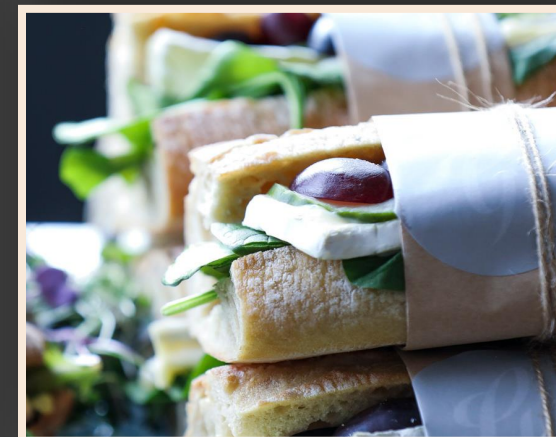


Events Menu Spring/Summer 2024





At Graysons, our ethos revolves around the pursuit of perfection in every dish we create. With a fusion of expertise and creativity we transform the finest seasonal ingredients into culinary masterpieces.

Our commitment to using the freshest seasonal ingredients ensures only the highest quality dishes, ranging from light and wholesome options to the pinnacle of fine dining indulgence.

Our menus can be tailored to your specific event and desires, ensuring a bespoke journey that will elevate your dining experience.



Refreshments & Coffee Breaks

Minimum 10 people

Tea & Coffee £3.50

Filtered coffee from Workshop, Fairtrade tea assortment from The London Tea Company.

Tea, Coffee & Biscuits £4.50

Filtered coffee from Workshop, Fairtrade tea with a selection of artisan biscuits or cake bites.

Selection of Sweet Muffins £3.50

One muffin per person. A selection of Chef's choice muffins.

Butter Croissant/Pain Au Chocolate/Vegan Croissant £3.25

Selection of Danish pastry

Freshly Baked Giant Cookies £3.25

Selection of Giant Cookies



Working Lunches

Minimum 10 people

Please request directly to the kitchen manager for any specific requirements such as gluten free or halal options if required.

Classic Sandwich Lunch

A selection of sandwiches; 1 per person.

Served with crisps, whole fruit and filtered water

£13.50 pp

Deluxe Sandwich Lunch

A selection of sandwiches served 1 per person

Served with vegetable crisps, cakes, whole fruit basket.

£18.95 pp

Add Ons

Selection of mini dessert (2pp)

Lemon drizzle, carrot cake, brownie, flapjack

Gluten free or made without gluten optional.

£5.20pp

Salads

Chicken and bacon caesar salad

Tuna niçoise Salad

Mezze salad

£7.80pp



Catering Packages

Minimum 35 people

Please request directly to the kitchen manager for any specific requirements such as gluten free or halal options if required.

Package 1

Tea/Coffee/Mini Pastries

Tea/Coffee/Biscuits

Classic Lunch

Tea/Coffee/Biscuits

£27.00 pp

Package 2

Tea/Coffee/Mini Pastries

Tea/Coffee/Biscuits

Deluxe Lunch

Tea/Coffee/Biscuits

£32.45pp

Add Ons

Selection of mini dessert (2pp)

Lemon drizzle, carrot cake, brownie, flapjack

Gluten free or made without gluten optional.

£5.20pp

Salads

Chicken and bacon caesar salad

Tuna niçoise Salad

Mezze salad

£7.80pp



Fork Buffet

Minimum 50 people

£35.50 pp

Each menu includes 2 hot mains (1 meat or 1 fish and 1 vegetarian or vegan)

2 sides and 1 dessert

Served with artisan bread and butter, extra virgin rapeseed oil and balsamic vinegar.

Option A

Lemon and thyme chicken breast

Pea and courgette quiche

Pasta, rocket, cherry tomatoes, with sun blushed tomato and toasted pinenut dressing

Caprese salad

Lemon oil, balsamic vinegar, pesto dressing

Chocolate brownie

Option B

Harissa poached salmon

Halloumi, rocket and piquillo pepper tart

New potatoes with spring onion and herbs

Curly kale, lettuce, shaved parmesan, chargrilled croutons, caesar dressing

Olive oil, balsamic vinegar, harissa dressing

Vegan chocolate brownie



Fork Buffet

Option C

Soy and honey glazed pork belly

Crispy vegetable dumplings - VE

Fried rice, sesame bok choy and citrus dressing - hot

Noodles, edamame beans, crispy vegetables with soya and sesame dressing - cold

Chilli sauce, ponzu dressing, sesame oil

Carrot cake

Option D

Lamb koftas

Feta, quinoa stuffed aubergine

Braised puy lentil, roasted stem broccoli

Pita bread, pickled red cabbage - cold tzatziki, hummus, baba ghanoush

Lemon drizzle



Sharing Platters

Protein Platter

Selection of skewers, (2pp) – meat and vegan available

£5.50pp

Selection of antipasti/hummus/dips - V

£5.50pp

Selection of filo parcels – V

£5.50pp

Selection of vegan falafels

£5.50pp

Ploughman's

£22.50pp

A selection of British cheddar, pies and meat

Charcutier platter, vegan Scotch eggs, pickles, chutneys and freshly baked breads

Flowerpot crudities with selection of flavoured hummus



Canapés

Minimum 20 people

Four Canapés £23.00 / Six Canapés £30.60 / Additional Canapés £5.65

Vegetarian/Vegan

Caprese salad bites with rocket pesto dip - V

Chilli and basil paneer skewer with mango salsa - V

Mushroom, feta vol au vent - VE

Goats cheese bon bon, chilli and blueberry jam - V

BBQ jackfruit spring roll with sesame, pickled ginger dressing - VE

Meat

Sweet chilli duck salad in wonton cup

Thai style chicken salad tart

Roast lamb, mint sauce, sweet potato mash in crispy pie

Mini beef burgers

Sticky pork belly, pickled cucumber on skewer

Fish

Tequila lime prawn taco bite

Salmon croquette with beetroot relish

Selection of sushi

Mini fish pie topped with creamy mash

Haddock goujons, tartare sauce

Dessert

Strawberries dipped in chocolate - V

Lemon & passion fruit tartelette - V

Chocolate, maple syrup and dragon fruit cone - V



Nibbles

Minimum 10 People
Chef's choice selection of 4 nibbles

Japanese rice crackers
Rice risotto paprika
Tomato and basil baguette
Baked and salted mixed nuts
Cheddar bites with cheese
Strawberry popcorn

£2.85 pp



Wine list

SPARKLING

Prosecco Spumante Extra Dry, Lucca Botter, Veneto, Italy, NV £32.00

A bouquet of pear drops, lemon and melon. The palate is light and fresh with a clean finish.

Champagne Reserve Brut, Charles Vercy, Champagne, France, NV £50.80

Pinot Meunier , Chardonnay. Crisp and dry with soft yellow peaches and brioche flavours, fleshy and round with great concentration.

WHITE

Arché Rubicone, Emilia Romagna, Italy, 2020 £22.50

Trebbiano. Aromas of stone and citrus fruits. Fresh and light palate with a zesty finish.

Grandiose Sauvignon Blanc, Côtes de Gascogne, France, 2022 £23.50

Sauvignon Blanc-Colombard. Crisp and dry on the palate with mineral notes. Flavours of gooseberry and fresh soft herbs with lemon zest finish.

RED

Arché Sangiovese, Rubicone IGT, Emilia Romagna, Italy 2021 £22.50

A classic medium bodied Sangiovese with heaps of cherry and plum fruit, balanced with a hint of spice on the finish.

Carignan "Vieilles Vignes" Chemin De La Serre, Languedoc, France, 2022 £25.50

Carignan.

An abundance of dried cranberry and raspberry with tobacco and baking spice aromas.



Soft Drinks

Still & Sparkling filtered water (1L)	£2.25
Still & Sparkling mineral water (750ml)	£3.50
Jug of Orange juice (1L)	£5.50
Jug of Apple juice (1L)	£5.50
Elderflower press (1L)	£5.60
Kilner of Elderflower press (5L)	£28.00
Coca Cola (200ml)	£2.50
Diet Coca Cola (200ml)	£2.20
San Pellegrino (330ml)	£2.50
(Limonata, Limone Menta, Aranciata, Aranciata Rossa, Melograno Arancia).	





Allergen Information

Allergens: GL-Cereals containing Gluten, MI-Milk Milk Products, SO2-Sulphites, MU-Mustard, CE-Celery and Celeriac, CR-Crustaceans, FI-Fish, EG- Eggs, LU-Lupin, MO-Molluscs, NU-Nuts, PN-Peanuts, SE-Sesame, SOY-Soya, VE-Vegan, V-Vegetarian

Graysons is committed to meeting the needs of customers who have special dietary requirements due to food allergies, intolerances, medically restricted diets or personal preference. We endeavour to provide accurate information on ingredients that might cause allergies and intolerance and to cater for all dietary needs. Please note that all our food items are prepared in our kitchen onsite where we handle various allergens including cereals containing gluten and nuts.

All our menus are labelled with allergen information based on the ingredients in each menu item. We therefore cannot guarantee that our products are completely free from allergens.

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish, or wheat. Whilst we strive to mitigate cross-contamination risks, we cannot provide an absolute assurance of allergen absence in our food products.

If you have a food allergy or special dietary requirement, please inform a member of our catering team.