

Working Lunch Menu A

2 Courses 60.00 per person ~ 3 Courses 70.00 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

Working Lunch Menu B

2 Courses 60.00 per person ~ 3 Courses 72 .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

Sandwiches

please select three items from the following

Devilled Egg Salad on Brioche Bun
Bacon, Lettuce and Tomato, Granary Baguette
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

Strawberry and Vanilla Choux
Yuzu and Blueberry Cake
Lemon Pie
Chocolate and Hazelnut Financier
Hazelnut Brownie and Chocolate Whipped Ganache
Mascarpone and Chocolate Tartlet

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Private Dining