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.

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

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

SALADS
Cos lettuce, artichoke, fine beans, croutons, vegan balsamic mayonnaise (ve)
Ramen noodle salad (v)
Potato, fine bean and dill crème fraiche (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.
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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

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)

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