

A close-up photograph of a plated dish, likely a fish and chips meal. The dish consists of a golden-brown, breaded fish fillet resting on a thick, golden potato wedge. The fish is topped with a generous dollop of white sauce, possibly tartar or remoulade, garnished with fresh green herbs and microgreens. The potato wedge is served with a side of bright green mushy peas. The dish is presented in a white ceramic bowl. The image is partially obscured by a teal geometric overlay on the right side of the frame.

Day Delegate Packages

Autumn/Winter 2023

Fuel not feed DDR

Min 50 people

The idea of fuelling not feeding is a concept that will appeal to many of our clients who want to book an all-day DDR package. Guests that have breakfast, lunch and sugary snacks through the day during all-day conferences will often feel sluggish and tired as the day goes on. This in turn means concentration levels and focus can drop throughout the day.

Our flexible packages will fuel your guests throughout the day, keeping them revitalised, fresh and engaged. Fuel your delegates' potential with our fantastic day delegate packages including a diverse range of options using quality fresh and sustainable products.

Traditional DDR

9am – 5pm

Fuel the start of the day with a selection of freshly baked goods, yoghurt and granola pots, and freshly cut fruit

Energise your morning with a vegan flapjack and look after your immune system with a satsuma or two

Refuel yourself at lunch time with our delicious hot fork buffet, bento box or bowl food options (please choose from our menus)

Rejuvenate your afternoon with some sweet treats including a selection of mini cake bites

Freshly brewed Fairtrade coffee, a selection of ethically sourced teas, still and sparkling water and 100% pure seasonal fruit juice will be served throughout each break. Reduced service available throughout the day so your delegates can grab a tea and coffee whenever they need a top up.

Why not have a healthy swap and choose fresh apples in the afternoon? You know what they say, 'an apple a day keeps the doctor away'.

Flexible DDR

9am – 3pm

The traditional DDR but with a flexible twist.

Finish the event at 3pm with a later hot fork buffet, bento box or bowl food lunch, and **replace your afternoon break refreshments with a glass of wine, beer or soft drink alternative.**

Extend event up to 5pm with our drink packages and food options.





Refreshments and lunch

Day Delegate Refreshments

Arrival Refreshments

Continental Breakfast

Selection of freshly baked mini-Danish pastries and croissants (three per person) (V)

Vanilla Greek yoghurt with maple syrup and pineapple granola (V) and banana crunch granola (NGC)

Seasonal fruit salad (VE)(NGC)

Mid-morning and Afternoon Breaks

All our refreshment break items are served with freshly brewed Fairtrade coffee, a selection of ethically sourced teas, still and sparkling water and 100% pure seasonal fruit juice.

Mid-morning break

Vegan flapjacks and satsumas (VE)

Afternoon break

Chef's choice of two cake bites from the examples below:

Blueberry Bakewell (V)

White chocolate and cranberry shortbread (V)

Butterscotch and pecan (V)

Carrot cake (VE)

Chocolate and caramel shortbread (V)

Jewelled fruit and seed (V)(NGC)

Chocolate and praline brownie (V)(NGC)

Healthy Swaps

Replace your mid-morning or afternoon breaks with any one of the following healthy swap options:

Seasonal fruit platter

Bowl of apples

Vegetable crudités with beetroot hummus

Mixed fruit and seeds

Well Grounded: transforming lives through coffee

With every cup of coffee you enjoy at our venue, you are supporting your local and global community.

Our catering partner Company of Cooks works with Union Hand-Roasted Coffee to support Well Grounded in their mission to help Londoners into work in the speciality coffee industry, providing training, qualifications, work placements, mentorship and employment to those who need it most.

It also supports farmers and cooperatives in Peru via the Union Direct Trade sourcing initiative, ensuring that a fair price is paid for our great coffee so that the communities at both ends of the supply chain benefit.

(VE) Vegan (V) Vegetarian (NGC) Non Gluten Containing

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.



Day Delegate Lunch

Fork buffet

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 with accompanying side dish, seasonal salads, bread, butter and pudding.

Choose your menu from the options below or let our chef team curate your menu.

Peony (VE) – Our best selling menu!

Savoy cabbage, rice noodle pad Thai, toasted peanuts, green vegetables (NGC)
Turmeric roasted chickpeas, warm tahini dressing, baby spinach, broccoli, crispy kale (NGC)
Smoked tofu, cashew, coconut curry, sugar snap peas, bok choy, baby corn, coriander, sticky rice (NGC)

Chef's salad (NGC)

Black and white quinoa salad with cumin-roasted butternut squash (NGC)

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Mango, coconut and passion fruit panna cotta (NGC)

Lemongrass

Chinese tofu curry with coconut rice (VE)(NGC)
Chinese ginger Basa, soya and chilli, spring onion (NGC)
Sweet and sour chicken, pepper, onion pineapple (NGC)

Stir fry Chinese broccoli, bok choy (VE)

Veg chow mein (V)

Chef's seasonal salad (VE)

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Soya milk pudding with poached fruit (VE)(NGC)

Basil

Roast tomato, pepper baked gnocchi with mozzarella and basil (V)
Pan seared bream, white bean and bacon cassoulet (NGC)
Irish stew, seasonal market vegetables with creamy mashed potato (NGC)

Roasted vegetables, rocket salad with pesto (V)

Chef's seasonal salad (VE)

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Treacle tart with mascarpone cream (V)

Thyme

Chestnut mushroom and truffle mac and cheese (V)
Herbed seabass, sautéed potatoes, green beans, and caper dressing (NGC)
Southern fried chicken, roast Cajun sweet potatoes, garlic mayo

Roast courgette, rocket, feta salad (V)

Chef's seasonal salad (VE)(NGC)

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Baked New York cheesecake (V)

Chef's choice

Take the stress away of choosing your lunch menu. Let our chef team curate your menu, using the best of British, seasonal ingredients.

Tarragon

Nut roast (VE)
Poached salmon
Roast turkey

Cauliflower cheese, roast potatoes, roast vegetables, served with gravy

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Apple crumble tart with cream (V)

Chive

Parsnip gnocchi, walnut cream crispy onion (V)
Seared Trout on Pesto mash, semi dried tomatoes (NGC)
Pork, spinach and Fennel lasagne

Ratatouille vegetable salad (VE)(NGC)

Chef's seasonal salad (VE)(NGC)

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Tiramisù (V)

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Day Delegate Lunch

Bento boxes

From 50 to 100 people

A fantastic all-in-one lunch option for networking or those with not long for lunch!
Served with freshly brewed Fairtrade coffee, a selection of ethically sourced teas, still and sparkling water and 100% pure seasonal fruit juice.

Plant based (VE)

Roasted sumac pumpkin, seeds, vegan feta and pomegranate (VE)(NGC)
Pulled oat sausage roll, red onion chutney (VE)
Butter bean hummus, roasted baby carrots, coriander (VE)(NGC)
Oat milk and vanilla panna cotta, apple gel, apple crisp, granola (VE)

London Larder (£2.50 supplement)

Charcuterie from Cobble Lane, house pickles
Forman & Son's London cured smoked salmon, shaved fennel, and dill (NGC)
Paxton and Whitfield's cheese selection
Salad of grains, seasonal vegetables from New Covent Garden Market (VE)

Poke Bowl (NGC)

Diced soya tuna, avocado purée, lime, grilled crouton
Asian salad with sesame and ginger (V)
Thai spiced scotch egg, siracha mayonnaise
Mango pudding with coconut (V)

Indian Street Food

Spiced chicken sausages roll, curry mayo
Lentil dhal with coriander (VE)
Indian style cucumber salad (VE)(NGC)
Gulab jamun, toasted pistachios, rose syrup (V)

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Networking Bowl Food Lunch

Please choose 4 options from the menus below:

Plant based

Rapeseed oil chips, garlic mayonnaise, crispy onions (VE)
Yellow dhal with potato bonda (VE)(NGC)
Tofu, soya and spring onion, and soya beans (VE) (NGC)
Beetroot, whipped feta, pickle onion, black olive (NGC)

Vegetarian

Korean fried cauliflower, chilli mayo and crispy shallot (VE)
Pumpkin ravioli with roast garlic cream (V)
Warm roast vegetable rice salad, with goat cheese herb dressing (V)(NGC)
Broccoli, feta, black olive (V)

Fish

Prawn Thai curry with sticky rice
Crab beignet with lime and coriander sauce
Seafood risotto (NGC)
Breaded fish with triple cooked chips and tartar sauce

Meat

Sweet and sour chicken with egg fried rice (NGC)
Korean fried chicken with pickle cabbages
Braised ox cheek with garlic mash and roast carrot (NGC)
Crispy chilli beef with bok choy

Dessert

Mulled wine fruit with spiced whipped cream (V) (NGC)
Lemon and elderflower panna cotta with raspberry and short bread (V)
Treacle tart with clotted cream (V)
Winter spiced pecan, caramel cheesecake glass (V)





Day Delegate enhancements

Breakfast Enhancements

All our breakfast enhancement menus are served with freshly brewed Fairtrade coffee, a selection of ethically sourced teas, still and sparkling water and 100% fresh seasonal juice.

Working Rolls Breakfast £6.75

Selection of warm bread rolls, served with tomato sauce, brown sauce and English mustard. Gluten free rolls available:

Oven cured thyme and rosemary tomato, and smoked cheddar (V)
Fried free-range egg (V)
Grilled Cumberland sausages
Crispy Wiltshire cured bacon

Fuel not Feed Breakfast £16.00

Chia seed, date and coconut pot (VE)(NGC)
Bircher muesli with apple, banana and toasted nuts (V)
Super green smoothie (VE)(NGC)
Soya bean crush, chilli, lime and mint, sour dough toast and blushed tomatoes (V)

Networking Bowl Food Breakfast £21.50

Choose two from the below:

Griddled grapefruit, pistachio, Greek yoghurt (V)(NGC)
Poached plums on brioche toast, crème fraiche (V)
Wilted spinach crushed avocado, toast sourdough croute, poached eggs, hollandaise sauce (V)
Smoked salmon, sweet potato hash, fried duck egg (NGC)
Pulled ham hock, wilted spinach, toast sourdough croute, poached egg, truffle hollandaise

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Refreshments Enhancements

Fuel not Feed Break £4.50

Please select two items from the menu below:

Raw chocolate and hazelnut brownie (VE)
Cocoa, date and coconut energy truffles (VE)
Raw apple, date and cranberry flapjack (VE)

Seasonal Smoothies £3.75

Our smoothies are a great addition to our menus and are served in super **sustainable edible cups**

Soft Drinks £1.50 per item

A selection of 330ml cans

Hearty Winter Soup £4.00

A warming mug of soup (V)

Doughnuts! £4.50

Minimum of 30 people

Add our themed doughnut station to your afternoon break and enjoy a selection of jam filled frosted and mini donuts



Lunch Enhancements

Cheese board

£9.50

Available as an add-on for any Hot Fork Buffet menu.

A selection of British sourced and produced cheeses served with toasted fruit cracker, dried fruits, walnuts and celery. Served on boards to share.

Seasonal salads

£20.00 per salad

Select one from the list below or allow our chef to choose for you (availability depending on seasonality). Our seasonal salads are designed to be shared by 6 people:

Pearl barley and lentil salad, soaked golden raisins, English apple, grated carrot and lemon vinegar (VE)

Roasted squash, chestnut pesto, rocket and chive (VE)(NGC)

Curried cauliflower, almonds, raisins and spinach (VE)(NGC)

Linguine pasta, smoked chilli, fresh burst tomatoes and chives (V)

Orzo pasta with roasted sweet peppers, courgette and aubergine (V)

Trio of Bedfordshire beetroot, CerneyAsh goat's cheese and baby leaf salad (V)(NGC)

Sharing boards

£22.50

Allow us to take you on a culinary journey around the world. Our boards are a great option for a wide variety of food items, ideal for networking. Available to order per board. Each board is designed for 10 people.

Please speak to your planner for more information on how our sharing boards can be used to enhance your delegates' lunch

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