



Working Lunch Menu A

2 Courses 55.00 per person ~ 3 Courses 65.00 per person

We kindly ask you to choose one item from the sections below to create a set two course or three course menu. This menu will be served to all guests



Starter

Avocado Vinaigrette

New York Shrimp Cocktail

The Colony Cobb Salad

Classic Caesar Salad



Main Course

The Colony Burger, Dry-Aged Beef, Caramelised Onions, Triple-Cooked Chips

Market Fish & Chips, Crushed Peas, Tartare Sauce

Aged Parmesan Risotto, Black Truffle, Crisp Wild Rice

Glazed Macaroni Cheese, Shallot Crumble (vegan)



Dessert

Exotic 'Mess'

Pistachio and Almond Tart

Fresh Fruit Salad

Coffee, Tea and Petits Fours



Our menus are modified seasonally. Throughout the year, some dishes or ingredients may change, depending on market conditions. Our menus contain allergens: if you or any of your guests suffer from any food allergies or intolerances, please let a member of the Event Team know upon placing your order.

A discretionary 15% service charge will be added to your final bill.

Private Dining