

WORKING LUNCH

The working lunch menu has been designed to enable you to continue your meeting whilst enjoying delicious food that does not require a knife or fork.

Try adding to the working lunch menu from the list of selector items.

If you wish to pick just from the selector menu only, please choose a minimum of 4 items per person.

We can cater for most Dietary needs with prior notice (dairy free, egg free, vegan, vegetarian, celiac, etc). Please notify us of any specific needs and we will endeavour to accommodate you.

WORKING LUNCH @ £11.95

Selection of Sandwiches (one and a half rounds per person)

Crisps

Chocolate Brownie/Flapjack Pieces

Sliced Fresh Fruit

DELUXE WORKING LUNCH @ £14.40

Selection of Freshly Filled Speciality Breads

Crisps

Chocolate Brownie/Flapjack Pieces

Olives

Sliced Fresh Fruit

SANDWICH BUFFET LUNCH @ £15.60 (minimum 5 people)

Selection of Sandwiches (one round per person)

Crisps

Chefs Selection of finger bites (Meat, Fish & Vegetarian)

Bite Size Dessert (Pastry Chef's Choice)

Sliced Fresh Fruit

LIGHT LUNCH @ £10.80

Selection of Sandwiches (Light Fillings – one round per person)

Crudities & Dip

Sliced Fresh Fruit

WORKING LUNCH

SELECTOR ITEMS @ £3.15 each

Goats Cheese, Tomato and Pesto Ciabbata
Tomato and Red Onion Pizza
Toasted Pitta Bread, Hummus Dip
Spanish Omelette
Mini Blue Cheese and Broccoli Quiche
Potato Wedges with Chive Aioli
Selection of Crudities and Dips

Mini Londoner Sausages, Mustard Mayonnaise
Croque Monsieur
Salt and Pepper Chicken Winglets
Prosciutto wrapped Bocconcini Mozzarella
Chicken Tikka Pieces, Riata Dip

Thai Style Prawn Skewer
Smoked Salmon and Peppered Cream Cheese Crostini
Mini Fish Pie
“Prawn Cocktail”

Mini Iced Carrot Cake
Mini Iced Banana and Walnut Caked
Glazed Chocolate Brownie
Bakewell Slice
Seasonal Fruit tartlets
Lemon Meringue Pie
Tropical Fruit Skewers with a Yoghurt Dip