



MENUS

2025

SEA
CONTAINERS
EVENTS



BROUGHT TO YOU BY
GREEN & FORTUNE

GREEN & FORTUNE IS COMMITTED TO PAYING BEYOND THE LONDON LIVING WAGE FOR ALL EMPLOYEES:

Our hourly rates are higher than the minimum wage, the London Living Wage and also the average rates paid by many companies in the hospitality sector. A fair reward for the hard work and long hours that they put in to ensure our hospitality service exceeds our customers' expectations. This is a part of our strategy to ensure we both recruit and retain great talent.



Staffing charge on food and beverage orders for events.

In acknowledgement of the challenges within the hospitality industry, we add a 12% staffing charge on all food and drink elements of your event. This charge, as well as allowing us to continue paying beyond London Living Wage also enables us to provide support for our team when they need it most.

Specific Initiatives it helps to fund include 'Green & Fortune Supports', our employee assistance programme. The scheme was initially launched during the pandemic to offer help to those hardest hit, and included mentorship, training, complimentary meals and financial support if needed. Since then, it has developed to support our people through the cost-of-living crisis with one-off payments, at a cost to the business in excess of £100,000 in November 2022 and February 2023. These payments were made based on salary, with hourly employees and those earning less than £30,000 benefitting the most.

In addition to this, it also enables long service rewards, and enhanced training. If you have any questions regarding this charge, please do speak to the team who will be happy to help.



BELOW IS A LIST OF SOME OF OUR VALUED PARTNERS:

SQUISH JUICES a certified carbon neutral company who use wonky fruit and seasonal products when available

LONDON SMOKE AND CURE a small Streatham based company smoking and curing meat and fish from sustainable sources. They use renewable electricity, reduced packaging, and comprehensive waste management systems, as well as delivering all of their orders by e-cargo bikes

ALLAN READER a London based family run dairy who work closely with farmers

PAUL RHODES BAKERY a Greenwich based, leading independent bakery producing hand-crafted bread

OLD SPIKE COFFEE founded in Southwark, 65% of their profits directly fund their social and environmental goals which include tackling homelessness

CELTIC FISH & GAME a family run business based in St. Ives supplying the finest and freshest sustainable fish and game

HOPE & GLORY British tea company who are fairtrade certified and use only 100% organic ingredients

VALIMEX fruit and vegetables sourced from UK and international growers, fully aligned with sustainable farming practices. They plant nitrogen enriching plants to stop unnecessary fertilisers being used

Wherever possible we use quality and independently sourced British suppliers to ensure the best possible ingredients. We produce as much as possible in-house, for example our team of chefs includes an on-site baker to help us create the sweet treats on the menus and ensures we can offer a product that is of the highest standard.

Sustainability is high on our agenda and we reduce food miles as much as we can. You'll see a number of chef's choice or chef's suggested selections throughout the menus, these offer great value for you and allow us to embrace seasonality and reduce food waste.

V - vegetarian

GF - gluten free

VE - vegan

O - organic (wines only)



RECEPTIONS

Planning a stand-alone reception, or post conference event? These menus are great for networking and entertaining.



NIBBLES & LIGHT BITES

£9.50

Select 3 items from below:

Marinated mixed olives GF, VE

Lightly salted crisps GF

Chilli rice crackers VE

Giant toasted corn VE, GF

Wasabi peas VE

Japanese rice crackers VE

Mature Cheddar cheese straws V

House baked nuts VE, GF

Mexican chilli peanuts VE

LUXURY BITES

£13.00

Select 3 items from below:

Roast chilli hazelnuts VE, GF

Flatbreads and labneh V

Sweet and sticky popcorn VE, GF

Tomato and smoked paprika picos VE

Fried and salted broad beans VE, GF

Whole pimento stuffed olives VE, GF

POST MEETING RECEPTION PACKAGES

CANAPÉ RECEPTION PACKAGE

£44.60

Suitable for receptions up to two hours

Three glasses of house wine, beer or soft drinks

Selection of chef's choice nibbles and five canapés

ULTIMATE STANDING RECEPTION PACKAGE

£60.00

Suitable for receptions up to three hours

Three glasses of house wine, beer or soft drinks

Selection of three chef's choice canapés, two chef's choice savoury bowl foods and two chef's choice sweet bowl food

CANAPÉS

SELECT SIX FROM THE MENU BELOW

We recommend selecting at least one from each section, to cover the majority of dietary requirements and to offer a balanced choice.

YOUR CHOICE OF CANAPÉS

6 canapés per person £32.00

CHEF'S CHOICE OF CANAPÉS

6 canapés per person £29.50

per extra canapé £6.00

COLD

LAND

Chicken skin cracker, wild mushroom cream cheese, kumquat jam GF

Confit duck, sweet cucumber, smoked chilli jelly GF

Prosciutto, butternut puree, lemon thyme and sea salt crostini

Roast Corneyside Farm beef served rare, rocket and parmesan pesto, brioche

SEA

Whipped cod's roe, lemon shortbread, pea powder

Seared tuna, pickled ginger, wasabi emulsion, bonito flakes GF

Salmon vol au vent, dill, lemon cream cheese

Crayfish cocktail, toasted sourdough, sea herbs

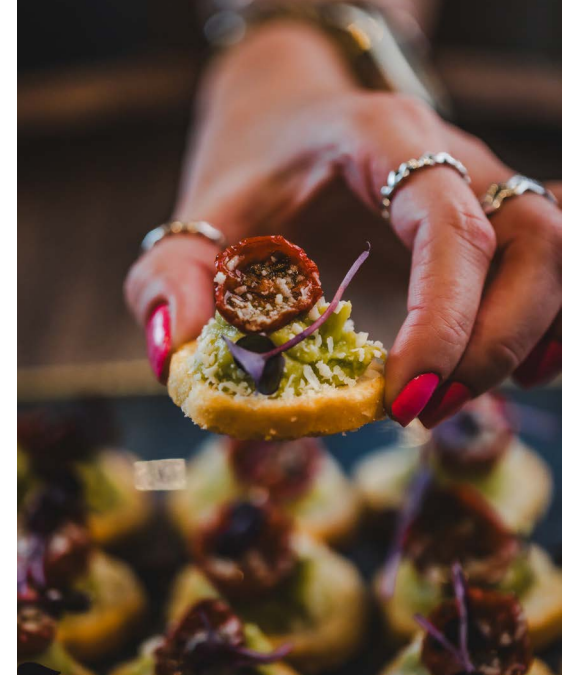
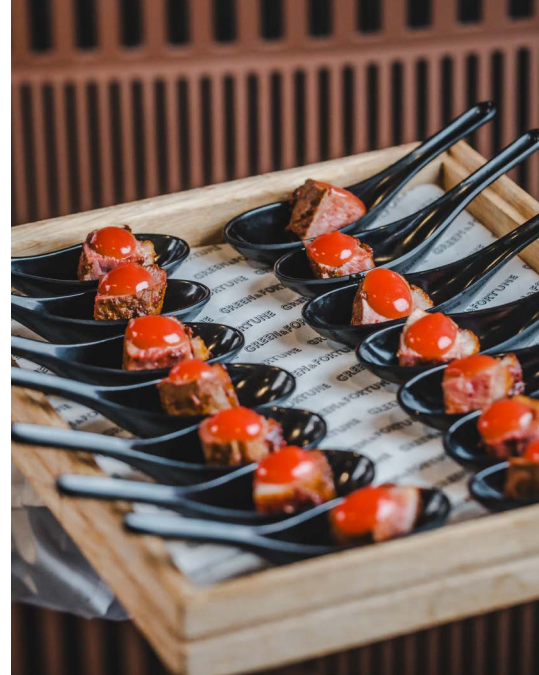
EARTH

Whipped goat's curd, beetroot toast, puffed wild rice v

Horseradish scone, cream cheese frosting, beetroot jam v

Confit tomato, avocado, parmesan shortbread v

Lemon whipped 'cheese', toasted pumpkin seeds on rye bruschetta VE



HOT

LAND

Seared Texel lamb loin, sticky red onion jam, mint syrup

Korean fried chicken, gochujang mayonnaise, pickled ginger

Ham hock gruyere and leek croquettes, egg yolk emulsion

Pan fried duck breast, pink peppercorn and seasalt crumb, blood orange gel

SEA

Hot and sour salmon bite

Blackened monkfish, curry mayonnaise GF

Grilled prawn, salted corn crumb, black garlic aioli GF

Salt cod beignet, dill and lemon crème fraiche

EARTH

Spiced cauliflower, curry mayonnaise VE, GF

Warm ricotta, brown sugar figs, truffle honey, parmesan shortbread v

Cave-aged Cheddar rarebit, kimchi slaw, gochujang mayonnaise VE

Red onion tarte tatin, glazed Somerset brie v

SWEET

Green & Fortune chocolate brownie GF

Passionfruit and white chocolate tartlet

Meringue, seasonal fruit and vegan whipped cream VE, GF

Thyme and pomegranate posset



BOWL FOOD

We recommend choosing at least one from each section, to cover the majority of dietary requirements and to offer a balanced choice.

YOUR CHOICE OF BOWLS CHEF'S CHOICE OF BOWLS

4 bowls per person	£40.00
4 bowls per person	£38.00
per extra bowl	£10.20

HOT

LAND

Adobo chicken, avocado, soured cream, refried beans, coriander salsa GF

Corneyside Farm beef bulgogi, aromatic rice, smashed cucumber wasabi GF

Texel lamb merguez, cardamom and clove pilaf, mint yoghurt GF

Roast pork collar, olive oil pomme puree, bramley chutney, crackling brittle GF

SEA

Burnt hake, roast squash puree, pomegranate salsa, garden confetti GF

Roast salmon fillet, niçoise, sea vegetables, burnt lemon beurre blanc

Battered squid ink cod, salted butter polenta, samphire, pea shoots

Monkfish coconut curry, aromatic rice, fried curry leaves GF

EARTH

Moroccan spiced cauliflower, kebab salad, black garlic yoghurt, pitta croutons VE

Chickpea falafel, coriander couscous, preserved lemon VE

Tandoori butternut, saffron coconut rice, red chilli oil VE, GF

Sticky black fig, goat cheese panko, honey truffle, fried sage V, GF

COLD

LAND

Rare Corneyside Farm beef red gem salad, brioche croutons shaved pecorino, rocket oil

Chimichurri grilled chicken, carrot tahini, chickpeas, smoked olive oil GF

Crispy chilli pork, pink lady and celeriac remoulade, sriracha mayonnaise GF

Bang bang chicken, spiced Asian slaw, lime, poppadums

SEA

Brown crab and orzo salad, sauce vierge

Sea trout confit, cucumber tartar, burnt lemon mayonnaise GF

Herb crusted tuna loin, sweetcorn and cucumber salad GF

Black treacle cured salmon, new potato and apple salad, sauce gribiche GF

EARTH

Roast beetroot salad, whipped goat's curd, white balsamic V, GF

Chickpea and mint tabbouleh, baba ghanoush, lemon labneh VE, GF

Burnt orange, bitter leaves, cauliflower, golden raisins VE, GF

Trio of English beetroot, horseradish puree, black quinoa salad VE, GF

Greek salad V, GF

SWEET

Milk chocolate pot, white chocolate curls V

Vegan chocolate blood orange cream VE, GF

Thyme and pomegranate posset V, GF

Sticky toffee pudding, brandy cream V

SEATED DINNER

Plated dinners are the perfect way to celebrate or entertain. Select from our curated menus or build your own.



SEATED DINNER

3 courses

£70.00

A selection of breads is included, teas and coffee are available to add at an additional cost.

Our chef has curated four seasonal three-course sample menus, which include a well-balanced selection for your guests. If the seasonal selection is not to your taste, our team will be happy to curate a bespoke menu for your event.

Please select one menu for all diners. Once you have selected this, our chef will create a vegan and gluten-free menu to complement it. Other dietary requirements will be catered for on request

AUTUMN

Baked beetroot, bitter leaves, apple, pomegranate, pumpkin seeds **VE, GF**
Best end of Texel lamb, hot potato, chantenay carrots, mint, black olive **GF**
Lemon posset, blackberries, shortbread biscuit **V**

WINTER

London Smoke and Cure salmon, horseradish, house pickles, watercress
Corneyside Farm braised beef, bourguignon garnish, buttered potato, maple parsnips
Sticky toffee pudding, salted caramel, vanilla ice cream **V**

SPRING

Chargrilled English asparagus, focaccia crumb, black olive emulsion **VE**
Roast breast of chicken, dauphinoise potato, spring vegetables, truffle
Rhubarb and ginger trifle **V, GF**

SUMMER

Isle Of Wight tomato, peach, basil, feta salad, chardonnay vinegar **V, GF**
Cornish catch of the day, chargrilled leeks and courgettes, soft herbs **GF**
English strawberries, whipped vanilla cream, brandy snap **V**

Standard equipment charge to include table, chairs, white or black linen, white crockery and contemporary cutlery. Upgraded equipment options are available, please ask your events manager.



If you would prefer to build your own menu, please select one dish from each of the sections below for all your guests to enjoy.

Once you have selected this, our chef will create a vegan and gluten free menu if required. Other dietary requirements will be catered for on request.

BUILD YOUR OWN MENU

3 courses £75.00

Includes a selection of breads, teas and coffee

STARTERS

Green apple blinis, goat's curd, beetroot salad, chilli yoghurt *V, GF*

Smoked duck breast, kohlrabi tartare, puffed rice, cherry molasses *GF*

Tuna tartare, confit egg yolk, green papaya, wasabi mayonnaise

Grilled broccoli and Blue Monday cheese salad, pickled walnuts *V, GF*

Cornish crab cakes, chilli, rocket, lime aioli

MAINS

Herb crusted sea trout, braised fennel, potato fondant, sauce vierge

Pumpkin fondant, pomme puree, cavolo nero, carrots, beurre noisette *GF*

Corn-fed chicken supreme, mashed potato, wild mushroom, tarragon, cream reduction *GF*

Sugar pit pork belly, cauliflower cheese, apple and truffle jus

Heritage carrot and chickpea cake, fermented tomatoes, seeded cracker, chimichurri *VE, GF*

DESSERTS

Bitter chocolate tart, sour cherries meringue, berries, soft whipped cream *GF*

Glazed lemon tart, blackberry, pistachio brittle *VE*

Honey and lemon cake, coconut yoghurt *VE, GF*

Rice pudding bon bon, sticky jam, vanilla sugar

Pear and almond tart, vanilla custard



Our talented chefs create healthy dishes that don't compromise on flavour.

GREEN AND LEAN

Minimum of 10 people £34.00

Select three salads and three meat, fish or vegan additions.

Our Green and Lean offering includes a choice of fresh and healthy salads, served in a sharing style to allow guests to enjoy more than one dish. These are served alongside a choice of three meat, fish or vegetarian additions.

SALADS

Brussels sprout and crispy kale salad, honey roasted clementines, maple syrup and dijon dressing *VE, GF*

Thai vegetable, coriander and chilli rice noodles, tamarind and soy dressing *VE, GF*

Tabbouleh - cauliflower, pomegranate, coriander, braised fennel, raisins, cranberry, mixed seeds, spiced honey dressing *VE*

Vegan poke salad to include avocado, edamame beans, pickled cabbage, ginger, sticky rice *VE, GF*

Winter apple and squash panzanella *VE*

MEAT, FISH AND VEGAN ADDITIONS

Grilled Texel lamb belly, mint, chilli *GF*

Deville sea bass *GF*

Roast aubergine bang bang, apricot harissa *VE, GF*

Grilled halloumi, green harissa *V, GF*

Chargrilled tofu *VE, GF*

Herb marinated boneless chicken *GF*

All salads are served with a selection of dressings to include house, miso, honey and mustard with salted mixed seeds, crispy shallots, pickles, lemon and lime wedges

Accompanied by

Whole fruit bowl *VE, GF*

Lightly salted crisps and Brave roasted salted chickpeas *GF*

Freshly brewed teas and coffee

PRIVATE DINING MENUS

These set menus are created by our talented chefs using fresh and seasonal ingredients, and therefore change throughout the year. The chefs will equally be more than happy to tailor any of the below menus to your dietary requirements. There is also a chance to upgrade to a menu with wine pairings. Get in touch with the team to hear more.

MENU 1

£65 pp

With wine pairings £95 pp

Burrata, seasonally garnished

Zin Fiano, Produttori di Manduria, Puglia, Italy, 175ml

Miso roast chicken and onions, yakatori wonton, fondant potato, greens

Mount Brown Pinot Nior, Waipara, New Zealand, 175ml

Dulce de leche mousse, Oreo crumb, churros

Chateau Doisy-Vedrines Sauternes, Bordeaux, France, 50ml

MENU 2

£70 pp

With wine pairings £105 pp

Beetroot smoked salmon, shaved fennel and citrus salad, dill dressing GF

Pounamu Sauvignon Blanc, Marlborough, New Zealand, 175ml

Sirloin of beef, beef fat potatoes, Yorkshire pudding, seasonal vegetables, red wine jus

Primitivo Di Manduria, Lirica, DOC, Puglia, Italy, 175ml

Lemon tart, caramelised meringue

Altolandon Dule Enero Ice Wine, Manchuela, Spain, 50ml

MENU 3

£75 pp

With wine pairings £115 pp

Spiced beef tartare, prawn toast, sesame, spring onions

Mauperthus Chablis, Burgundy, France, 175ml

Cornish monkfish Wellington, truffle, bearnaise sauce

Weather Report Climes of Cabernet Franc, Western Cape, South Africa, 175ml

'Black Forest' trifle

Bodegas Ximenez Spinola, PX Vintage, Jerez, Spain, 50ml

MENU 4

£85 pp

If you would prefer a bespoke menu, you can request a consultation with one of our Executive Chefs. They will work with you to curate a delicious, three course menu using seasonal and sustainable ingredients and to include canapés and petit fours. You can add wine pairing to your bespoke menu. Price available upon application.





BREAKFAST

A selection of hot and cold breakfasts to suit every event. All our coffee is from independent farms and our bread is hand crafted.

BREAKFAST REFRESHMENTS

Freshly brewed teas and coffee	£3.50
Freshly brewed teas, coffee and biscuits	£4.60
Fruit juice: freshly squeezed orange, cloudy apple, freshly squeezed pink grapefruit	per litre £12.00
Squish 100% natural juices: Rise and Shine (apple, carrot, ginger), Forest Berry (apple, strawberry, raspberry, lemon, basil), Fields of Green (apple, kale, cucumber, pineapple, lemon, mint)	per litre £25.00

COMPLETE BREAKFAST

All served with freshly brewed teas and coffee.

Green & Fortune continental Selection of small and large pastries, mini croissants, mini tulip muffins, whole fruit bowl v	minimum of 5 people	£14.00
Hot breakfast rolls Mushroom roll, avocado, with your choice of rare breed Cumberland spiced sausage or maple London Smoke and Cure bacon, scotch roll	minimum of 10 people	£16.80
Green & Fortune hot breakfast Butcher's sausage, treacle glazed bacon, free range eggs, grilled vine tomatoes, thyme roasted portobello mushrooms, spiced beans, hash browns, bread roll	minimum of 10 people	£22.00
Plant based breakfast skillet v Crushed new potato, roast cabbage and onion, piquillo pepper salsa, vegan feta, grilled sourdough		£14.80
ADD		
Whole fruit bowl	serves 10 people	£36.80
Seasonal fruit platter	serves 10 people	£80.00
Seasonal fruit spikes	Minimum 10 people	£4.00

BUILD YOUR OWN BREAKFAST

Select individual items for a more substantial option:

- Vegan cream cheese, avocado, rye bread **VE**
- Greek yoghurt, grilled fruits, toasted pumpkin seeds **GF, V**
- Mango and coconut yoghurt, gluten free granola **GF, VE**
- Minute steak, Burford brown egg, green harissa **GF**
- Sweet pickled herrings, horseradish, new potato **GF**
- Butcher's block sausage swirl
- Turkish eggs, avocado salsa, urfa chilli **GF, V**

for 3 items **£15.00**
per extra item **£5.50**

BREAK & BREAKFAST ADDITIONS

Add to any existing package or refreshment break

- Sweet and savoury morning muffin
- Mango and coconut yoghurt, toasted coconut **GF, VE**
- Dark chocolate, dried fruits, roasted hazelnuts **VE**
- Fruit and nut granola pot with seasonal fruit compote **GF, VG**
- Apricot flapjack **VE**
- Green & Fortune cookies
- Lemon drizzle cake
- Orange drizzle cake

per item **£5.00**

Minimum 10 people

- Vegan cream cheese, avocado, rye bread **VE**
- Greek yoghurt, grilled fruits, toasted pumpkin seeds **GF, V**
- Mango and coconut yoghurt, gluten free granola **GF, VG**
- Corneyside Farm minute steak, Burford brown egg, green harissa **GF**
- Sweet pickled herrings, horseradish, new potato **GF**
- Butcher's block sausage swirl
- Turkish eggs, avocado salsa, Urfa chilli **GF, V**

per item **£6.00**



All our
fresh produce
is carefully
sourced
and free from
pesticides



LUNCHES

From seated sandwich lunches to a hot, standing option, our menus include an option for every event.

EXECUTIVE WORKING LUNCH

Suitable for a minimum of 10 people £34.00

Selection of artisan sandwiches
Individual packets British crisps in a range of flavours GF, VE
Whole fruit bowl GF, VE
Freshly brewed teas and coffee

ARTISAN WORKING LUNCH

Suitable for a minimum of 20 people £36.75

Selection of artisan sandwiches
Individual packets of crisps in a range of flavours GF, VE
Fresh fruit platter GF, VE
Chefs' choice of sweet option v
Freshly brewed teas and coffee

CHEF'S WORKING LUNCH

Suitable for a minimum of 50 people £38.00

Chef's hot sandwich station, includes a choice of two from the below:

Rare roast Corneyside Farm beef
Braised Texel lamb shoulder
Porchetta
Panko crusted goat's cheese, red chilli butter v

Served with bread, wraps, slaw and a selection of sauces and dressings.

Accompanied by:

Chef's choice of two seasonal salads
Individual packets of crisps in a range of flavours GF
Fresh fruit platter GF, VE
Freshly brewed teas and coffee

LUNCH ADDITIONS

In order to enhance your lunch, why not treat your guests to some of the below items:

SAVOURY ITEMS

per item £5.80

HOT

- Texel lamb kofta sausage rolls, raita dip
- Open chicken and leek pie, filo pastry
- Cave-aged Cheddar and beef tomato croque, aioli v
- Smoked Applewood and beetroot toastie, black garlic mayonnaise
- Salt cod beignets, saffron yoghurt
- Red onion bhajis, hot mango chutney VE, GF
- Turmeric popcorn, olive oil VE, GF
- Beetroot falafel, coconut and corriander yoghurt VE, GF

COLD

- Confit sea trout, black garlic emulsion GF
- Sweet, pickled herrings, sweet mustard
- Carrot tahini, beetroot crostini VE, GF
- Cave-aged Cheddar and spring onion quiche v
- Cajun fried halloumi, lime mayonnaise v, GF

SWEET ITEMS

per item £5.20

- Dark chocolate brownie VE, GF
- Lemon drizzle v
- Vegan berry cheesecake VE, GF
- Mixed fruit skewers VE, GF
- Spiced apple and blackberry crumble tart v, GF
- Meringue, berries, soft whipped cream v, GF
- Bitter chocolate and orange tart, crème fraiche v, GF
- Thyme and pomegranate posset pots v, GF



LUNCH ADDITIONS PACKAGE

per item £15.50

Select two savoury and one sweet lunch addition items

ADDITIONAL ITEMS

The below items are perfect to add to any of the packages or menus as an upgrade for your guests

- A seasonal selection of salads, including carb-based options per person £7.80
- Fresh fruit bowl VE, GF serves 10 people £36.80
- Soup-er seasonal soup minimum 30 people per person £7.80
Homemade soup of the day made using wonky vegetables

FOOD FOR THOUGHT

Reducing food waste and food miles is high on our agenda, and many of our menu options are created with this in mind. If you're keen to send out a stronger message about food sustainability through the catering at your event, we have some options for you to consider. These are examples of dishes which have all been created to use underused ingredients, ingredients that might otherwise go to waste and in some cases dishes that heavily minimise waste. Please ask us if you'd like to provide similar menus for your event. Due to the nature of this approach the specific menu will be provided just before the event rather than further in advance.



BREAKFAST ITEMS

Heritage tomato and King Edward rosti bap GF, VE

Elevating the humble British spud

Overnight gluten free oats with G&F rhubarb and blood orange jam GF, V

(Contains: milk, sulphites) Made with St.Helen's Lancashire goat milk yoghurt and jam made by our chefs

Kimchi rarebit, toasted sourdough v

(Contains: wheat, mustard, egg, milk, soya) Chefs' handmade kimchi, great British Cheddar and sourdough bread

SMALLER DISHES

suitable to be served as canapés, bowl food or plated starter

Warm salad of asparagus, heritage roasted carrots, wild garlic GF, VE

(Contains: sulphites) New season English asparagus foraged wild garlic, hand-dug carrots.

Tenderstem broccoli, Jersey Royals, Lincolnshire Poacher, Markfield Farm
creme fraiche GF, V

(Contains: milk) Freshly harvested broccoli, potatoes from Jersey, locally sourced creme fraiche

Beetroot puree, goat's curd, pumpkin seed granola, purple rocket, shortcrust
cheese wafers, beetroot skin powder v

(Contains: milk, wheat, egg, mustard) Made using the entire bulb including the skin, wafers cut to ensure no waste

LARGE DISHES

suitable to be served as bowl food or plated main course

Left over bread and butter, coconut yoghurt

Celtic fish day boat catch, green harissa, yoghurt, rye husk pancakes

Flour ground using all the husk, and the day boat catch is in an abundance in local waters

Whole roast heritage carrots and beetroot, carrot leaf salsa verdi, curried spelt vE

Not peeled zero waste

Moroccan spiced butcher's texel lamb sausage, root vegetable tabbouleh

Made in house to order from our farm stock

DESSERTS

served for any of these styles

Left over bread and butter, coconut yogurt v

Trifle pots, blended with a mix of cake trimmings, homemade fruit compote,
custard, cream v

Breakfast items

per item £5.50

Canapé menu

6 items per person £33.50

Bowl food

4 items per person £42.00

Three course plated meal

per person £80.00



Reducing
food waste
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FOOD STALLS

Suitable for a minimum of 50 people

£58.00

FISH OPTION

Day-boat catch of the day, warm fennel and sea herb salad, pea protein GF

(Contains: fish) Sustainably selected fish from St. Ives day boats. British fennel and foraged sea vegetables, British peas dehydrated in our kitchen

MEAT OPTION

Slow-cooked Corneyside Farm beef, smoked bubble and squeak, charred cauliflower stems GF

(Contains: milk, sulphites) Responsibly sourced beef from our farm, using the whole cabbage and cauliflower, Netherend Gloucestershire smoked butter. BBQ sauce made by our chefs

VEGAN OPTION

Cauliflower quinoa, carrot top tahini, smoked aubergine puree, hazelnut crumble VE, GF

(Contains: hazelnuts, sesame) Zero food waste.

DESSERTS

all the fruit is seasonal and grown in the UK

Vegan chocolate shortbread, coffee vegan cream, hazelnut crumb VE, GF

(Contains: hazelnuts, soya) Great British nuts

Windfall rice pudding VE, GF

(Contains: sulphites) Freeze dried raspberries and a taste of the hedgerow in a seasonal vegan treat

Dorset Bramley apple cake, Cornish clotted cream icing v

(Contains: wheat, milk) A classic, utilising fresh British ingredients. Eco-friendly Dorset Bramley apples.

WINES

NO ALCOHOL WINE SPARKLING / WHITE / RED

Oddbird No Alcohol Spumante, Veneto, Italy	£45.00
Oddbird Low Intervention Organic Alcohol-Free White, Veneto, Italy	£49.50
Low Intervention Organic Alcohol-Free Red No.1, Veneto, Italy	£49.50

SPARKLING WINE

Grande Onore Prosecco NV, Luca Botter, Veneto, Italy	£41.00
Crémant De Limoux, Cuvée Française NV, Languedoc, France VE, O	£55.00
Bodegas Altolandon, Con Altura Pét-Nat, Manchuela, Spain, 2023	£58.50
Simpson's "Chalklands" English Sparkling, Canterbury, Kent VE	£67.50
Charles Vercy Cuvée De Reserve, Champagne, France VE	£70.00
Bollinger Special Cuvée NV, Ay, Champagne, France V	£100.00
Billecart-Salmon Brut Rosé, Ay, Champagne, France V	£155.00
Dom Pérignon, Reims, Champagne, France, 2012	£300.00

WHITE WINE

Vina Temprana Blanco, Campo do Borja, Spain, 2023 VE	£30.00
Indomita Nostros Reserva Riesling, Bio Bio, Chile, 2023	£35.00
Ochoa Blanco Lias Chardonnay, Navarra, Spain, 2024 VE	£38.50
La Burrasca Pinot Grigio, Casa Vinicola Natale Verga Spa, Sicily, Italy 2024 VE, O	£45.00
Domaine Horgelus, Sauvignon Blanc, Gascogne, France, 2023 VE	£42.50
Raats Family Wines Chenin Blanc, Stellenbosch, South Africa, 2023 VE, O	£49.00
La Zerba Bio, Gavi, Piedmont, Italy, 2021 O, BIO	£51.00
Pounamu Sauvignon Blanc, Marlborough, New Zealand, 2022	£52.00
Albariño, Viñabade, Rias Baixas, Spain, 2021	£57.50
Domaine de Maupertuis, Chablis, Burgundy, France, 2020	£59.00
Rallo Azienda Agricola, Evro Insolia, DOP Sicily, Italy, 2024 VE, O	£57.50
Pepe Mendoza, Blanco, DO Vinos Alicante, Spain, 2023 VE	£62.50

RED WINE

'Old Vines Garnacha', Vina Temprana, Campo de Borja, Spain, 2022 VE	£30.00
Calusari, Pinot Noir, Viile Timisului, Romania, 2024	£36.50
Chateau Croix de Duc, Bordeaux, France, 2021	£37.50
Cape Leopard Merlot, Paarl, South Africa, 2022	£41.00
Mirapiana Maremma Toscana, Castellani, Tuscany Italy, 2020	£42.50
Domaine Bousquet Malbec, Mendoza, Argentina, 2020 VE, O	£45.00
Viña Elena Monastrell, Familia Pacheco Organic, DO Jumilla, Spain, 2023 VE, O	£47.50
Laztana Reserva Rioja DOCa, Bodega Olarra, Spain 2019	£49.50
Indomita, Nostros Merlot Gran Reserva, Maipo, Chile, 2023 VE	£49.50
Mount Brown Pinot Noir, Wairapa, New Zealand, 2020	£52.00
Sidewood, Shiraz, Adelaide Hills, Australia, 2019	£56.00
Vina Cobos Felino Malbec, Mendoza, Argentina, 2022 VE, O	£57.50
Bodegas Altolandon, Mil Historias Malbec, Manchuela, Spain, 2023 VE, O B	£55.00
Rioja Reserva Vitola Miguel Merino, Rioja, Spain, 2018	£72.00
Paul Hobbs, Crossbarn Cabernet Sauvignon, Napa Valley, USA, 2019 VE, O	£127.50

ROSÉ & SKIN CONTACT WINE

La Balade de Coline Rosé, Les Coteaux du Rhône, France, 2023	£31.00
Cramele Rea, Solara, Orange, Viile Timisulu, Romania, 2023 VE	£41.00
Bodegas Altolandon, Enblanco vin Orange, Manchuela, Spain, 2022 VE, O	£47.50
Château L'Escarelle Les deux Anges Rosé, Provence, France, 2023 VE, O	£50.00
Vicoletto Catarratto, IGP Sicily, Italy, 2022, VE, O	£52.00

DRINKS

SOFT DRINKS

Kingsdown Still/Sparkling 75cl	£3.95
Can O Water Still/Sparkling	£2.10
Coca-Cola Can	£2.65
Diet Coke Can	£2.65
Sprite Can	£2.65
Fanta Can	£2.65
San Pellegrino Can	£2.65
Karma Cola, Lemony Lemonade, Gingerella, Lo Bros Kombucha, Ginger and Lemon, Raspberry and Lemon, Passionfruit	£3.50

BOTTLED BEER

Sol	£5.20
Moretti	£5.70
Kernal Table Beer	£7.50
Toast New Dawn Session IPA	£7.50
Heineken Zero (0% ABV)	£5.70

SPIRITS

We offer a wide selection of spirits and we can provide a full list on request.

Single house spirit with mixer	from £6.75
Double house spirit with mixer	from £10.75

(House spirits; Beefeater Gin, Absolut Vodka, Havana Club Rum, Martell VS Cognac, Jameson Whiskey)

Single premium spirit with mixer	from £9.75
Double premium spirit with mixer	from £16.75

JUICE JUGS 1 Litre	£12.00
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Orange juice
Apple juice
Cranberry juice
Pineapple juice



ROSE COURT
EVENTS



COCKTAILS

Shades of the season are premium, unique cocktails created by our in-house mixologist. We also offer a range of classic cocktails, or are happy to create alternatives on request.

Sceptre	£13.50
Raspberry Gin, bramble syrup, lime, Prosecco, raspberry sherbet	

Crimson	£13.50
East London Liq Co. Gin, Asterley Bros Red Vermouth, Parafante Fig, Campari	

Cerise	£14.50
Kavka Orchard Vodka, Ginger Liqueur, Amaranth Cordia	

Amethyst	£15.50
Croissant infused whisky, prune liqueur, tawny port, absinthe	

DRAUGHT COCKTAILS	£10.50
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Choose 2 different flavoured drinks to compliment your offer. Including Mojito, Gin Garden, Strawberry Daiquiri, plus many more

MOCKTAIL	
Umber	£9.50
Lyre's NA Dark Cane Spirit, Lurisia Chinotto, Apple Cider Vinegar, Apple Pie Syrup	

All prices exclusive of VAT and per person.
Staffing levy charged at 12% on food and beverage costs.



DRINKS PACKAGES

HOUSE PACKAGE

Hourly Drinks Package

Unlimited Viura, Vina Temprana, Campo de Borja, Spain, 2023

'Old Vines Garnacha', Vina Temprana, Campo de Borja, Spain 2023

Seramaris Rosato Pinot Grigio, delle Venezie, Italy, 2024

Birra Moretti / Sol

Range of soft drinks

1 hour package £20.00 | 2 hour package £30.00 | 3 hour package £40.00

SUPER PREMIUM SUSTAINABLE PACKAGE

+£10

Rallo Azienda Agricola, Evro Insolia, DOP Sicily, Italy, 2024 VE O

Bodegas Altolandon, Mil Historias Malbec, Manchuela, Spain, 2023 VE O B

Château L'Escarelle, Rosé, AOP Côteaux Varois en Provence, France, 2023 VE O

ENHANCED PACKAGES

The options below allow you to serve an upgraded wine selection for your event.

Upgrade to premium wine + £5

(Choose any white or red wine from the list up to the value of £42.50)

Upgrade to super premium wine + £10

(Choose any white or red wine from the list up to the value of £57.50)

Add Grande Onore Prosecco + £10

Add Charles Vercy Cuvee Reserve Champagne + £15

Add mocktails + £3.50

Add draught cocktails/mocktails + £7

Add house spirits + £20

Add premium spirits + £30

SOFT PACKAGE

Soft Drinks Package

Unlimited range of soft drinks

2 hour package £15.00 | 3 hour package £20.00 | 4 hour package £25.00

Upgrade add ons:

Add premium soft drinks, including Dalston, DASH Water, Kombucha, Cawston Press + £5.00 per person