

BREAKFAST MENU

BREAKFAST



CLASSIC CONTINENTAL BREAKFAST

£12.00

Mixed berries and yoghurt
Seasonal berries, yoghurt, honey
Morning bakery section
Croissants, brioche, pain au chocolate,
Danish pastries, English muffins,
bread rolls, preserves
Freshly squeezed orange juice
Rich roast Arabica coffee
Twining's teas and infusions



BREAKFAST BUTTY

£12.00

Thick cut doorstep bloomer
Bacon or Cumberland sausage
butty, tomato ketchup
or brown sauce
Freshly squeezed orange juice
Rich roast Arabica coffee
Twining's teas and infusions



THE GREAT BRITISH BREAKFAST

£21.00

**Museum of London
Docklands muesli**
Strawberries, berries,
low fat yoghurt, honey
—
Toast and preserves
—
Full British breakfast
Cumberland sausages,
smoked back bacon, black
pudding, roasted vine tomatoes,
Portobello mushrooms,
scrambled eggs, bubble
and squeak
—
Freshly squeezed orange juice
Rich roast Arabica coffee
Twining's teas and infusions



THE HEALTHY BREAKFAST

£15.00

**Museum of London
Docklands muesli**
Strawberries, berries, low fat
yoghurt, honey
—
Eggs Florentine
Poached free range egg, steamed
spinach, hollandaise, toasted
English muffins
—
Smoothies
Strawberry and banana
—
Freshly squeezed orange juice
Rich roast Arabica coffee
Twining's teas and infusions

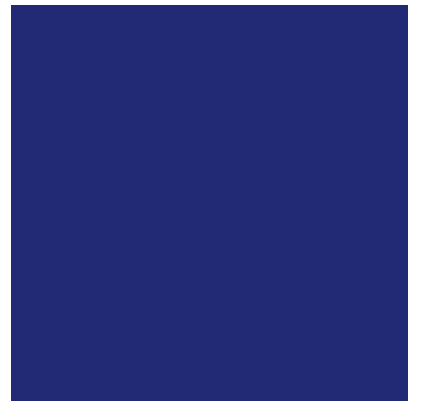
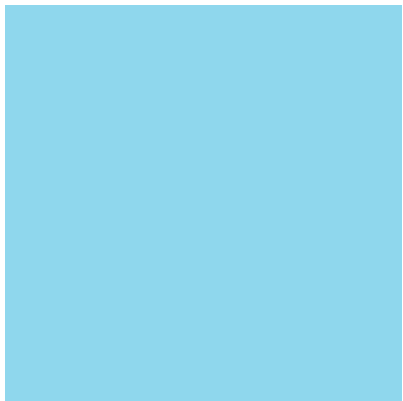


BREAKFAST EXTRAS

£4.00 per person per item

Selection of mini pastries
Ham and mature Cheddar croissant
Bacon sandwiches

All prices are excluding VAT.



REFRESHMENTS MENU

REFRESHMENTS



REFRESHMENTS

**Tea and coffee
£3.00 per person**

Filter coffee and specialty tea

**Tea and coffee with a selection
of biscuits £3.50 per person**

Filter coffee and specialty tea with biscuits

**Tea and coffee with a selection
of hand baked cookies £4.00 per person**

Filter coffee and specialty tea with hand baked cookies

**Tea and coffee with a selection
of pastries £6.50 per person**

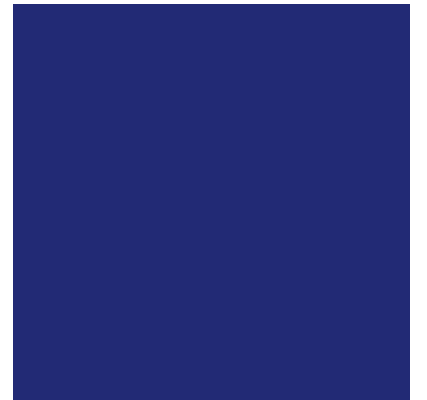
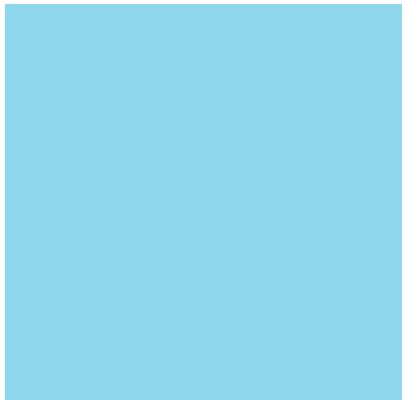
Filter coffee and specialty tea with pastries

**Tea and coffee with a selection
of cakes £6.50 per person**

Filter coffee and specialty tea with cakes

**Freshly cut seasonal fruit platter
£35.00 (for 10 people)**

All prices are excluding VAT.



WORKING LUNCH MENU

WORKING LUNCH

PLEASE CHOOSE SIX SANDWICHES FROM THE BELOW MENU **£22.00**
1.5 ROUNDS OF SANDWICH PER PERSON WILL BE PROVIDED



WORKING LUNCH

Egg and cress mayonnaise
Served on granary (v)

Smoked salmon
Cream cheese chive bagel

Mature Cheddar
Grape chutney on champagne bread (v)

Wiltshire ham
English cheddar with mustard mayo on white

Roasted topside of beef
Rocket and creamed horseradish on ciabatta

Chorizo
Roasted pepper and harissa flat bread

Roasted vegetable
Hummus baby spinach wrap (v)

Classic BLT
White bloomer

Prawn and crab
Lemon mayo on brown bloomer

Roasted chicken
Avocado salad focaccia

—
Crisps

Fruit bowl

Freshly baked cakes

Tea & coffee



REFRESHMENTS

Tea and coffee £3.00 per person
Filter coffee and specialty tea

Tea and coffee with a selection of biscuits £3.50 per person
Filter coffee and specialty tea with biscuits

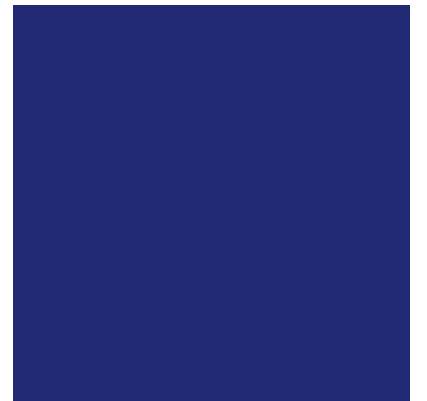
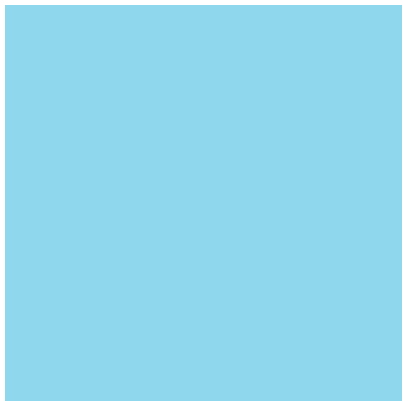
Tea and coffee with a selection of hand baked cookies £4.00 per person
Filter coffee and specialty tea with hand baked cookies

Tea and coffee with a selection of pastries £6.50 per person
Filter coffee and specialty tea with pastries

Tea and coffee with a selection of cakes £6.50 per person
Filter coffee and specialty tea with cakes

Freshly cut seasonal fruit platter £35.00
(for 10 people)

—
All prices are excluding VAT.



FORK BUFFET MENU

FORK BUFFET

TWO MAINS, ONE SALAD, BREAD ROLLS, ONE DESSERT AND COFFEE £29.50
CONTACT A MEMBER OF THE TEAM TO DISCUSS MORE OPTIONS



MAIN COURSES

Curried mutton, steamed basmati rice

Beef ragu lasagne

Moroccan lamb tagine with walnut and red pepper bulgur wheat, pumpkin and chickpea salad with tahini

Chicken chasseur with baby roasted potatoes, garlic and rosemary roasted root vegetables

Slow-braised beef bourguignon with roasted baby onion and bacon, green beans and Lyonnaise potatoes

Lamb Irish stew marinated in Guinness, buttered savoy cabbage and creamy mash potatoes

Slow-braised shin of beef with red wine, parsnip purée and confit potatoes

Confit of Gressingham duck leg with Evesham lentils, braised chicory and boulangère potatoes

Brecon mutton shepherd's pie sautéed buttered spinach and roasted thyme carrots

Lebanese lemon chicken topped with sour cream, cumin roasted aubergines and spiced couscous

Jerk chicken, rice and peas and jerk sauce

VEGETARIAN

Red onion tarte Tatin with crumbled goats' cheese

Moroccan spiced butternut wrapped in feuilles de brick

Char-grilled Mediterranean vegetables and polenta mille feuille

Filo basket filled with sautéed oyster mushroom and tofu

Jersey Royal potato, leek and cheddar tartlet

Lasagne of roasted butternut squash, spinach and wild mushroom

Parsnip and red pepper tarte Tatin

Coconut curried vegetables, pumpkin rice

Roasted pepper and goat cheese filo parcel



SALADS

Tomato, bocconcini and fresh basil with olive oil and balsamic dressing

Baby new potato with spring onions, shallots and wholegrain mustard mayonnaise

Salad leaves and herb salad with vinaigrette

Mixed bean salad with pesto sauce

Char-grilled Mediterranean vegetable salad with a balsamic dressing

Traditional Greek salad with feta cheese and black olives

Coleslaw salad with a ginger mayonnaise

Tabbouleh salad with fresh mint, concasse tomato, lemon juice and olive oil

DESSERTS

Chocolate brownie with fudge dipping sauce

Grilled skewer of pineapple with rum spice syrup

Bitter chocolate and raspberry tart

Tiramisu

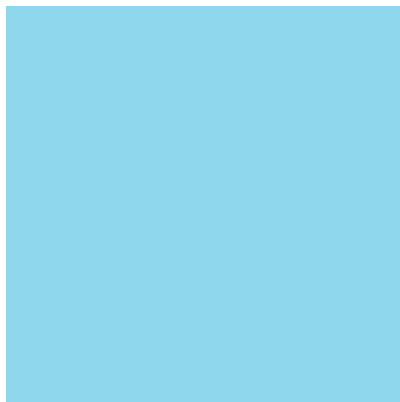
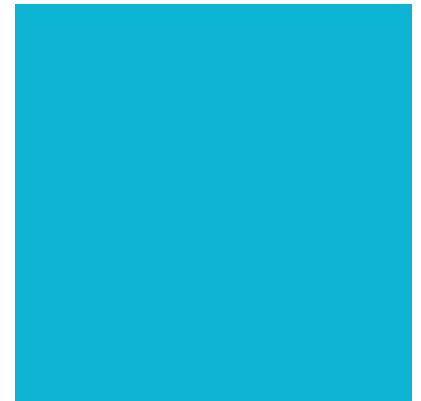
Bread & butter pudding, rum and raisin custard

Banoffee pie

Glazed lemon tart

Mini fruit skewers with chocolate dip

All prices are excluding VAT.



BOWL FOOD MENU

BOWL FOOD

FOUR BOWLS £30
ADDITIONAL BOWLS £6.00 PER BOWL



MEAT *(served warm)*

Beech Smoked Ham Hock
Red quinoa, pea, edamame,
tomato, salsa verde

Summer Herb Roasted Chicken
Tomato and parsley tabbouleh,
charred baby corn

MEAT *(served hot)*

Lamb Shoulder
Giant couscous, pomegranate,
parsley, sumac yoghurt

Beef Shin Rendang
Jasmine rice, grilled baby aubergine,
crispy curry leaf

Charred Lamb Fillet
Braised baby gem, chimichurri salsa

Curried Goat
Rice 'n' peas, plantain crisps

Pancetta Mac 'n' Cheese
White truffle, toasted brioche crumb,
crispy pancetta



VEGETARIAN *(served cold)*

Bhel Puri Papdi Wafers
Bhel puri, peas, mung beans, chickpeas, tangy
tamarind sauce, sweet minted yogurt

Soba Noodles
Black radish, Asian vegetables,
mirin plum dressing, pomegranate, wasabi
crisp, coriander salsa

Inca Tomato
Black olive, peach tiger's milk,
avocado, braised lotus root

Beetroot Edible Garden
Thai asparagus, watermelon raddish,
black mouli, olive crumb

VEGETARIAN *(served hot)*

Butternut Squash and Cashel Blue Cobbler
Baby spinach, roasted red onions, coriander cream

Wild Mushroom Gnocchi
Asparagus, lemon oil, Ticklemore cheese crumb

Berkshire Spenwood Cheese Arancini
Sweet cured cherry tomato,
roquette salad, crispy cheese

Truffled Mac 'n' Cheese
Cauliflower florets, toasted
brioche crumb, sundried tomato

Jerusalem Artichoke Ravioli (Vegan)
Charred Artichoke Hearts,
basil soy cream, crispy shallots



FISH *(served cold)*

**Lemon and Black Pepper
Salmon Gravavlax**
Sweet mustard mayonnaise, lemon gel,
crispy caper powder, rye toast

Sea Bass Coconut Ceviche
Green papaya spaghetti, chilli,
cherry tomatoes, shiso leaf

Smoked Trout Niçoise
Baby gem leaves, beans,
new potatoes, quails' egg

"H. Foreman & Son" Hot Smoked Salmon
Beetroot, caper dill salad, burnt cucumber
mayonnaise, radish

Chilli and Garlic Prawns
Mini orecchiette pasta,
baby spinach, pine nuts

FISH *(served hot)*

BHoney Glazed Salmon
Sticky sushi rice, ginger,
mangetout, sesame salad

Turmeric Glazed King Prawns
Chili, mint balsamic beluga lentils,
snake beans, lime yogurt



DESSERT *(served cold)*

Mixed Melon Salad
Mint Syrup, candied lemon

Cranachan
Honey Whiskey cream,
toasted oat, honeycomb

Lemon Cake
Mascarpone cream,
blueberry compote

Lime and Vanilla Tart
Mango compote, coconut tuille

Blueberry Meringue Pie
Lime zest

Buttermilk Panna Cotta
Poached Strawberry,
black pepper meringue

All prices are excluding VAT.