

Event Breakfast Menus - 40 guest minimum order

HOT DRINKS

1 session of Breakfast tea & ground Arabica bean coffee	£1.70
Unlimited servings	£4.50

JUICES

Orange, Cranberry or apple Juice (per Lt on Consumption)	£4.00
Unlimited	£5.50

TARTINES

Sunbeam's favourite breakfast toppings on freshly baked artisanal bread.

Gluten free available on request

Avocado, ricotta, dukkah & harissa (G, Se, N, L)	£3.50
Portobello Mushroom, poached egg, sesame seeds & miso (E, SD, G, Se)	£3.50
Cured salmon pickled radish, greens, labneh & sumac (G, F, L)	£4.50
Fennel sausage, scrambled egg & charred peppers (G, E)	£4.00

BAKERY

Freshly baked pastries (G)	£2.00
Seasonal muffins (savoury & sweet) (G)	£3.00

FRUITS & GRAINS

Chia seed & vanilla almond milk pod pudding	£4.50
Bircher muesli pot (G, Sd, L, N)	£4.50
Granola, yogurt & fruit compote (G, Sd, L, N)	£3.50
Seasonal fruit salad or skewers	£3.50
Bowl of whole fruit	£2.00

HOT CAKES & BAPS

Sweetcorn hot cakes, roast tomato salsa & yoghurt (L)	£4.50
A selection of baps (G, L)	£4.50
<i>Choose from: Egg, pancetta, sausage, avocado, roasted tomatoes or mushroom</i>	

Event Buffet Lunch Menu - 40 guest minimum order

£15.00

All lunches come with freshly baked bread and butter (G, L)

MAINS (Choice of 2)

Sweet potato, red onion and feta galette (v) (L)

Sesame seared tuna with soy and ginger (Se, S, SD)

Halloumi fritters with yogurt and mint (L)

Smoked haddock kedgeree with mango chutney (F)

Stir fried tofu with spinach, chilli and Chinese cabbage (Se, S)

Tuna salad with sesame seeds, soy and ginger (Se, S, F)

Beef ragu with wild mushrooms and cream (L)

Penne pasta with pepperonata (G)

Guinea Fowl roasted with figs, cinnamon and spices

SIDES (Choice of 2)

Spelt salad with toasted almonds parsley and roast tomato (N, SD)

Shaved fennel and orange salad

Radish and pea salad with crème fraiche and mint (L)

Beetroot and carrot slaw

Vermicelli noodles with soya beans, cashew nuts, and courgettes (S, N, G)

Mangetout and snap pea salad with yuzu dressing (S, G)

Asian 5 vegetable salad (Se)

Green papaya salad with tomatoes, peanuts and Thai basil (F, P)

Greens with lemon and nutmeg

Red Cabbage and Cranberry salad with dill (SD)

Roast Vegetable salad with pumpkin seeds (Mu)

Green bean, onion seed and radish salad (Mu)

Rocket and Roast red pepper salad

Trevisse and castelfranco salad with hazelnuts and pickled shallots (SD, N)

DESSERT (Choose 1)

Yoghurt panna cotta with summer berries, pistachios and honey (L, N)

Chocolate and Chestnut Torte (E, N, L)

Carrot and Walnut Cake (G, E, L, N)

Raspberry and Apple Cake with Whipped cream (L,E,G)

Apple and quince tart with cinnamon and almonds (G, L, E, N)

Lemon posset with shortbread biscuits (L)

Lemon polenta cake (E, L, N)

Blood orange upside down cake (G, E, N, L)

Eaton Mess (E, L)

Supplements

CHARCUTERIE BOARD £6.50

Mediterranean meats with roasted vegetables, olives & breads. (G)

BRITISH CHEESE BOARD £7.50

A selection of cheeses with grapes, celery, homemade chutney and pickles. Served with a selection of crackers (L, G, SD)

VEGETABLE GRAZING PLATTER £4.50

Seasonal fresh vegetables crudités and dips

If you have specific dietary requirements do let us know.

All dishes made in a kitchen where nuts are present. Some of our ingredient suppliers do not guarantee a nut-free environment. We don't list allergens on our lunch sample menu as the menu changes daily, get in touch for more info.

Ce = Celery / G = Gluten / Cr = Crustaceans / E = Eggs / F = Fish / Lu = Lupin / L = Lactose / M = Molluscs /

Mu = Mustard / N = Nuts / P = Peanuts / Se = Sesame seeds / So = Soya / SD = Sulphur Dioxide

(all prices exclude VAT)