

Tea/Coffee	£3.50 4kcal
Freshly brewed coffee – single origin, roasted & blended by Crude	
Tea/Coffee/biscuit	£4.50 75kcal
San Pellegrino (330ml) (Limonata, Aranciata, Limone Menta)	£2.50
Jugs of Orange Juice/Apple Juice (6 glasses per jug)	£6.50 110kcal
Cans of Water 250ml	£2.00
Still/Sparkling Water (1Ltr)	£2.25
Croissant/Pain au chocolate (V, G, Eg, M, So)	£3.25 252/377kcal
Vegan Croissant (Ve, G)	£3.50 325kcal
Selection of Sweet muffins (1 per person)	£3.50
Freshly baked Giant Cookies	£1.50
Bacon/Sausage/Egg Sandwich on Roll	£6.50

**Sandwich Platters (minimum 6 people)** **£13.50**

Classic Sandwich lunch, one round of sandwiches per person

A selection of chef's sandwich choice according to dietaries, served with crisps and a bowl of whole fruits

Plant based classic sandwich lunch, served with crisps, fruit **£15.50**

Deluxe Sandwich Lunch, served with vegetable crisps, mini cakes and whole fruits **£18.95**

**Add on: (minimum 10 people)**

Ploughman's – A selection of British Cheese, Pies and Meat **£22.50**

Charcutier Platter, Plant bases scotch eggs, pickles, chutneys and freshly baked breads. Flowerpot crudities with selection of flavoured hummus

**Chefs Salad of the day** – served in sharing bowls **£3.50pp**

Iceberg, red onion, plum tomato, cucumber

Baby potatoes, capers, mustard mayo dressing

Pasta, pesto, rocket

Caesar salad, crispy curly Kale, shaved parmesan, soft boiled egg

Toasted seeds and Caesar dressing

NEU Menu

**Allergens:** G-Gluten, M-Milk & Milk Products, Su-Sulphides, Mu-Mustard, Ce-Celery, Cr-Crustaceans, F-Fish, Eg- Eggs, Lu-Lupin, Mo- Mollusc, Nu-Nuts, Pe-Peanuts, Se-Sesame, So- Soya

Please be aware that our recipes can be subject to change at short notice due to unforeseen circumstances such as supplier issues or product specification changes, this could change the allergens listed for any or all dishes. If you have a food allergy or special dietary requirement please inform a member of our catering team. Please be aware that fish dish may contain bones.

**Protein Platter****£5.50pp**

Selection of Skewers, (2 pp) – meat and PB available  
Selection of antipasta/hummus/dips – Vegetarian  
Selection of filo parcels – Vegetarian  
Selection of plant based falafels – PB

**Selection of mini desserts (2pp)****£5.00****Salads (minimum of 6 people)**

Chicken &amp; bacon salad

£7.50

(M, Eg, So, G)

Tuna nicoise salad

£7.50

(F, Mu, Eg, Su, F)

Mezze salad

£7.50

(Ve, Se, G)

**Snacks/Sweet Treats**

Variety of Crisps

£1.50

(V or Ve, G, M)

Cookies individual wrapped

£2.00

(V, G, Eg, M, So)

Piece of fruit

£1.00

Box of Cupcakes (6 per box)

£21.50

(G,M,NU)

**Bowl food and fork buffet menus available (50 people min)**

**Adults need around 2,000 kcal a day**  
**Calorie labelling law applies to non-prepacked food**

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