled smoked salmon, orange zest, dill, pink peppercorn
- Teppanyaki salmon, pak choi, sea lettuce, sesame skewer
- Spiced Spanish prawns, red pepper dip

#### Vegetarian

- Parmesan white truffle tartine
- Beetroot, goats cheese, Parmesan shortbread, orange, thyme
- Blue cheese crème, rye, apple chutney, pecan, blackberry
- Fennel, cumin and poppy seed goats cheese, cucumber, date

#### Vegan

- Poached pear, walnut, beetroot hummus, baby gem
- Pomegranate, olive tapenade, roast squash, pumpernickel
- Sesame, soy marinated fresh vegetables, wasabi, butter bean roll
- Pickled cauliflower, curried hummus, pomegranate, baby gem
- Falafel, hummus, pickled kohlrabi, pomegranate, lime



## Sweet

- Sticky date pudding, caramel cream, fig, pecan
- Salted caramel brownie, vanilla cream, blackberry
- Espresso Martini cup
- Date fudge, vanilla, Tonka cream, cacao nibs, corn flowers
- Compression of pineapple, blackberry, blueberry skewer (vegan)
- Date fudge, pecan, blackberry (vegan)

## CANAPÉS

£3.00+VAT per item

Minimum order of 150 units in total with minimum of 25 of any one option.

Served on canapé trays on the table in the room.



## ITALIAN MENU

**£22.00+VAT**

- Meat Lasagne
- Spinach & Ricotta Dumplings in a rich Tomato Sauce
- Mozzarella Tricolore Salad
- Italian Roasted Vegetables
- Mixed Italian Breads
- Individual pots of Tiramisu



## BRITISH MENU

**£22.00+VAT**

- Bangers (Cumberland Sausages)
- Vegetarian Sausages
- Creamed Mash with Onions and Gravy
- Buttered Carrots & Swede
- Apple Pie & Custard



## FRENCH MENU

**£22.00+VAT**

- Beef Bourguignon
- Sautéed Rosemary Potatoes
- Baked Ratatouille
- Green Beans and Buttered Carrots
- Lemon Tart and Crème Fraiche



## ASIAN MENU

**£22.00+VAT**

- Stir Fry Chicken with fresh Ginger, Lime, Chilli & Lemongrass
- Steamed fragrant Rice
- Vegetable Stir Fry Noodles with Cashew Nuts
- Cucumber & Coriander Salad
- Chocolate Fudge Cake served with a garnish of Fresh Berries and Creme Fraiche



**HOMEMADE CAKE PLATTER**  
£2.50+VAT

**FRUIT SKEWERS**  
£2.20+VAT

**FRUIT POTS**  
£3.30+VAT



**POTS OF TIRAMISU**  
£2.20+VAT

**JAM FILLED DOUGHNUTS**  
£2.20+VAT

**A SELECTION OF CROISSANTS (CHOCOLATE, ALMOND & PLAIN)**  
Mini £1.75+VAT  
Large £2.75+VAT



**FRUIT DANISH PASTRIES**  
Mini £1.75+VAT  
Large £2.75+VAT

**PORTUGUESE CUSTARD TART**  
£2.50+VAT

**All prices are per person with minimum order for 6 people**



**£67.00 per person**

Choose one option from starter, main and dessert

### **Starter**

Jensen's Bermondsey gin and beetroot salmon gravlax with a warm kipfler potato salad  
Watercress soup with crab beignet and red pepper oil  
Warm artichoke tart with creamed artichoke purée and artichoke flowers  
Goats' cheese, tomato galette with toasted pumpkin seeds and first pressed virgin olive oil

### **Main**

Roasted breast of corn-fed chicken with a pancetta and cider fricassee, dauphinoise potatoes, wilted kale and Chantenay carrots  
Roasted fillet of sea bream with cauliflower purée, braised citrus endive, pine nuts and golden sultanas  
Slow cooked pork with braised red cabbage, crispy crackling and potato rosti  
Aubergine byaldi with walnuts and light curry dressing  
Pea and mint risotto with acidulated butter and pea shoots

### **Dessert**

Plum and almond frangipane tart with vanilla honey and sauce  
Anglaise Bitter chocolate tart, with mascarpone and a kumquat preserve  
Creme brulee with macerated raspberries, vanilla sable and a raspberry tuile  
Burnt lemon tart with lemon posset and creme fraiche ice-cream

Minimum of 20 guests

Prices include three course menu, plates and cutlery, napkins, chefs and waiting staff



**£67.00 per person**

Choose one option from starter, main and dessert

### **Starter**

Home smoked salmon & hot smoked salmon rillettes, watercress horseradish and chive dressing

Saudi tiger prawn cocktail, crayfish and smoked pancetta dressing, basil mousse

Tian of Cornish crab, rhubarb and cucumber compote, avocado mousse, cucumber gazpacho

Mackerel rilette with smoked mackerel fillet, soft boiled quail's egg cured cucumber ribbons, homemade soda bread

House pate, duck liver, ham hock and black pudding, pistachio dressing, brioche

Chicken liver and Madeira parfait, pineapple and black pepper compote, brioche

Kidderton Ash goat's cheese, pickled beetroot with rocket leaf salad thyme, honey and walnut dressing

Feta in panko breadcrumb, watermelon, toasted pinenuts with a rocket and mint pesto

Roquefort and wild mushroom tart, watercress salad, apple and walnut dressing

Grilled artichoke and three bean salad, confit garlic and balsamic dressing

### **Main**

Suffolk chicken breast, potato fondant, pea and truffle purée, pea shoot salad

Slow roast pork belly and crackling, cauliflower cheese croquettes, roast apple, Calvados jus

Twelve-hour roast shoulder of lamb, roast garlic mash, chorizo and three bean cassoulet red wine jus

Pan fried salmon, dill and parmesan gnocchi, tomato and lemon beurre noisette

Wild mushroom arancini, pickled mushroom and rocket salad with parmesan

Grilled Portobello mushroom with a parmesan crust, roasted garlic puree sautéed butternut squash

Parmesan gnocchi with roast pumpkin, chargrilled red onion, truffle velouté

Goat's cheese tagliatelle, confit tomato, mint



# 3 COURSE MEAL

## Dessert

Lemon posset tart, raspberries, shortbread

Peanut butter parfait, pistachio praline, raspberry coulis

Rhubarb and custard cheesecake, rhubarb compote

Strawberry mousse, shortbread, basil jelly

Orange and rosemary crème brûlée, almond biscotti

Chilled bramley apple crumble, red berry compote

Passion fruit and Valrhona chocolate tart

Valrhona chocolate mousse, pistachio and honey cone crust

Popcorn mousse, caramelised banana, salted caramel sauce

Selection of British and French Cheeses, apple and pear chutney

Minimum of 40 guests

Prices include three course menu, plates and cutlery, napkins, chefs and waiting staff