

Seasoned.

Royal College of Anaesthetists (RCoA)



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BREAKFAST & REFRESHMENTS



DRINKS

Richly roasted Benedict Blend coffee from Old Spike Roastery in Peckham	£4.10
NEMI London ethical teas (semi-skimmed milk, honey & lemon)	£4.10
Chilled juices – Orange, Apple, Cranberry per litre	£5.94
Mixed berry & banana breakfast smoothie jug (serves 6)	£19.98

BAKERY

A selection of freshly baked mini Danish pastries	£3.78
Freshly baked croissants	£3.78
Morning muffins – blueberry; chocolate; lemon & poppy seed	£3.78
Homemade flapjacks	£4.27
Chocolate brownie boards - chocolate & salted caramel; rocky road; dark chocolate	£4.27
Home-baked giant cookies	£2.38
Lemon & poppy seed cake or banana & toffee cake	£4.32
Biscuits (1 packet per person)	£1.67

FRUIT

Fresh fruit kebabs, coconut yoghurt	£3.35
Granola, seasonal berries & yoghurt	£4.16
Sliced fruit platter	£4.47
Piece of fresh fruit	£3.13

HOT OFFER

Brioche bap, served with brown sauce or ketchup	
Farm-assured back bacon	£5.02
Butcher's sausage	£5.02
Vegetarian sausage	£4.59
Smoked salmon, cream cheese, cracked black pepper, lemon	£5.13
Scrambled egg, mushroom & beef tomato	£4.84

All prices are exclusive of VAT

(v) vegetarian, (vg) vegan, (gf) gluten free, (h) hot

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WORKING LUNCHES

SPRING/SUMMER MENU

SIMPLE WORKING LUNCH

A choice of meat, fish or vegetarian sandwich, piece of fruit & vegetable crisps £15.00

CLASSIC WORKING LUNCH

One round of classic sandwiches per person filled with a variety of meat, fish & vegetarian option. Served with vegetable crisps & orange juice, apple juice or cranberry juice. £17.55

FRESH DELI WORKING LUNCH

A choice of meat, fish & vegetarian wraps & pitta pockets £17.00
Lightly salted vegetable chips (gf, v)
Lemon & garlic chicken skewer (gf) or Mozzarella, cherry tomato & fragrant basil (gf, v)
Fruit kebabs with yoghurt (gf, v)
Selection of fruit juices (Orange, Apple or Cranberry)
Additional skewer, add £2.65pp

DELUXE WORKING LUNCH

One round of luxe sandwiches per person on handcrafted breads & mini bagels filled with a variety of meat, fish & vegetarian options & served with vegetable crisps. Selection of fruit juices (orange, apple or cranberry) & a slice of lemon & poppy seed or banana & toffee cake. £19.98

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Gluten free & vegan sandwiches can be made on request

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(Working Lunches continued)

SAVOURY FINGER FOOD ADD-ONS

Smoked tofu & paprika lollipop with soya dipping sauce (vg, h)
Feta & spinach samosa with mango chutney (v, h)
Beetroot falafel with coconut yoghurt tzatziki (vg, h)
Kentucky Bourbon barbecue chicken skewers (h)
Salmon & dill burger with wasabi crème fraîche (h)
Crispy sole goujon with tartare sauce (h)
Thai salmon skewer with sweet chilli & lime (gf)
Smoked haddock & watercress tartlet (h)
Sweet potato & chickpea falafel with sweet chilli sauce (h, vg)
Potato, spring onion & Cheddar croquette (h, v)
Mushroom arancini with garlic mayo (h, v)
Vegetable spring roll with sweet chilli sauce (h, v)

£3.13

SWEET FINGER FOOD ADD-ONS

Mini mango & lime fruit tart (v)
Mini raspberry tart (v)
Macaroon selection (v)
Chocolate-dipped strawberries (v)

£4.05

SOUP SHACK

Chilled watermelon gazpacho (vg) or creamy roasted tomato gazpacho (vg)
Served with artisan breads

£7.24

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WORK FINGER BUFFET

SPRING/SUMMER MENU

Minimum 10 people. Select 6 items

£25.06

SERVED HOT

Below is a sample selection but a chef's choice can be provided on the day.

FROM THE SEA

Thai fish cake with sweet chilli dipping sauce (h)
Filo wrapped prawns with sweet Thai dressing (h)
Poached salmon & leek tart (h)
Arancini of cod with basil mayo (h)

FROM THE FARM

Chilli BBQ chicken in a mini brioche bun (h)
Mini beef burgers in a brioche bun with relish dipping sauce (h)
Mini cheeseburger in a brioche bun with relish dipping sauce (h)
Chicken satay with peanut sauce (gf, h)

FROM THE FIELD

Pea, spinach & mint arancini (v, h)
Vegetable pakora with coconut yoghurt tzatziki (vg, h)
Arancini of wild mushrooms (v, h)
Vegetable samosa (v, h)
Panko cauliflower with red pepper mayo (v, gf, h)
Vegetable spring rolls with plum dipping sauce (v, h)

SWEET BITES

Mini mango & lime fruit tart (v)
Mini raspberry tart (v)
Macaroon selection (v)
Chocolate-dipped strawberries (v)

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COLD FORK BUFFET

SPRING/SUMMER MENU

Our cold fork buffet includes 2 mains & 3 salads

Below is a sample selection however a chef's choice can be provided on the day.

£34.29

FROM THE FARM

Grilled chicken, broccoli, red gem, raisin, walnut pesto (gf)
Peri-peri chicken, cauliflower rice salad, piquillo pepper sauce (gf)
Asian shredded duck salad, purple carrots, buckwheat noodles
Korean spiced pork, kimchi, brown rice, Asian greens (gf)

FROM THE SEA

Maple mackerel, lentils, courgette noodles, butternut squash (gf)
Salmon tataki, Asian vegetables, buckwheat soba noodles
Miso salmon, rice noodles, sugar snaps, ginger, chicory, mixed seeds

SALAD SELECTION

Roast tender stem broccoli, cauliflower, red onion with half dried tomato & watercress (vg, gf)
Red quinoa tabbouleh (vg, gf)
Greek salad (v)
Caesar salad – baby gem lettuce, cherry tomatoes, toasted garlic ciabatta, shaved Parmesan
Mixed quinoa, cashew nuts, pomegranates, red onion, mint & parsley (vg)
Watermelon, cucumber, baby spinach, feta, mint & toasted almond flakes (v)
Grilled halloumi, rocket, orange & pine nuts (v)
Healthy slaw with raspberry vinaigrette (vg)

FROM THE FIELD

Vegetable samosas (vg)
Vegetable spring rolls (vg)
Potato and leek croquettes (v)

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HOT FORK BUFFET

SPRING/SUMMER MENU

Our hot fork buffet includes 2 mains, 2 sides & 1 dessert, artisan bread selection, tea & coffee. Below is a sample selection however a chef's choice can be provided on the day.

£40.66

FROM THE FARM

Chicken Madras with mango chutney (gf) (halal) (mustard)
Jerk chicken thigh with aromatic jerk sauce (gf) (halal)
Lamb tagine with apricot & toasted almonds (sulphites) (almond)
Tuscan pork & cannellini bean stew (celery)
Lemon & thyme roast boneless chicken leg

FROM THE SEA

Roast salmon, puttanesca sauce (salmon, sulphites)
Seafood chowder with lemon and parsley (fish) (milk)
Citrus & herb crusted tilapia (tilapia, mustard, wheat)

FROM THE FIELD

Thai red smoked tofu & bamboo shoot curry
Soya mince lasagne with Cheddar cheese crust
Paneer, spinach & cauliflower curry
Basil tofu, pepper & chickpea tagine
Butternut squash & butterbean pie, with puff pastry crust

FROM THE VEGETABLE PATCH

Mini roast potatoes
Crushed baby potatoes with parsley & spring onion
Roast Mediterranean vegetables
Summer green vegetable medley
Greek salad

Coconut & thyme rice
Herb tossed penne pasta
Braised spring cabbage
Melon, feta & mint salad

PUDDING DELIGHTS

Apple & almond crumble with vanilla custard
Lemon tart with mixed berry coulis
Ice cream & sorbet selection
Fruit salad
Cinnamon rice pudding with strawberry compote

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SHARING PLATTERS

SPRING/SUMMER MENU

All of the following menus offer a more interactive guest experience with some added food theatre. Below is an example of some creative ideas

One station for a minimum of 50 guests

£16.63

PIE SHOP FAVOURITES

Kraft boxes of square pies

Chuck Chuck Chicky - chicken, tarragon

The Cowshed - beef steak, cracked black pepper, British ale (gf)

Farmer's Trug - butternut squash, spinach, feta, piped cheesy mash, minted garden peas, kimchi (v)

Served with East End parsley liquor, cheeky chappy gravy

BRICK LANE CURRY PITSTOP

Murgh Makhani - otherwise known as butter chicken with its mild gravy & aromatic fragrance

Lamb Rogan Josh - originating in Persia with Kashmiri chillies, garam masala, green cardamom

Lasooni Bhindi - Tender okra, garlic, aromatic Indian spices (v)

Served with saffron rice (gf), Brick Lane potatoes (gf), classic kachumber, shredded cabbage, pomegranate seeds (gf), mayonnaise, vegetable samosas, naan & poppadom stacks with punchy mango chutney, fresh mint, coriander raita

THE BOROUGH BAR

Selection of cured meats including; chorizo, Iberian ham & serrano ham

Mixed flavoured arancini ball baskets

Griddled artichokes, baby peppers filled with cream cheese (v)

Selection of marinated olives in garlic rosemary, lemon (gf)

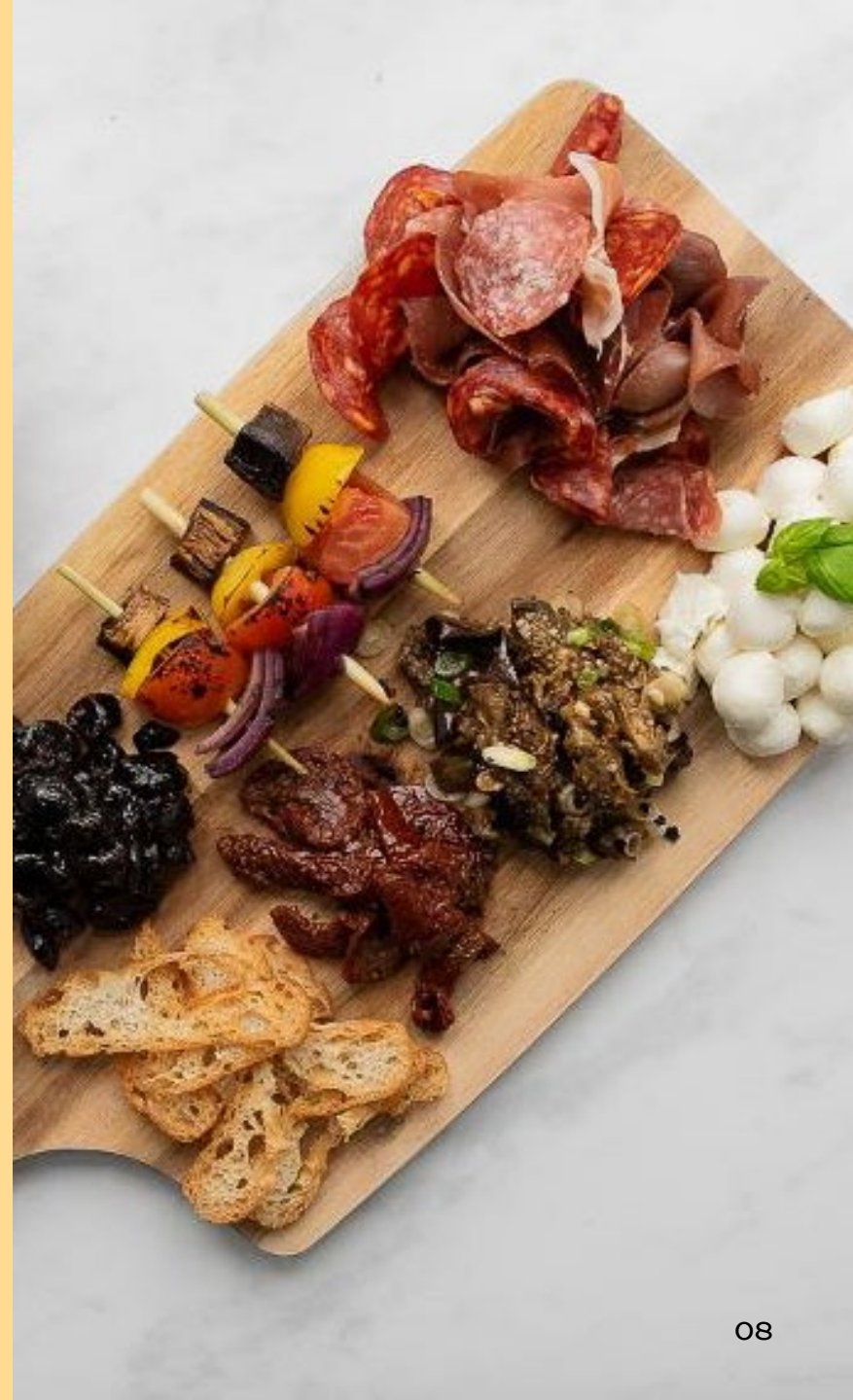
Selection of artisan breads - ciabatta, focaccia & ficelle, tapenade, flavoured oil

Cheese straws, handmade bread sticks

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(Sharing Platters continued)

GARDEN FORAGE STATION

Build your own Eton mess hampers

Classic strawberry swirl, chocolate dipped meringues

Bowls of clotted cream, lemon verbena crème fraîche, trugs of summer berries

Choose three options from the following options:

Shots strawberry & basil fool (gf), Pimm's jelly teacups, chilled elderflower custard,

Strawberry & lemon verbena macaroons; white chocolate & raspberry cheesecake, raspberry pipettes;

Buckets of berries, cracked black pepper

ENGLISH HERB GARDEN

Brûlée shots - Lemon thyme brûlée; blackberry & rosemary brûlée; basil brûlée (gf)

Balsamic strawberries, lavender shortbread

Lemon curd & raspberry mousse, edible petals

Violet macaroons with a honey, lavender ganache

THE DOUGHNUT WALL

Custard filled doughnuts; classic ring doughnuts; diddy Nutella doughnuts

Toppings to include: Hot chocolate sauce, berry coulis, chopped nuts, cinnamon sugar shakers, mini mallows

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CANAPES

SPRING/SUMMER MENU

Minimum of 20 people. Minimum of 5 bites per person. Price per bite:

£4.21

MEAT

Filo basket filled with Szechuan pulled pork
Chicken liver parfait, red onion marmalade (gf)
Chicken, chorizo & Parma ham roulade with herb crème fraîche
Smoked back bacon, Cheddar & onion tartlet
Lamb kofta, raita

FISH

Smoked salmon, nori, wasabi & cream cheese roulade
Salmon & lemongrass fish cake with aioli
Prawn sesame toast
Smoked mackerel pâté on melba toast with red onion & ginger marmalade
Prawn & sesame gyoza with hot chilli sauce & crispy seaweed (gf)
Smoked haddock & dill croquettes

VEGETARIAN & VEGAN

Mini vegetable spring rolls with dipping sauce (v)
Tomato & basil bocconcini skewers (v, gf)
Macaroni cheese bites with a cool tomato salsa (v)
Artichoke & sun blushed tomato tart (v)
Vietnamese crispy salad rolls with sweet chili sauce (v)
Hot & sour tempura tofu with sweet soy dip (v)
Mushroom pâté with truffle mascarpone (v, gf)
Welsh rarebit, spring onion salad (v)

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DRINKS & NIBBLES

DRINKS

House white wine	£31.32
House red wine	£31.32
Prosecco	£33.26
Bottled lager	£7.40
Selection of sodas	£2.75

NIBBLES

Each item is for six people	£6.32
Marinated mixed olives (gf)	
Lightly salted Kettle crisps (gf)	
Chilli rice crackers	
Smoked almonds	
Wasabi peas	
Japanese rice crackers	
Mature Cheddar cheese straws	
Vegetables crisps	
Black pepper cashew nuts	
Mexican chilli peanuts	

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3 COURSE LUNCHES & DINNERS

Select one starter, one mains and one dessert

£73.17

STARTERS

Citrus cured salmon, chargrilled asparagus, horseradish crème fraîche

Garden pea panna cotta, vegan feta crumble, pickled vegetables (vg)

Herb tossed vegan chicken, Caesar salad, garlic croutons & shaved vegan Parmesan (vg)

Coconut yoghurt & avocado mousse, panzanella & heritage tomato salad (vg)

Honey glazed peaches, Stilton, toasted walnut, micro salad & balsamic glaze (v)

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3 COURSE LUNCHES & DINNERS

MAINS

Pan-fried spiced coley, lentil dahl, sweet potatoes, chilli roast broccoli

Pan-fried garlic & thyme white bean polenta, spring greens, sautéed mixed mushrooms & toasted cashew (vg)

Chicken supreme, charred baby vegetables, herb potatoes, oyster mushroom & tarragon cream

Herb crust lamb (served medium) pea & broad bean salad, potato terrine (£4 addition)

Leek, butter bean & cheese parcel, new potatoes, tomato & basil sauce (v)

Baked cod, seaweed butter sauce, braised lettuce with peas, potato cake

Herb breaded turkey escalope, sauce vierge, Parmentier potatoes

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3 COURSE LUNCHES & DINNERS

DESSERTS

Blueberry & strawberry mille-feuille, dark chocolate & mint cremeux

Rhubarb cheesecake, rhubarb jelly, coconut meringue

Apple trio: Frangipane, trifle & sorbet

White chocolate panna cotta, strawberries, honeycomb, yoghurt sorbet

White chocolate mousse, summer fruits, chocolate crisps (vg)

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