



## Daytime Menus

Please choose one option for groups less than 30 pax

Please note prices do not include 10% service charge

### Breakfast

#### Working - £5

Selection of breakfast pastries

Whole fresh fruit

#### Healthy Sweet - £5

Yoghurt pots with granola and fresh berries

Whole fresh fruit

#### Savoury - £7.50

Bacon, lettuce and tomato rolls

Smoked salmon baguette

Avocado and egg rolls

#### Healthy Savoury - £7.50

Tomato butterbeans, rocket and egg pot

Hot smoked salmon and crushed pea pot with a soft boiled egg

### Lunch

#### Artisan - £15

Made-on-the-day artisan sandwiches & rolls

Savoury/sweet snacks | Gourmet crisps | Whole fresh fruit

#### Healthy - £15

Roasted pepper and almond romesco chicken, pesto butter beans and charred spring onion

Fish Taco, raw salmon ceviche, spring onion, chopped lettuce and avocado salad on tomato rice, green chilli sauce and lime

Kung Po Cauliflower, crunchy bean salad and sticky rice

#### Catered - £25

Spicy potato cakes topped with red lentil miso hummus & half soft boiled egg

Roast chicken thighs with red lentil miso hummus & togarashi

#### Healthy Catered - £16

Roast organic free-range chicken with maple roast roots, massaged organic kale, puffed quinoa, preserved lemon and extra virgin rapeseed oil

Braised puy lentils with roasted heritage beetroot, crispy leeks and salsa verde

Prepared by chefs on-site

### Snacks

#### Snacks - £4

Sweet snacks

Cookies, cakes and sweet treats

or

Healthy snacks

Nuts, dried fruit, fruit crisps

Snack packages available for meeting rooms

#### Soft Drinks

Unlimited Tea, Coffee, Water - £6 pp

Sandows Coldbrew Coffee - £3

Local Handmade Soda - £2

Cold Pressed Juices - £3

Cold Pressed Booster Shot - £2

#### Alcohol

Beer - £3

Wine - £5 per glass

Prosecco - £6 per glass

Hand bottled Cocktails - £5

All prices exclude VAT, All menus are samples and prices are per person.

When possible, we use social enterprise caterers.

Minimum numbers may be in place for certain menu options.

## Evening Menu

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### Drinks & Nibbles

#### Alcohol

Beer - £3

Wine - £5 per glass

Prosecco - £6 per glass

Spirits and cocktails available on request

#### Soft Drinks

Sandows Coldbrew Coffee - £3

Lemonaid - £2

Selection of Juices - £2

#### Nibbles - £4

Crisps, nuts and olives

Popcorn

Mini Pretzels

Cheese Twists

### Bowl food at £25 (please select 3 in total)

#### Cold Small Plates

Buffalo mozzarella, basil, pickled pumpkin  
and toasted pumpkin seeds

Caesar salad, Cantabrian anchovy, parmesan  
and sourdough croutons

Beetroot cured salmon tartare, pickled beetroot  
and mustard dill sauce

Beef fillet carpaccio, manchego, lemon  
and rocket cress

#### Warm Bowls

Old Spot pork fillet with white beans, leeks,  
mustard and cream

Roast lamb cannon with romesco potatoes  
and charred onion

Spiced smoked haddock cake, yoghurt  
and salad cucumber

Fried polenta with datterini tomato and aubergine  
ragu, aged parmesan

Raclette bowl - new potatoes, melted  
raclette cheese and pickles

#### Street Food

Aged beef and bone marrow sliders with American  
cheese, ketchup and mustard

Salt beef, mustard and dill pickle roll

Buttermilk fried chicken bun, sweet mayo  
and iceberg lettuce

Fish finger sandwich, tartare sauce and mushy peas

Mac & cheese potatoes, garlic breadcrumbs

Black bean tacos with pickled red onion, hot sauce  
and sour cream

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### Canapés at £20 (choose 5)

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#### Meat

Chorizo & Manchego Frittata Bites, Salsa Verde

Fried Buttermilk Chicken Skewers with Pesto Mayonnaise

Teriyaki Sirloin Steak, Wasabi Mayonnaise Crostini

#### Fish

Crab, Chilli & Coriander Crostini with Avocado & Lime Purée

Sea Bass Ceviche with Clementine, Pink Radish & Cucumber

Salmon, Apple & Beetroot Tartare Spoons with Horseradish Cream

#### Vegetarian

Butternut Squash & Sage Arancini with Roast Garlic Aioli

Guacamole, Mango & Charred Corn Croustade Cups

Porcini Arancini with Tarragon Crème Fraiche

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### Social Canapés at £15 (choose 5)

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The Social Canapés option contributes to a sustainable food surplus eco system, served cold

Savoury Granola cup made with Fresh Herbs and topped with Goat Curd, Tapenade and Edible Flowers

Cheese Mousse with seasonal pickle rolled in a selection of Honey Oats, Toasted Nuts and Dried Fruit paper

Crostini topped with a homemade Veggie pesto and Sun-Kissed Vegetables marinated in extra Virgin Olive Oil

Charcoal Cracker topped with Fermented Vegetables & Fresh Herbs

Handmade Gnocchi filled with seasonal vegetables topped with fire-grilled cheese

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