



Activities



THE

SAIL LOFT

GREENWICH



CAPTAIN'S CABIN

Capacity: 30 seated

Private

HDMI Cable

TV Screen

Plug Sockets

Wi-Fi

Host your meeting in our Captain's Cabin room, a unique meeting space with panoramic views of the River and City, natural daylight and comfortable seating.

Ask about booking a space in our main bar area downstairs for your after meeting drinks



MEETING PACKAGES



RIVERSIDE MEETING

Unlimited Tea & Coffee

Fruit Platter

Buffet Lunch

£40.50

per person

Grazing Menu Lunch

£45

per person

PREMIUM RIVERSIDE MEETING

Unlimited Tea & Coffee

Fruit Platter

Buffet Lunch

£54.50

per person

Grazing Menu Lunch

£59

per person

Selection of wine & beer to finish the meeting

Half bottle of wine or two bottles of beer per person

ROOM HIRE

are you interested in just hiring the room with no food?

reach out for a personalised quote

Finger Food

Mix & match five items per person.

We have a minimum order of 10 items per selected dish and a maximum of 10 different dishes per buffet.

MEAT BASED

Lamb kofta, minted raita
Chorizo sausage roll
Chicken wings, hot honey sauce
BBQ south coast ribs
Honey & mustard sausages, cranberry & mandarin jam

SLIDERS

Spice-rubbed pulled pork
Buttermilk-fried chicken
Chalcroft Farm beef
Onion bhaji, raita, cucumber (pb)
Falafel & minted coconut yoghurt (pb)

FISH BASED

Salt & pepper squid, chilli, coriander, sriracha aioli
Smoked mackerel pâté on toast
Mini fish & tartare sauce
Smoked haddock & leek fishcakes
Roasted salmon & sauce vierge

PLANT-BASED

Pulled jackfruit taco, mango salsa (pb)
Mushroom arancini, truffle mayo (pb)
Spiced chickpea fritter, sweet chilli jam (pb)
Sweetcorn Fritters, roasted tomato salsa (pb)
Hummus & flatbread (pb)

DAIRY/WHEAT FREE BASED

Garlic chilli prawns
Pulled jackfruit taco, mango salsa (pb)
BBQ south coast ribs
Sweetcorn fritters, roasted tomato salsa (pb)

SWEET

Warm treacle tart, clotted cream
Mini lemon meringue pie (v)
Sticky toffee pudding (v)
Chocolate brownie (v)

CAN'T DECIDE? ORDER OUR CHEF'S SELECTION!

Minimum 20 guests.

Lamb kofta, minted raita
Chorizo sausage roll
Buttermilk-fried chicken slider
Mini fish & tartare sauce
Mushroom arancini, truffle mayo (pb)
Hummus & flatbread (pb)
Garlic chilli prawns
Sweetcorn fritters, roasted tomato salsa (pb)

Sticky toffee pudding (v)
Chocolate brownie (v)



If you have an allergy, please use the QR code to check for allergens.

Dishes may not contain specific allergens, but our food is prepared in areas where cross contamination may occur.
As we try to keep our menus seasonal ingredients may be changed in line with the seasons



Grazing Table

Choose two platters & two salads or sides

SHARING PLATTERS

Cobble Lane charcuterie

Coppa, bresaola, chorizo, salt & pepper salami, olives, pickles, flatbread & blended oliva oil

Greek mezze

Feta, sun-blushed tomato, hummus, tzatziki, babaganoush, olive tapenade, flatbread (v)

British cheese

Snowdonia Black Bomber Cheddar, Yorkshire Blue Monday, Smoked Applewood, Waterloo Brie, quince jelly, crackers

Fish platter

Smoked mackerel pâté, smoked mackerel, London Porter smoked salmon, crayfish cocktail, lemon and flatbread

SALADS & SIDES

New potato and chive salad (v)

Lemon dressed rocket & grand padano salad (v)

Burnt aubergine fregola salad (v)

Cajun roasted chickpeas, caramelised onions and butternut squash salad (pb)

Mixed leaf salad (pb)

Panzanella (v)

Basmati rice and chickpea salad, crispy shallots (pb)

Coleslaw (pb)

Baked sweet potato, sour cream, spring onion (v)

Buttered new potatoes (v)

Smoked paprika corn ribs, lime wedge (pb)

Triple cooked chips, rosemary salt (v)

Flatbread & hummus (pb)



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Emma

SALES & EVENTS MANAGER

T: 020 8222 9310

E: sailloft.greenwich-events@fullers.co.uk