

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 fresh fruit.
Chef's choice minimises food wastage as well as being cost effective for you.



If you prefer to make your selection from the menu, there is a supplement charge of **£2.25**.

£25 per person

Minimum number of 5 and maximum of 30 guests

SANDWICHES

Vegan mozzarella, chipotle coleslaw, rocket, on spelt and beetroot roll (ve)

Pastrami, mustard mayonnaise, dill pickle in a pretzel

Roast pepper, mozzarella, pesto ciabatta (v)

Chicken Caesar baguette

Cheddar cheese and pickle ploughmen on granary bloomer

Bacon, cos lettuce, tomato, malted bloomer

Chicken tandoori, minted yoghurt, multi-seed baguette

Smoked salmon, chive crème fraîche bagel

Spicy bean, crunchy salad and hummus wrap (ve)

Wiltshire ham, tomato and baby leaf salad on farmhouse bloomer

SALADS

Cos lettuce, artichoke, fine beans, croutons, vegan balsamic mayonnaise (ve)

Ramen noodle salad (v)

Potato, fine bean and dill crème fraîche (v)

Grilled vegetable, oregano, crumbled feta (v)

Fine bean, cucumber, radish salad with Japanese goma dressing (ve)

Sun-blushed tomato, rocket, and shaved parmesan pasta salad (v)

Caprese (v)

Garden salad (ve)

Middle Eastern chermoula potato, green vegetable salad (ve)

FRESHLY MADE EACH DAY BY OUR SKILLED TEAM.

 HEALTHY LIFESTYLE CHOICE (V) VEGETARIAN (VE) VEGAN

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

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 fresh fruit.
Chef's choice minimises food wastage as well as being cost effective for you.

SUPPLEMENT OPTIONS

Additional sandwich **£3.65**

Additional finger food **£3.95**

Additional salad **£4.25**

Additional dessert **£3.95**

FINGER FOOD

COLD

Potted salmon, dill, pickled cucumber

Tomato and chive tart (v)

Grilled souvlaki chicken skewer with oregano

Sun-blushed tomato, artichoke and olive skewer (ve)

Salmon Veneziana, a roasted salmon fillet, with tomato, pepper capers and lemon juice

Indian pakora, yoghurt dip (ve)

Aubergine ripieni, roast peppers and feta (v)

Smoked ham and vintage cheddar tart

Prosciutto, tomato and black olive

Miniature prawn cocktail

HOT

Teriyaki chicken skewers

Charcoal grilled halloumi with oregano and mint, roast pepper sauce (v)

BBQ Salmon and cucumber skewer, chive crème fraîche

Vintage cheddar tart, red onion chutney (v)

Merguez sausage skewer

Chicken and spring onion meatballs

Vegetable spring rolls (v)

Pont neuf potatoes, chipotle mayonnaise (ve)

Chilli sweetcorn and coriander fritters with a pepper sauce (ve)

DESSERT

Vanilla mousse, preserved rhubarb, muscovado rubble (v)

Cherry and almond cake (v)

Tiramisu (v)

Glace pear, praline, elderflower, crumble (v)

Brioche pudding, cherry compote (v)

Blackberry Charlotte (v) (ve)



 HEALTHY LIFESTYLE CHOICE (V) VEGETARIAN (VE) VEGAN

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