



All day

Fresh fruit bowl - £20
Tea, coffee & water £5 per person

Breakfast

Croissants & Danish Pastries
Freshly Baked Artisan Bread with Butter and Preserves
Detox Water Jars & Freshly Squeezed Juice
£6 pp

Greek Yogurt, Granola & Berry Parfait
Fruit platter, Croissants & Danish Pastries,
Breakfast Charcuterie Board, Freshly Baked Artisan Bread with Butter & Preserves
Detox Water Jars & Freshly Squeezed Juice
£11 pp

Smoked British Bacon & Sausages
Scrambled Duck Egg with Spinach & Mushrooms, Italian Style Cannellini Beans
Freshly Baked Bread with Butter & Preserves
Detox Water Jars & Freshly Squeezed Juice
£13.50 pp

Mini Sliders
Bacon & Avocado Bagel, Devilled Egg Mayo & Watercress Bagel and
Sausage & Egg Muffin
£4 pp

All Prices are Exclusive of VAT



Quick Lunch

(all served with rice, please select one option)
Italian Meatballs **£12**
Cauliflower Fritter with Lime Yoghurt **£12**
Aubergine Parmigiana **£15**
Seabream with Lemongrass & Chilli Marinade **£15**
Lamb Belly, Harissa, Green Tahini, Burnt Goats Cheese & Pine Nuts **£15**
Sesame Crusted Asian Meatballs & Asian Slaw **£15**

Sandwiches & Salads

Artisanal Sandwich Platter
Quiches, Pie or Tarts,
Seasonal Salad or Vegetable Side Dish
- £15 pp

*Sandwich Examples: Sun Blushed Tomato, Homemade Basil Pesto & Mozzarella / Salami, Ham
Provelone, Black Olives & Basil / Roast Beef, Horseradish Mayo with Heritage Tomatoes / Pear, Goats
Cheese and Caramelized Onion Jam*

Additional Salads

Pear, Fennel & Chicory Salad
Fresh Courgette, Rocket, Basil & Parmesan Salad
Panzanella (Heritage Tomato Salad with Sour Dough Bread)
Sweetly Spiced Squash, Chickpeas, Shallots, Feta & Sage
Smashed Cucumber, Chilli & Poppy Seed in a Vinegarette
- £6 pp

Desserts

Hazelnut Chocolate Mousse with Nut Brittle
Pear & Almond Tart
Mini Doughnuts with Berry Jus
£5 pp

All Prices are Exclusive of VAT



Hot Buffet Meals

(Please select one menu)

Beef & Quince Tagine
Spring Vegetable & Herb Tabbouleh
Grilled Cauliflower & Tomato Salad
-
Double Chocolate Brownies
£23.50 pp

Slow Cooked Beef Brisket with Rosemary & Mustard
Minted Courgette & Ricotta Galette
Smashed & Roasted New Potatoes
Charred Broccoli with Chilli & Garlic
-
Prosecco & Fruit Jellies
£27.50 pp

Welsh Roasted Lamb with Jerusalem Artichoke & Crispy Kale
Roasted Fig & Goast Cheese Tart
Quinoa, Grilled Peach & Rocket Salad
Cumin & Honey Glazed Heritage Carrot Salad
-
Sicilian Lemon Tart with Creme Fraiche
£31.50 pp

Cutlery & Crockery are hired in and charged at an additional fee of **£2.50 per person**

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