

# WORKING LUNCH - FINGER FOOD SELECTOR

## THE CHEF'S DAILY SELECTION

Chef's selection of the best local seasonal produce in three sandwiches, two finger food items, one salad, one dessert and sliced fruits. The chef's choice minimises food wastage and is cost-effective for you.

If you prefer to make your selection from the menu, there is a supplement charge of **£2.50** per guest.

**£26.25 per guest**

*Minimum 5 guests / Maximum of 30 guests*

## SANDWICHES

Vegan ploughman's (ve)

Pastrami, mustard mayonnaise, dill pickle, pretzel roll

Roast pepper, mozzarella, basil pesto ciabatta (v)

Roast chicken salad on a sourdough mini roll (gfo)

Barber's Cheddar and pickle ploughman on granary bloomer

Bacon, cos lettuce, tomato, mayonnaise, malted bloomer

Chicken tandoori, minted yoghurt, baby spinach on a multi-seed baguette

Smoked salmon, chive cream cheese mini roll (gfo)

Spicy bean, crunchy carrot salad and hummus wrap (ve)

Wiltshire ham, tomato and baby leaf salad on farmhouse bread

Gammon ham and mature Cheddar on granary

Hummus, baby spinach, pickled carrot and falafel wrap (ve)

Roast pepper, rocket, basil cream cheese multi-seed roll (ve) (gfo)

## SALADS

Real Caesar

Niçoise

New potato with dill crème fraîche (v)

Mediterranean salad

Grilled vegetables, sun-dried tomato, oregano, crumbled feta (v) (veo)

Radicchio, fine bean, walnut salad, crumbled blue cheese and aged balsamic (v)

Farfalle pasta, pesto, rocket, pine nuts, olives (v)

Giant couscous, sun-dried tomato, mint, with harissa roast peppers (ve)

Garden salad (ve)

Bombay potato salad (ve)

Mixed bean, rocket, sun-dried tomato (ve)

Sweet potato, broccoli and edamame beans with goma dressing (ve)

Chickpea, spinach and bulgur wheat salad with sumac and pomegranate (ve)

Jerk spiced sweet potato, plantain, roast pepper, coriander buttermilk dressing

Ancient grain tabbouleh (ve)

 **HEALTHY LIFESTYLE CHOICE** (v) **VEGETARIAN** (ve) **VEGAN** (gf) **GLUTEN FREE** (veo) **VEGAN OPTION AVAILABLE** (gfo) **GLUTEN FREE OPTION AVAILABLE**

Please inform us of any allergies or dietary preferences prior to the event. All prices are exclusive of VAT at prevailing rate.



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### SUPPLEMENT OPTIONS

Additional sandwich **£3.65**

Additional finger food **£3.95**

Additional salad **£4.25**

Additional dessert **£3.95**

### FINGER FOOD SELECTOR

#### COLD

Smoked salmon with cream cheese and dill pickles

Broccoli, tomato and Oxford blue cheese tart (v)

Mint tikka chicken naan

Guacamole, tomato and coriander salsa, spicy tortilla pot (ve)

Salmon venezia with pine nuts, capers and sultanas (gfo)

Bombay potato, mango chutney (ve) (gfo)

White bean hummus, flatbread crisp, chargrilled pepper pot (ve) (gfo)

Smoked ham and coleslaw tart

Miniature prawn, cucumber, and melon cocktail (gf)

Prosciutto, Provencal olive, sun-dried tomato rose

#### HOT

Southern fried chicken

Shawarma halloumi skewer with onions and peppers (v)

Teriyaki salmon and cucumber skewers

Crispy carbonara (v)

Fregola pesto balls (ve)

Merguez sausage skewer

Portobello mushroom skewers, truffle teriyaki sauce, spring onion (ve)

Vegetable spring rolls (v)

Pont neuf potatoes, truffle mayo (ve)

Cauliflower cheese puffs (ve)

#### DESSERT

Sicilian lemon and basil tart (v)

Hazelnut and manjari chocolate cake (v)

Carrot and buttercream cake (v)

Vanilla and raspberry choux (v)

Strawberry frangipane tart (v)

Cherry tapioca pearls (ve)

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