

WORKING LUNCH MENUS

BOARDROOM BENTO BOXES

£16.00 per person

For up to 10 guests; select one option for all guests

Vegetarian options shown as alternatives

Indian

Grilled chicken tikka fillets on channa-dahl-dressed French beans **or** fried tikka paneer

Spiced vegetable samosas and pakoras

Pilau rice salad of raisins, toasted almonds and spinach

Grilled naan bread

Cucumber and mint raita

English

Venison sausage roll on roasted beetroot and rocket **or** root-vegetable and blue cheese pasty

English mature cheddar, crisp vegetable batons and grapes

Classic potato salad with wholegrain mustard mayonnaise and chives

Freshly baked sourdough

Red-onion chutney

Persian

Spiced lamb and dried-apricot lamb Kofta with shaved fennel **or** marinated and grilled halloumi

Beetroot and quinoa falafel with pomegranate seeds

Tabbouleh salad of bulgur wheat, soft herbs, lemon, cucumber and cos

Flatbread

Carrot and ginger hummus

Mediterranean

Lemon and herbed flaked salmon with blasmic glazed courgettes **or** vegetable frittata

Stuffed vine leaves

Traditional Greek salad of feta, cucumber, tomato and olives

Rosemary and sea-salt foccacia

Tzatziki

WORKING LUNCH MENUS

DELI-STYLE LUNCH

£18.25 per person
For 5 to 30 guests

AUTUMN/WINTER (September to February)

Finger food – please select two items

Spiced lamb and dried-apricot Kofta with tzatziki
English venison sausage rolls with red-onion and fig chutney
Cajun chicken goujons with lime and coriander crème fraîche
Herefordshire beef and rosemary meatballs with tomato basil passata
Sesame-cruste roast salmon with honey-soy dipping sauce
Smoked haddock and parmesan croquettes with dill-caper mayonnaise
Grilled lemon and herb tiger-prawn skewers with aioli
Mozzarella and basil arancini with pesto
Lincolnshire leek and mature cheddar quiche
Courgette and sweetcorn fritter with black-olive salsa

Sandwiches – served on artisan mini rolls, please select three items

Nut-free pesto chicken, mozzarella, tomato and seasonal mixed leaf
Roast beef, horseradish crème fraîche, tomato and rocket
Salami, gherkin and Emmental cheese, baby leaf spinach and herb mayonnaise
Gammon ham, English mature cheddar, wholegrain mustard mayonnaise
Hot flaked salmon, cucumber, baby watercress, caper and dill cream cheese

Tuscan tuna with olives, micro pea shoots, lemon and black pepper mayonnaise

Crayfish and prawn Marie Rose with iceberg lettuce and red amaranth

Feta and sun-blushed tomatoes with baby spinach

Coronation egg mayonnaise, mustard, cress and cucumber

Lentil and beetroot with red-cabbage slaw, capers and herb soya yoghurt

Salads – please select one item

Roasted beetroot, pumpkin seed with baby spinach and quinoa

Bok choy, red peppers, beansprouts, Chinese cabbage and baby corn

Cracked freekeh wheat and edamame beans with English peas with pomegranate seeds

New potatoes with wholegrain mustard dressing, French green beans and baby spinach

Ribbons of carrot and courgetti, julienne mangetout with minted sugar snaps and lime splash

Tabbouleh salad of bulgur wheat, soft herbs, lemon and cucumber

Cavendish garden salad with Kentish rapeseed oils

Dessert – please select one item (Includes fresh fruit salad)

Lemon-curd tart with crushed meringue and violet crispies

Gluten-free classic brownie

Banoffee tartlets with fresh banana and shaved chocolate

Salted caramel and pecan blondie

WORKING LUNCH MENUS

SPRING/SUMMER (March to August)

Finger food – please select two items

Beef empanadas with chimichurri sauce
BBQ pulled pork croquettes with chipotle mayo
Tandoori chicken skewers with cucumber and mint yoghurt
Greek-style lamb, oregano and feta sausage roll with tomato chutney
Sweet and sour glazed tuna bites with lime and soy dipping sauce
Thai-spiced chilli fishcakes and sweet chilli crème fraiche
Smoked salmon and asparagus tartlets herb hollandaise
Roast vegetable and goats' cheese puff pastry tarts
Butternut squash frittata with fresh herbs and toasted pine nuts
Quinoa and sweet potato croquettes with chilli crème fraiche

Sandwiches – served on artisan mini rolls, please select three items

Glazed bacon and fresh burst tomato with pesto and shredded cos
Lemon roasted chicken, wood-roasted peppers and pea shoots
Parma ham, mozzarella and tomato and chiffonade basil
Smokey glazed beef, honey mustard coleslaw and mixed leaf
Crayfish lemon mayo, cucumber salsa and iceberg lettuce

Beetroot cured salmon, horseradish crème fraiche and roquette
Spicy tuna, tomato salsa and shredded cos lettuce
Roasted courgette, wood-roasted piquillo pepper, spinach, and crumbled feta
Rosemary-roasted butternut squash, baby spinach and soya yoghurt
Plum tomato, fresh basil and buffalo mozzarella with balsamic glazed rocket

Salads – please select one item

Bulgur and fresh herbs with cucumber and spring onion, curly kale and lemon
Fennel, grapefruit, sugar snap pea and chicory
Turmeric roasted cauliflower, cracked freekeh and sweet potato with soya yoghurt dressing
Puy lentil, butternut squash and tender stem broccoli
Grilled asparagus spears and dill new potato salad
Red cabbage, apple, pecan nut and goji berry salad
Cavendish square garden salad with Kentish rapeseed oils

Dessert – please select one item (Includes fresh fruit salad)

Blueberry Bakewell tart
Strawberry shortcake
Passionfruit tartlet
Cookies and cream brownie

WORKING LUNCH MENUS

GRAZING MENU

£22.00 per person

For 5 to 30 guests

£2.50 supplement for dessert upgrade

Selection of artisan breads

Selection of Kentish rapeseed oils

AUTUMN/WINTER (September to February)

Proteins – please select three

Rare roast beef on shaved heritage carrots with horseradish crème fraiche

Honey-and-walnut-dressed smoked duck breast on chicory and orange

Grilled harissa chicken breast on marinated tomatoes and red onion

Pork tenderloin rolled in spices on shaved fennel and fresh coriander

Seared lemon and pine-nut tuna on rocket and blistered cherry tomatoes

Hot smoked salmon fillets on pickled cucumber salsa

Chargrilled lemon and herb prawn skewers on courgette ribbons with aioli

Charred haloumi steaks on balsamic roasted peppers and tomato relish

Red onion and feta tart tatin with roasted sun-blushed tomatoes and toasted pine nuts

Courgette and sweetcorn fritter with black-olive salsa

Salads – please select three

Heritage tomato, shaved fennel, olive and red chicory

Roasted beetroot, pumpkin seed with baby spinach and quinoa

Bok choy, red peppers, beansprouts, Chinese cabbage and baby corn

Cracked freekeh wheat and edamame beans with English peas with pomegranate seeds

New potatoes with wholegrain mustard dressing, French green beans and baby spinach

Ribbons of carrot and courgette, julienne mangetout with minted sugar snaps and lime splash

Lentil, spring onion, chillis, pistachio and rocket

Tabbouleh salad of bulgur wheat, soft herbs, lemon and cucumber

Watermelon, baby leaf spinach, freekeh and toasted pumpkin seeds

Cavendish Square garden salad

Includes whole-fruit bowl

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SPRING/SUMMER (March to August)

Proteins – please select three

Smoked chicken breast with mango salsa and grilled chilli pineapple
Grilled Thai beef and coconut skewers on Asian vegetables
Sweet and sour glazed pork bites with grilled peppers and baby sweetcorn
Rare roast beef with chimichuri on roasted courgettes and onions
Individual prawn and lobster cocktail with shredded cos and prawn marie rose sauce
Basil pesto tuna chunks on spring onions and steamed leeks and julienne apple
Sesame soy salmon skewers with bok choy and orange segments
Minted pea and asparagus tartlets with wild mushrooms and crème fraiche drizzle
British cheese board selection with ploughman's pickles and fruits
Buckwheat and smoked tofu corquette with cashew nut sauce on sliced radish and herbs

Salads – please select three

Shaved heritage carrot, courgette ribbons, coriander and orange
Bulgur and fresh herbs with cucumber and spring onion, curly kale and lemon
Fennel, grapefruit, sugar snap pea and chicory
Turmeric-roasted cauliflower, cracked freekeh and sweet potato and soya yoghurt dressing
Roasted aubergine, red quinoa, shredded cos lettuce, cherry tomato and pistachio
Puy lentil, butternut squash and tender stem broccoli
Grilled asparagus spears and dill new potato salad
Sugar snap pea, green bean, broccoli and pumpkin seeds
Red cabbage, apple, pecan nut and goji berry salad
Cavendish square garden salad

Includes whole-fruit bowl