

## WORKING LUNCH

Selection of three sandwiches, two finger food items, one salad, one dessert and sliced fresh fruit

£18.25 per person

MINIMUM OF 5 GUESTS

MAXIMUM OF 30 GUESTS

### SANDWICHES

Grilled free-range chicken, crispy baby gem and parmesan mayonnaise in glass ciabatta

Moroccan vegetables, spinach and mint yoghurt in a beetroot wrap (V)

Somerset brie, fig jam and rocket in a mini pretzel roll (V)

Oak smoked Scottish salmon, cream cheese and watercress in beetroot bread

Ash goat's cheese, tomato, pesto and baby spinach in a nigella seed loaf (V)

Wiltshire ham, Keens cheddar and Branston pickle in a multi-seed loaf

Smoked Norfolk turkey, chipotle mayonnaise, charred broccoli in a spinach wrap

Tomato and Laverstock Farm mozzarella, rocket pesto in linseed ciabatta

Free-range eggs, red onion, rocket and salad cream in a Viennese baguette (V)

Salt beef, Emmental and grain mustard mayonnaise in linseed ciabatta

Poached Scottish salmon, cucumber, dill creme fraiche in a multi-seed baguette

Chicken fajita and Mediterranean vegetables, whipped avocado in a spinach wrap

All prices are exclusive of VAT at prevailing rate

## FINGER FOOD

### HOT

Cajun Norfolk chicken slider, whipped avocado, brioche bun

Sticky hoisin and sesame beef skewers, spring onion mayonnaise

John Ross Junior smoked salmon fish cake, dill creme fraiche

Pea, mint and asparagus arancini, aioli (V)

Jalapeno macaroni and cheese, sweet corn mayonnaise (V)

Curried cauliflower and pea samosa, mint yoghurt (V)

### COLD

Tuscan salad-sun ripened tomatoes, baby basil, red onions and baked focaccia croutons

Garlic and rosemary marinated vegetables, saffron couscous (VE)

Caprese salad, basil croutons (V)

Flaked Wye trout, pickled cucumber, rocket and dill oil

Harissa prawn and courgette skewers

Smoked duck, Asian salad

### DESSERT

Seasonal bramble and sherry trifle (V)

Mini Victoria sponge (V)

Lemon meringue tart (V)

Kentish strawberry pavlova (V)

Coconut and mango cheesecake (V)

## SALADS

Garden salad, celery, radish, house dressing (VE)

Red slaw, pomegranate, sultana (V)

Grilled endive, radicchio, radish, blue cheese (V)

Quinoa, spinach, roasted squash, walnuts (VE)

Seasonal leaves, croutons, walnuts, avocado oil (V)

Greek salad, olives, feta (V)

New potato, leek and mustard mayonnaise (V)

Tabbouleh, parsley, lemon (V)

Artichoke, orzo pasta, peppers, chervil, rapeseed oil (V)

Chilli saffron pearl couscous, roasted Mediterranean vegetables (V)

Supplement options:

Additional sandwich £2.55

Additional finger food £3.25

Additional salad £3.50

Additional dessert £2.50



UPGRADE BOARDS AND PLATTERS  
£8.95 PER PERSON

### THE ENGLISH PLATTER

English chicken terrine, hand-raised pork pies, pork and port pate, roasted British meats, gherkins, pickled onions, homemade relish, crusty bread

### THE ITALIAN BOARD

Prosciutto, salami, mortadella, sweet melon, bocconcini, olive tapenade, semi-dried tomatoes, rocket and parmesan, rosemary focaccia

### THE MEZZE PLATTER

Rosemary-marinated artichoke hearts, dolmades, mixed olives, caramelised onion hummus, feta cheese, roast peppers, spinach, ciabatta (V)

### BRITISH CHEESE BOARD

Eire Cashel blue, Somerset brie, Cornish Yarg, Godminster cheddar, grapes, apricot chutney, water biscuits (V)

### OCEAN PLATTER

Smoked salmon, gravadlax, crab claws, pickled cockles, steamed mussels, prawns, horseradish creme fraiche, lemon wedges, caper berries, soda bread

ADD FINGER FOOD £3.25 per person per finger food item