

Working Lunch Menu C

65.00 per person

*This working lunch menu is served buffet-style,
to enable you to meet and work with the minimum of interruption.*

Salads

please select three items from the following

Organic Mixed Leaves, Lemon Dressing
Caesar Salad, Aged Parmesan, Anchovies, Croutons
Mediterranean Vegetables, Smoked Tomatoes and Burrata
Charred Broccoli and Kale, Chilli, Garlic and King Prawns
Hot Smoked Salmon, Charlotte Potato, Green Beans, Boiled Egg, Mustard Vinaigrette
Little Gem and Grilled Runner Beans, Smoked Almonds and Feta
Gochujang Cauliflower, Pomegranate, Coriander, Mint and Lime Yoghurt
Cherry Tomato and Bocconcini, Rocket Pesto

Sandwiches

please select three items from the following

Devilled Egg Salad on Brioche Bun
Bacon, Lettuce and Tomato, Granary Baguette
Kimchi and Crushed Avocado
Smoked Salmon, Cream Cheese, Pickled Cucumber, Rye Bagel
Swiss Cheese, Pastrami, Sauerkraut and Crispy Shallot
Cumbrian Ham, Lettuce and Tomato
Tuna Mayonnaise, Shallot and Avocado

Sweets

please select two items from the following

Chocolate and Praline Choux
Lemon Pie
Vanilla Roulade
Hazelnut Brownie and Caramel Cream
Coconut and Cocoa Nib Mousse

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