



# Lunch and Buffet Menus

# Lunch

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Min 6 people

### Hospitality Package

(available until welcome library opens)

Min 6 people to 50 people

£30.00

Package includes all day refreshments of tea/coffee/  
filtered water, snacks, and simple sandwich lunch  
menu.

### Simple sandwich

From 6 to 50 people

£17.50

Our sandwiches are made with artisan breads and  
flavoured tortilla wraps, with a mix of popular and  
imaginative fillings which will keep your guests sustained  
and focused throughout the day. Includes one and half  
rounds of sandwiches with chef's choice of up to five  
fillings. coffees include a selection of classic, fruit, herbal  
and organic teas. Fairtrade and Rainforest Alliance certified  
coffee, filtered water.

Tyrrells crisps, rice crackers or crisp breads  
Seasonal fruit bowl

#### Sample sandwich selection

Plant based turmeric, ginger and carrot houmous, naked  
slaw wrap  
Plant based Mexican bean and avocado  
Scottish smoked salmon and dill cream cheese  
New York deli  
Chicken Caesar tortilla wrap

## Working Lunch

From 6 to 50 people

£22.00

Our working lunch menu is the perfect option for when  
time is of the essence and you need to work straight  
through. includes a selection of classic, fruit, herbal and  
organic teas. Fairtrade and Rainforest Alliance certified  
coffee, filtered water.

Please choose three items per person plus one seasonal  
salad

### Finger Food

Plant based  
Grilled baby veg miso mayonnaise, charred lemon  
Thai falafels, sriracha mayonnaise  
Tempura spring onions, romesco sauce

Fish  
H. Forman's London cured smoked salmon, cream cheese  
and pickled fennel  
Salt cod and crab beignets, remoulade sauce  
Smoked mackerel, beetroot, horseradish on rye toast

Meat  
Tsukune chicken meat ball, yakatori tare  
Lamb and pine nut koftas, tzatziki  
Barbeque pulled pork sliders, southern slaw, dill pickle  
relish

## Seasonal salads

All plant based or vegetarian

Curried cauliflower, almonds, raisins, baby spinach  
Tabbouleh, toasted almonds, pomegranate seeds, mizuna  
Black and white rice, roasted cumin, chickpeas, butternut  
squash, crispy onions  
Carrot, fennel, harissa and cured lemon  
Bombay potato, coriander, spring onion  
Trio of beetroot, golden cross goats' cheese, mixed baby  
leaves V

Why not add:

Additional finger food	£3.75
Additional salad	£4.50
One round of sandwiches	£7.50

### Individual Salad Jars

£18.50

Created in Mason jars with dressings in bottles to add to  
your salads, these make the perfect summer lunch. Or  
simply serve as an add-on to your sandwich lunch. Please  
choose three for your event.

Roasted spelt, heritage carrots, iron bark pumpkin and  
tomato jam VE  
Red quinoa, roasted beets, aged feta, edamame beans V  
Roasted peppers, burrata, wild rocket, avocado, black  
olive crumb V  
Asian greens, kimchi, crispy noodles and spiced salmon  
Caesar salad, shaved parmesan, focaccia croutons, oak  
smoked chicken

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 your event planner.

All prices are per person and exclude VAT



# Lunch

## Wellbeing Lunch

£25.00

Our Wellbeing working lunch is a bread-free option, allowing you to have a lighter lunch, perfect for throughout the Summer and Autumn

Plant based Thai rice paper wraps, avocado, spring onion and green paw paw  
Carb free quiche, spinach, mushrooms, watercress v  
H Forman's London cured smoked salmon, shaved fennel, lemon, linseed muffins and ricotta cheese  
Caesar salad poached free range chicken, curly kale, pecorino, rye crackers

Plant based coconut yoghurt, cherries, flaxseed wafers

## Bento Boxes

£20.00

### Min 30 people

Our bento boxes are the perfect touch free option and provide your delegates with a mini three course lunch packed full of flavour and energising dishes which not only taste fantastic but look great too.

Please choose one box type for your event and advise us of any dietary requirements

### Plant based

Poached leeks, champagne vinaigrette, sour dough crumb  
Roasted butternut with dukkah, pickled red onion  
Heritage tomatoes, basil niçoise olives  
Coconut milk panna cotta, mango, passion fruit, coconut praline

## Korean

Teriyaki salmon toasted seeds, gem lettuce  
"KFC" Korean Fried Cauliflower, gochujang mayo  
Kimchi salted and fermented veg  
Sweet peanut rice cake

## London Larder

(£3.00 supplement)

Charcuterie from Cobble Lane, house pickles  
James Knight of Mayfair, salmon rilette  
Paxton and Whitfield's cheese selection  
Salad of grains, seasonal vegetables from New Covent Garden Market

## British picnic

A selection of delicate finger sandwiches  
Ginger Pig free range pork sausage roll, gentleman's relish  
Heritage beets, whipped Ragstone goats' cheese, sour dough crumb  
Cherry Bakewell tart

## Indian Street Food

Tandoori spiced chicken skewer, paratha  
Mughlai lamb scotch egg  
Yellow Lentil and Coriander dahl  
Wonky carrot and orange halwa

## Spanish

Spanish Charcuterie from Brindisa of Borough Market  
Marinated stuffed Gordal olives with orange and thyme  
Pan con tomate, garlic, basil  
Aged Manchego cheese, membrillo

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# Lunch

## Fork buffet

Min 50 people

£30.00

Our fork buffet menus are designed to be enjoyed while standing up, allowing your guests to mingle and network. All buffets include three main dishes, including a vegetarian option, a seasonal side dish and one pudding.

All served with artisan bread, butter, olive oil and balsamic vinegar.

Please advise us of any dietary requirements.

### Honey Crisp

Sweet potato, chickpea and spinach tagine with crispy chickpeas V  
Market fish and Gremolata  
Chicken, leek and mustard pie

Fruity Israeli cous cous, pomegranate, coriander yoghurt  
Herb new potatoes  
Green beans  
~  
Classic lemon tart, mascarpone cream

### Lemon Verbena

Squash and sage ravioli V  
Salmon and soft herb fish cakes  
Red wine braised British beef bourguignon with smoked lardons

Artichoke velouté, truffled mushrooms, toasted pine nuts  
Lemon kale, caper nut brown butter  
Truffle celeriac mash  
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Eton mess, broken vegan meringues, blueberries, lime

### Coriander

Plant based lentil, beetroot and spinach moussaka  
Soy baked salmon  
Cajun grilled chicken kebab

Sesame Pak choi, vermicelli noodles, miso dressing  
Ancient grains, wonky carrot, daikon, red onion, and coriander salad,  
pomegranate malaises  
Steamed kale, lemon, almonds  
~  
Seasonal fruit salad, coconut yoghurt

### Chive

Cauliflower and kale macaroni cheese  
H Forman's London cured smoked salmon fishcakes  
Aromatic spiced slow cooked shoulder of lamb

Mixed beans and peas, tomato and chive Gremolata  
Rocket and red onion salad, toasted brioche crumb  
Saffron rice, dried fruits and fried aubergines  
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Sticky toffee pudding clotted cream

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