



Deli Breakfast Box (fish)
£7.20+VAT

- Mini Breakfast Bagel with Smoked Salmon, Raw Spinach, Serving of Cream Cheese
- Boiled Free Range Egg
- Mini Croissant with Jam & Butter
- Fresh Fruit Salad

Deli Breakfast Box (meat)
£7.20+VAT

- Mini Breakfast Bagel with Ham, Raw Spinach, Serving of Cream Cheese
- Boiled Free Range Egg
- Mini Croissant with Jam & Butter
- Fresh Fruit Salad



Deli Breakfast Box (vegetarian)
£7.20+VAT

- Mini Breakfast Bagel with Avocado & Cheddar, Raw Spinach, Serving of Cream Cheese
- Boiled Free Range Egg
- Mini Croissant with Jam & Butter
- Fresh Fruit Salad

Deli Breakfast Box (vegan)
£8.30+VAT

- 100% Rye Bread with Houmous & Avocado Sprinkled with Hemp Protein Seeds
- Coconut Yogurt Topped with Home Made Cacao Granola
- Fresh Fruit Salad



Breakfast on the run
£5.50+VAT

- Mini Danish Pastries (2pp)
- Fresh Fruit Salad



Deluxe refreshments
£2.30+VAT

- Fairtrade coffee and tea
- Orange juice
- Bottled water - sparkling and still
- Wrapped biscuits

Basic refreshments
£1.20+VAT

- Fairtrade coffee and tea,
- Jugs of tap water

SANDWICH MENU



Classic Menu
£8.00+VAT

- Selection of sandwiches, speciality breads and wraps (1.5 rounds p/p)

Bronze Menu
£11.30+VAT

- Selection of sandwiches, mini rolls and wraps (1.5 rounds p/p)
- Fresh Fruit Skewer
- Homemade Cake Selection



Gold Menu
£11.60+VAT

- Selection of sandwiches, mini rolls and wraps (1 rounds p/p)
- Choice of savoury item (vegetarian quiche or chicken goujon)
- Fresh Fruit Skewer
- Homemade Cake Selection

Platinum Menu
£14.00+VAT

- Selection of sandwiches, mini rolls and wraps (1 round p/p)
- 3 Chefs choices of savoury items (list of options available on request)
- Fresh Fruit Skewer
- Homemade Cake Selection



Vegan menu
£12.50+VAT

- Mini rolls filled with avocado, fresh baby leaf spinach & sundried tomato
- Wraps filled with houmous, falafels, chickpeas & salad
- Traditional grain sandwiches filled with Teriyaki tofu and slaw salad
- Fresh Fruit Skewer
- Raw vegan brownies

Deluxe refreshments
£2.30+VAT

- Fairtrade coffee and tea
- Orange juice
- Bottled water - sparkling and still water bottles
- Wrapped biscuits

Basic refreshments
£1.20+VAT

- Fairtrade coffee and tea,
- Jugs of tap water

LUNCH SALAD MENU



Crispy Chicken, Egg & Avocado Caesar Salad Box
£7.20+VAT

- Crispy Chicken Breast
- Free Range Poached Egg
- Creamy Avocado
- Croutons
- Classic Caesar Dressing & Shaved Parmesan



Roasted Salmon Nicoise Salad Box
£7.70+VAT

- Roasted Salmon
- Free Range Poached Egg
- Potato & Vinaigrette salad
- Raw & Cooked Vegetables
- Olives & a Grain Mustard Dressing



Mediterranean salad
£7.20+VAT

- Houmous Falafel
- Avocado
- Greek Salad with Feta
- Served with a Flat Bread



Vegan salad
£7.20+VAT

- Gluten Free Pasta with Tomatoes
- Borlotti Beans
- Mediterranean Grilled Vegetables
- Topped with Peppery Rocket Leaves

Add Homemade Cake or Portuguese custard tart for £2.50+VAT per person to any of the options.



St Bride Foundation Favourite Platter
£10.00+VAT per person/minimum 6 people

Selection of:

- Homemade Breaded Chicken Breast Goujons
- Mini Vegetable Samosas
- Italian Stone Baked Tomato & Mozzarella Pizzas
- Crispy Butterfly Prawns
- Mini Sausages all served with spicy dips & fresh garnish



Greek Platter
£10.00+VAT per person/minimum 6 people

Selection of:

- Homemade Falafels
- Houmous with Crudités
- Feta Cheese & Olives
- Mini Pitta Breads



Italian Antipasti Platter
£10.00+VAT per person/minimum 6 people

Selection of:

- Italian meats: Parma Ham, Salami, Mortadella & Luganica Sausage
- Marinated Olives
- Mini Mozzarella & Cherry Tomato Sticks
- served with Little Fresh Tortellini Bites
- Crusty Toasted Ciabatta



Classic Cheese platter
£7.00+VAT per person/minimum 6 people

Selection of:

- Everybody's Ffavourite Cheese's
- Tasty Cracker Biscuits
- Grapes
- Cherry Tomatoes
- Pickles & Piccalilli



Nibbles
£3.00+VAT

Selection of Nnuts, Crisps and Olives



DRINKS RECEPTION WITH CANAPÉS

£35.00+VAT per person

- 6 Canapés per person from selection below
- Red and White House wine
- Selection of Beers
- Selection of Soft Drinks and Water
- Waiting staff
- Crockery and glassware

SELECTION OF CANAPÉS:

Meat

- Fennel salami, ripe fig, olive, skewer (sulphites)
- Chicken satay skewer, coriander, chilli, nigella seed (gluten, peanuts, nuts, sesame, soybeans)
- Spiced duck, watermelon, Thai basil, balsamic, skewer (sesame)
- Carpaccio sirloin of beef, Dijon mustard crème, fresh chili, chive (gluten, milk, egg, mustard)
- Rolled hot smoked brisket beef, coriander pickled cucumber, chipotle mayo, blueberry (egg, milk, mustard)

Fish

- Paprika prawn cocktail, baby gem, avocado puree, smoked paprika (shellfish, egg)
- Spanish smoked anchovy, lemon crème, artichoke, caviar (gluten, egg, milk, fish)
- Thai spiced prawn, soy pepper, miso cucumber (shellfish, sesame, soybeans)
- Loch Duart salmon ceviche, maple lime, blueberry (fish)
- Smoked salmon on rye, cucumber, crème cheese, peppercorn, zest (fish, gluten, milk)

Vegetarian

- Herb rolled goat's cheese, fennel, pickled cucumber, olive (milk, mustard, sulphites)
- Saffron almond cake, parmesan, Marconi almond, harissa, green olive (gluten, milk, egg, mustard, nuts)
- Baba ghanoush, beetroot blini, pomegranate, golden beetroot, nigella seed (gluten, milk, egg, sesame)
- Pea blini, tahini lime hummus, soy bean, pea shoot, zest (gluten, egg, milk, sesame, soybeans)
- Shallot and asparagus tart, zest crème, radish (egg, milk)



Vegan

- Roast red pepper and mixed bean salad, baby gem, chilli lime dressing
- Lavender shortbread, black olive, baked cherry tomato, pomegranate (gluten)
- Quinoa and coriander seed falafel, lime hummus, soybean, kohlrabi (gluten, sesame)
- Miso glazed aubergine, samphire roll, cracked almond, lime zest, honey (gluten, nuts)
- Roast summer carrot, avocado cream, toasted sourdough, fresh radish, chive (gluten)
- Pressed miso gem lettuce, sushi rice, roast cherry tomato, confit garlic, sesame, ginger (sesame, soybeans)
- Tied steamed asparagus, chopped shallot dressing, miso powder

Sweet

- Salted caramel brownie, vanilla crème, fresh strawberry (gluten, milk, egg)
- White chocolate and Tonka bean mousse Amaretti biscuit, fresh raspberry (gluten, milk, egg)
- Orange cardamom posset, chocolate cup, fresh orange, zest (milk)
- Compress pineapple, strawberry, blueberry fruit skewer
- Cacao nib and prosecco truffle, date fudge, pecan, cape gooseberry

CANAPÉS

£3.20+VAT per item

Minimum order of 150 units in total with minimum of 25 of any one option.

Served on canapé trays on the table in the room.



ITALIAN MENU
£22.00+VAT

- Meat Lasagne
- Spinach & Ricotta Dumplings in a rich Tomato Sauce
- Mozzarella Tricolore Salad
- Italian Roasted Vegetables
- Mixed Italian Breads
- Individual pots of Tiramisu



BRITISH MENU
£22.00+VAT

- Bangers (Cumberland Sausages)
- Vegetarian Sausages
- Creamed Mash with Onions and Gravy
- Buttered Carrots & Swede
- Apple Pie & Custard



FRENCH MENU
£22.00+VAT

- Beef Bourguignon
- Sautéed Rosemary Potatoes
- Baked Ratatouille
- Green Beans and Buttered Carrots
- Lemon Tart and Crème Fraiche



ASIAN MENU
£22.00+VAT

- Stir Fry Chicken with fresh Ginger, Lime, Chilli & Lemongrass
- Steamed fragrant Rice
- Vegetable Stir Fry Noodles with Cashew Nuts
- Cucumber & Coriander Salad
- Chocolate Fudge Cake served with a garnish of Fresh Berries and Creme Fraiche



HOMEMADE CAKE PLATTER
£2.50+VAT

FRUIT SKEWERS
£2.20+VAT

FRUIT POTS
£3.30+VAT



POTS OF TIRAMISU
£2.20+VAT

JAM FILLED DOUGHNUTS
£2.20+VAT

A SELECTION OF CROISSANTS (CHOCOLATE, ALMOND & PLAIN)
Mini £1.75+VAT
Large £2.75+VAT



FRUIT DANISH PASTRIES
Mini £1.75+VAT
Large £2.75+VAT

PORTUGUESE CUSTARD TART
£2.50+VAT

All prices are per person with minimum order for 6 people



3 COURSE MEAL



£67.00 per person

Choose one option from starter, main and dessert

Starter

Jensen's Bermondsey gin and beetroot salmon gravlax with a warm kipfler potato salad
Watercress soup with crab beignet and red pepper oil
Warm artichoke tart with creamed artichoke purée and artichoke flowers
Goats' cheese, tomato galette with toasted pumpkin seeds and first pressed virgin olive oil

Main

Roasted breast of corn-fed chicken with a pancetta and cider fricassee, dauphinoise potatoes, wilted kale and Chantenay carrots
Roasted fillet of sea bream with cauliflower purée, braised citrus endive, pine nuts and golden sultanas
Slow cooked pork with braised red cabbage, crispy crackling and potato rosti
Aubergine byaldi with walnuts and light curry dressing
Pea and mint risotto with acidulated butter and pea shoots

Dessert

Plum and almond frangipane tart with vanilla honey and sauce
Anglaise Bitter chocolate tart, with mascarpone and a kumquat preserve
Creme brulee with macerated raspberries, vanilla sable and a raspberry tuile
Burnt lemon tart with lemon posset and creme fraiche ice-cream

Minimum of 20 guests

Prices include three course menu, plates and cutlery, napkins, chefs and waiting staff



£67.00 per person

Choose one option from starter, main and dessert

Starter

Home smoked salmon & hot smoked salmon rillettes, watercress horseradish and chive dressing

Saudi tiger prawn cocktail, crayfish and smoked pancetta dressing, basil mousse

Tian of Cornish crab, rhubarb and cucumber compote, avocado mousse, cucumber gazpacho

Mackerel rilette with smoked mackerel fillet, soft boiled quail's egg cured cucumber ribbons, homemade soda bread

House pate, duck liver, ham hock and black pudding, pistachio dressing, brioche

Chicken liver and Madeira parfait, pineapple and black pepper compote, brioche

Kidderton Ash goat's cheese, pickled beetroot with rocket leaf salad thyme, honey and walnut dressing

Feta in panko breadcrumb, watermelon, toasted pinenuts with a rocket and mint pesto

Roquefort and wild mushroom tart, watercress salad, apple and walnut dressing

Grilled artichoke and three bean salad, confit garlic and balsamic dressing

Main

Suffolk chicken breast, potato fondant, pea and truffle purée, pea shoot salad

Slow roast pork belly and crackling, cauliflower cheese croquettes, roast apple, Calvados jus

Twelve-hour roast shoulder of lamb, roast garlic mash, chorizo and three bean cassoulet red wine jus

Pan fried salmon, dill and parmesan gnocchi, tomato and lemon beurre noisette

Wild mushroom arancini, pickled mushroom and rocket salad with parmesan

Grilled Portobello mushroom with a parmesan crust, roasted garlic puree sautéed butternut squash

Parmesan gnocchi with roast pumpkin, chargrilled red onion, truffle velouté

Goat's cheese tagliatelle, confit tomato, mint



3 COURSE MEAL

Dessert

Lemon posset tart, raspberries, shortbread
Peanut butter parfait, pistachio praline, raspberry coulis
Rhubarb and custard cheesecake, rhubarb compote
Strawberry mousse, shortbread, basil jelly
Orange and rosemary crème brûlée, almond biscotti
Chilled bramley apple crumble, red berry compote
Passion fruit and Valrhona chocolate tart
Valrhona chocolate mousse, pistachio and honey cone crust
Popcorn mousse, caramelised banana, salted caramel sauce
Selection of British and French Cheeses, apple and pear chutney

Minimum of 40 guests

Prices include three course menu, plates and cutlery, napkins, chefs and waiting staff