



LUNCH

# Lunch

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## GOURMET SANDWICH LUNCH

(Minimum number of 20)

The chef's selection of freshly prepared sandwiches, fruits, snacks, seasonal salad and the pastry chef sweet treats.

Menu to be set based on dietary requirements (example menu)

Mature cheddar ploughman's V 214 kcal

Free range egg mayonnaise, watercress V 220 kcal

Tuna, sweetcorn and cucumber 180 kcal

Pastrami and cheese focaccia

Chicken Caesar wrap 233 kcal

Masala chickpea wrap VE 108 kcal

Seasonal fruit selection VE 38 kcal

Crisps and popcorn VE 84 kcal

Seasonal salad VE

The Pastry chefs sweet treats V 289 kcal

## ADDITIONAL LUNCH

- per person

Pork and caramelised onion Sausage roll with chutney 231 kcal

Tandoori chicken skewer with green chutney 292 kcal

Beef sliders with tomato relish 163.5 kcal

Goats cheese and red onion tartlets 147 kcal

Spanish tortilla bites with Smoked paprika aioli 235 kcal V

Sweet potato falafel with red pepper houmous 289 kcal V

Cheese board, chutney, grapes and crackers 308 kcal

Fruit skewers (minimum order 30) 46.2 kcal V

V – Vegetarian, VE – Vegan

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator.

All prices are per person and exclude VAT

Please note that our menu offerings are subject to seasonal availability and may change.

# Lunch

## FORK BUFFET

### MENU 1

Beef bourguignon, pancetta, mashed potato 575 kcal

Seasonal fish pie, leeks, creamed potato, herb crumb 703 kcal

Wild mushroom and cannellini bean ragout, Farro wheat, pesto Kale VE 309 kcal

Winter greens, garlic and toasted seeds VE 112 kcal

Cardamon chocolate tart, cream, candied orange V 541 kcal

### MENU 2

Chicken and mushroom pot pie with celeriac, chive mash 653 kcal

Line caught roasted cod fillet, white beans stew, chard, parsley oil 302 kcal

Tofu, sweet potatoes and Thai basil curry with coconut rice VE 710 kcal

Roasted root vegetables, black kale and herb dressing VE 184 kcal

Passionfruit, mango and coconut panna cotta, caramelised puffed quinoa VE 621 kcal

### MENU 3

“Slow-cooked” shoulder of lamb, spiced chickpeas, giant cous cous, cucumber yoghurt, 768 kcal

Grilled salmon fillet, roasted potatoes, broccoli, romesco sauce 463 kcal

Pumpkin gnocchi, roast squash, tomato, spinach, crispy sage VE 508 kcal

Braised spiced Red cabbage with apple 123 kcal

Spiced Apple and oat crumble, crème Anglaise V 422 kcal

### Select 1 menu

(Minimum number of 20)

### MENU 4

Turkish chilli chicken thighs, celeriac, garlic roasted potatoes, dill yoghurt 551 kcal

Seared seabream, herbed lentils, braised celery, green herb relish 420 kcal

Sweet potato Katsu curry, sticky coconut rice, coriander 783 kcal VE

Charred broccoli, cauliflower, caramelised onion and herbs 168 kcal 321 kcal VE

Dark chocolate mousse, pear compote, spiced shortbread VE 523 Kcal

### A D D O N

Artisan bread basket with whipped butter 440 kcal V

V – Vegetarian, VE – Vegan

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DELEGATE PACKAGES

## PACKAGE 1.

### ON ARRIVAL

Tea and coffee | Seasonal fruit | Still and sparkling water  
| Selection of freshly baked mini pastries

### LUNCH

The chef's selection of freshly prepared sandwiches, fruits, snacks, seasonal salad and the pastry chef sweet treats

Menu to be set based on dietary requirements

Tea and coffee | Still and sparkling water

### AFTERNOON SNACK

Tea and coffee | Still and sparkling water

Date, pumpkin seed and cocoa energy balls VE 365 kcal

Mini brownies V kcal 365

**£48.00 per person**

(Minimum number of 20)

Room hire fee will apply

### WHY NOT UPGRADE YOUR PACKAGE

Tea and coffee

Tea, coffee and biscuits

Breakfast rolls (choice of 2)

London Larder lunch upgrade

Fork Buffet lunch upgrade

Finger food item add-on

### EARLY AFTERNOON / LATE EVENING ADDITIONAL

To celebrate the end of the working day, why not add some nibbles with a glass of wine or beer for your guests.

**From £12.00 per person**

V – Vegetarian, VE – Vegan

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## PACKAGE 2

### ON ARRIVAL

Tea and coffee | | Seasonal fruit | Still and sparkling water

### BREAKFAST

A selection of soft white, wholemeal, seeded baps, **choose 3**

Portobello mushroom, spinach and slow roasted tomato VE 471 kcal

Dry cured bacon bap, HP sauce 512 kcal

London sausage bap, HP sauce 556 kcal

Free-range egg muffin, Sriracha V 309 kcal

### FORK BUFFET

The chef's selection of 3 main courses, 1 salad, 1 dessert

Choose 1 menu – [page 11](#)

Tea and coffee | Still and sparkling water

### AFTERNOON SNACK

Tea and coffee | Seasonal fruit | Still and sparkling water

Date, pumpkin seed and cocoa energy balls VE 365 kcal

Mini brownies V kcal 365

V – Vegetarian, VE – Vegan

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator.

All prices are per person and exclude VAT

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**£75.00 per person**

(Minimum number of 20)

Room hire fee will apply

### WHY NOT UPGRADE YOUR PACKAGE

Tea and coffee

Tea, coffee and biscuits

Finger food item add-on

Artisan breadbasket by Paul Rhodes of Greenwich, whipped butter 440 kcal V

### EARLY AFTERNOON / LATE EVENING ADDITIONAL

To celebrate the end of the working day, why not add some nibbles with a glass of wine or beer for your guests.

**From £12.00 per person**

# Allergens

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Do you have a food allergy or intolerance? We provide allergen information on the 14 major allergens.

Please speak with your event manager / sales executive, and details of allergens in any of our dishes can be provided for your consideration.

At your event, there will be an allergen folder located at all buffet stations on your event catering floor. This folder will make delegates aware of all allergens contained in your chosen menu and help them make an informed decision.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as much as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies and intolerances to let our staff know, so we can better cater for them. We are happy to provide further detail on ingredients and how they were handled to allow you make an informed decision as to whether the food is suitable for you.



MUSTARD



MOLLUSCS



NUTS



CRUSTACEANS



FISH



EGG



SULPHUR DIOXIDE



SOYBEAN



MILK



SESAME



GLUTEN



PEANUTS



CELERY



LUPIN

**If you have any concerns**  
please speak to a member of staff