

Working lunch

**WE ARE DELIGHTED TO PRESENT A SELECTION OF EVENT MENUS
DESIGNED TO SUIT EVERY OCCASION**

**THE WORKING LUNCH MENU SELECTION HAS BEEN CREATED BY
OUR EXECUTIVE CHEF ROHIT SHENOY AND HIS TEAM.**

ALL MENUS ARE PRICED AT £40 PER PERSON AND ARE AVAILABLE FOR
GROUPS OF 12 GUESTS & 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.

ST MARTINS LANE
LONDON

Menu 1

SQUASH AND PECAN (D,N,V)

beetroot, pomegranate, poached pear, chicory, roquefort

CAESAR SALAD (G,D)

croute, anchovy, parmesan

CURED MEATS AND CHEESE (D,G)

salami, chorizo, prosciutto, poker, nduja, comte, brie, Roquefort, chutney, crackers

BEEF SLIDER (D,G,E)

smoked applewood, lettuce, tomato, pickle, burger sauce

QUICHE (V,D,G,E)

broccoli, goat cheese, thyme

CHOCOLATE FUDGE (D,G,E)

ganache, blackberry

LEMON TART (D,G,E)

flamed meringue

(D) Contains dairy | (G) Contains gluten | (N) Contains nuts | (V) Vegetarian | (VE) Vegan | (E) Contains egg

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 discretionary service charge of 12.5% will be added to your bill, which is all distributed to service staff.

Menu 2

HERITAGE BEETROOT SALAD (V,D)

goat cheese, molasses, pesto, mixed leaves

TUNA NISCOISE (E)

cos, potato, beans, egg, cherry tomato, olives, balsamic

WARM BROCCOLI AND KALE (VE)

olives, capers, sundried tomato

CRISPY CHICKEN SLIDER (G,D,E)

lettuce, tomato, pickle, burger sauce

SPINACH, TOMATO AND MOZARELLA TART (V,G,D,E)

balsamic onion, thyme

COFFEE CHOUX CRAQUELIN (G,D,E)

vanilla chantilly

ROSEMARY PANNACOTTA (D,E)

passionfruit

(D) Contains dairy | (G) Contains gluten | (N) Contains nuts | (V) Vegetarian | (VE) Vegan | (E) Contains egg

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 discretionary service charge of 12.5% will be added to your bill, which is all distributed to service staff.

Menu 3

GREEN GODDESS (VE)

broccoli, kale, cucumber, avocado, beans, granny smith, herbs, crispy okra

CRAB SALAD

cos, avocado, radish, spring onion

CRUDITIES & PITA (G,D,V)

harissa hummus, babaghanoush, tzatziki

STEAK AND CHIPS (E)

béarnaise, watercress

QUICHE (V,G,D,E)

sweet potato, feta, caramelised onion

CHOCOLATE & HAZELNUT ROLL (G,D,E,N)

strawberry, creme patissiere

BLACKBERRY FRANGIPAN TART (G,D,E,N)

almond flakes

(D) Contains dairy | (G) Contains gluten | (N) Contains nuts | (V) Vegetarian | (VE) Vegan | (E) Contains egg

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 discretionary service charge of 12.5% will be added to your bill, which is all distributed to service staff.