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We are delighted to present a selection of working lunch menus designed to suit every occasion.
All menus are priced at £40 per person and are available for groups of 12 guests and above.
For ease of reference we have created 3 separate menus:
MENU 1  MENU 2  MENU 3  All menus are inclusive of tea and coffee.
All menus are subject to seasonality and may change according to market availability.  For food allergies and intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available on request.  A service charge of 12.5% will be added to your bill, which is all distributed to service staff.

The working lunch menu selection has been created by our Executive Chef Rohit Shenoy and his team.

## MENU 1

#### MIX SPROUT SALAD

baby kale, pomegranate, cucumber, pumpkin seeds (VE)

#### CAESAR SALAD

croutons, anchovy, parmesan (D) (G) (E)

#### **CURED MEATS & CHEESE**

salami, chorizo, prosciutto, brie, stilton, cheddar

### **BEEF SLIDER**

smoked applewood, lettuce, tomato, pickle, burger sauce (D) (G) (E)

#### QUICHE

sweet potato, feta, caramelised onion (V)

#### **HAZELNUT ROLL**

coffee, dark chocolate

#### **GREEN TEA & PISTACHIO DELICE**

Jasmine mousse

### MENU 2

#### HERITAGE BEET SALAD

goat cheese, molasses, pesto, mixed leaves (V)

#### **TUNA NIÇOISE**

cos lettuce, potato, beans, egg, cherry tomato, balsamic (E)

#### WARM BROCCOLI & KALE

olives, capers, sundried tomato (VE)

#### **CRISPY CHICKEN SLIDER**

lettuce, tomato, pickle, burger sauce (D) (G) (E)

#### **GOAT CHEESE TART**

spinach, tomato, balsamic onion, thyme (V)

#### **CHOCOLATE ORANGE DELICE**

blood orange gel

#### **BLACKBERRY TART**

almond flakes

## MENU 3

#### CHICORY AND PECAN SALAD

grilled pear, radish, cherry tomato, stilton, pickled mustard (V)

#### **PATATAS BRAVAS**

mixed lettuce, spring onion, coriander (V)

#### **MEZZE PLATTER**

harissa hummus, baba ghanoush, tzatziki, pita (V)

#### STEAK AND CHIPS

béarnaise, watercress (D) (E)

#### QUICHE

broccoli, sweetcorn, brie (V)

#### PASSION FRUIT CHOUX CRAQUELIN

flamed meringue

#### **HAZELNUT FINANCIER**

rose essence