

Seasoned.





BREAKFAST & REFRESHMENTS



DRINKS

Richly roasted Labareda blend coffee from Crude Coffee Roasters	£4.26
NEMI London ethical teas (semi-skimmed milk, honey & lemon)	£4.26
Chilled juices - Orange, Apple, Cranberry per litre	£6.18
Mixed berry & banana breakfast smoothie jug (serves 6)	£20.78

BAKERY (1 per person)

A selection of freshly baked mini Danish pastries	£3.93
Freshly baked croissants	£3.93
Morning muffins - blueberry; chocolate; lemon & poppy seed	£3.93
Homemade flapjacks	£4.44
Chocolate brownie boards	£4.44
Chocolate & salted caramel; Rocky road; Dark chocolate	
Home-baked giant cookies	£2.48
Lemon & poppy seed cake or Banana & toffee cake	£4.49
Biscuits (1 packet per person)	£1.74

FRUIT

Fresh fruit kebabs, coconut yoghurt	£3.48
Granola, seasonal berries & yoghurt	£4.33
Sliced fruit platter	£4.65
Piece of fresh fruit	£3.13

HOT OFFER

<i>Brioche bap, served with brown sauce or ketchup</i>	
Farm-assured back bacon	£5.22
Butcher's sausage	£5.22
Vegetarian sausage	£4.77
Smoked salmon, cream cheese, cracked black pepper, lemon	£5.34
Scrambled egg, mushroom & beef tomato	£5.03

All prices are exclusive of VAT

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

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WORKING LUNCHES

AUTUMN/WINTER

SIMPLE WORKING LUNCH

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

£15.60

CLASSIC WORKING LUNCH

1 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.

£18.25

FRESH DELI WORKING LUNCH

1 round of luxe sandwiches per person with handcrafted breads, wraps, speciality bagels & rolls filled with a variety of meat, fish, vegetarian options. Served with vegetable crisps, a selection of fruit juices (apple, orange or cranberry) & a delicious sweet mini treat.

£17.68

DELUXE WORKING LUNCH

1 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.

£20.78

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Gluten free & vegan sandwiches can be made on request

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(Continued)

SAVOURY FINGER FOOD ADD-ONS

Smoked tofu & paprika lollipop with soya dipping sauce (vg, h)
Vegetarian samosa with mango chutney (vg, h)
Falafel with mint & coconut yoghurt (vg, h)
Barbecue chicken skewer (h)
Salmon & dill burger with chilli crème fraîche (h)
Vegan sausage in mini brioche & English mustard (v, h)
Breaded sole goujons with tartare sauce (h)
Thai salmon skewers with sweet chilli sauce (h)
Smoked haddock & leek tartlet (h)
Vegetarian gyoza dumpling with chilli & soya dipping sauce (vg, h)
Potato cake with parsley, spring onion & mature Cheddar (v, h)
Porcini mushroom arancini with garlic mayo (v, h)
Vegetarian spring roll with sweet chilli sauce (vg, h)

£3.26

SWEET FINGER FOOD ADD-ONS

Lemon tart (v)
Strawberry tart (v)
Macaroon selection (v)
Caramelised apple samosa (v, h)

£4.21

SOUP SHACK

Chef's choice of soup on the day
Chilli bean & red pepper soup (vg, h)
Butternut squash & coconut soup (vg, h)
Served with artisan breads

£7.53

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WORK FINGER BUFFET

AUTUMN/WINTER

Finger buffet available for groups of 10 or more.

£26.06

Choose 6 items from our selection.

Served hot. Below is a sample selection. 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)
Salmon, broccoli & dill tart
Spanish omelette with cod, potato & red peppers

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

Mango & lime tart (v)
Strawberry tart (v)
Macaroon selection (v)
White chocolate & cinnamon samosa strawberry dipping sauce (v, h)

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COLD FORK BUFFET

AUTUMN/WINTER

Our cold fork buffet includes 2 mains & 3 salads

£35.66

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

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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SEASONAL, ETHICAL, ARTISANAL
FOOD • EXCEPTIONAL



HOT FORK BUFFET

AUTUMN/WINTER

Includes 2 mains, 2 sides & 1 dessert, artisan bread selection, tea & coffee £42.29

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

FROM THE FARM

Butter chicken thigh (milk - halal) 🌶️
Braised lamb & cannellini ragu (celery - halal)
Cajun chicken in Creole sauce (celery - halal)
Chicken & mushroom pot pie (wheat, milk, halal)
Beef, carrot & swede casserole (halal)
Roast turkey & stuffing - Christmas menu

FROM THE SEA

Roast coley with sauce vierge (coley, sulphites)
Roast salmon with mild Thai yellow curry (salmon) 🌶️
Ocean stew with gremolata crumb crust (contains alcohol - assorted fish, sulphites, wheat)

FROM THE FIELD

Thai red smoked tofu & bamboo shoot curry 🌶️🌶️
Cauliflower, butternut squash & chickpea madras 🌶️🌶️
Lentil, sweet potato & kale stew
Roast vegetable & tofu skewers with Tuscan style Ribollita sauce
Curried butternut squash & butterbean pie - Christmas menu

FROM THE VEGETABLE PATCH

Thyme roast potatoes	Steamed rice
Crushed potato, cabbage & parsley	Pilaf style quinoa
Winter vegetables	Ratatouille
Braised spring cabbage	Roast root vegetables
Roast peach & feta salad	Chef salad

PUDDING DELIGHTS

Apple & cinnamon crumble with vanilla custard
Lemon posset with mixed berry coulis
Bakewell tart with Chantilly cream & spiced oranges
Cinnamon rice pudding with strawberry compote
Chocolate bread & butter pudding cinnamon custard
Christmas pudding & brandy sauce - Christmas menu

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SHARING PLATTERS

AUTUMN/WINTER

One station for a minimum of 50 guests (priced per person)

£17.30

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

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 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

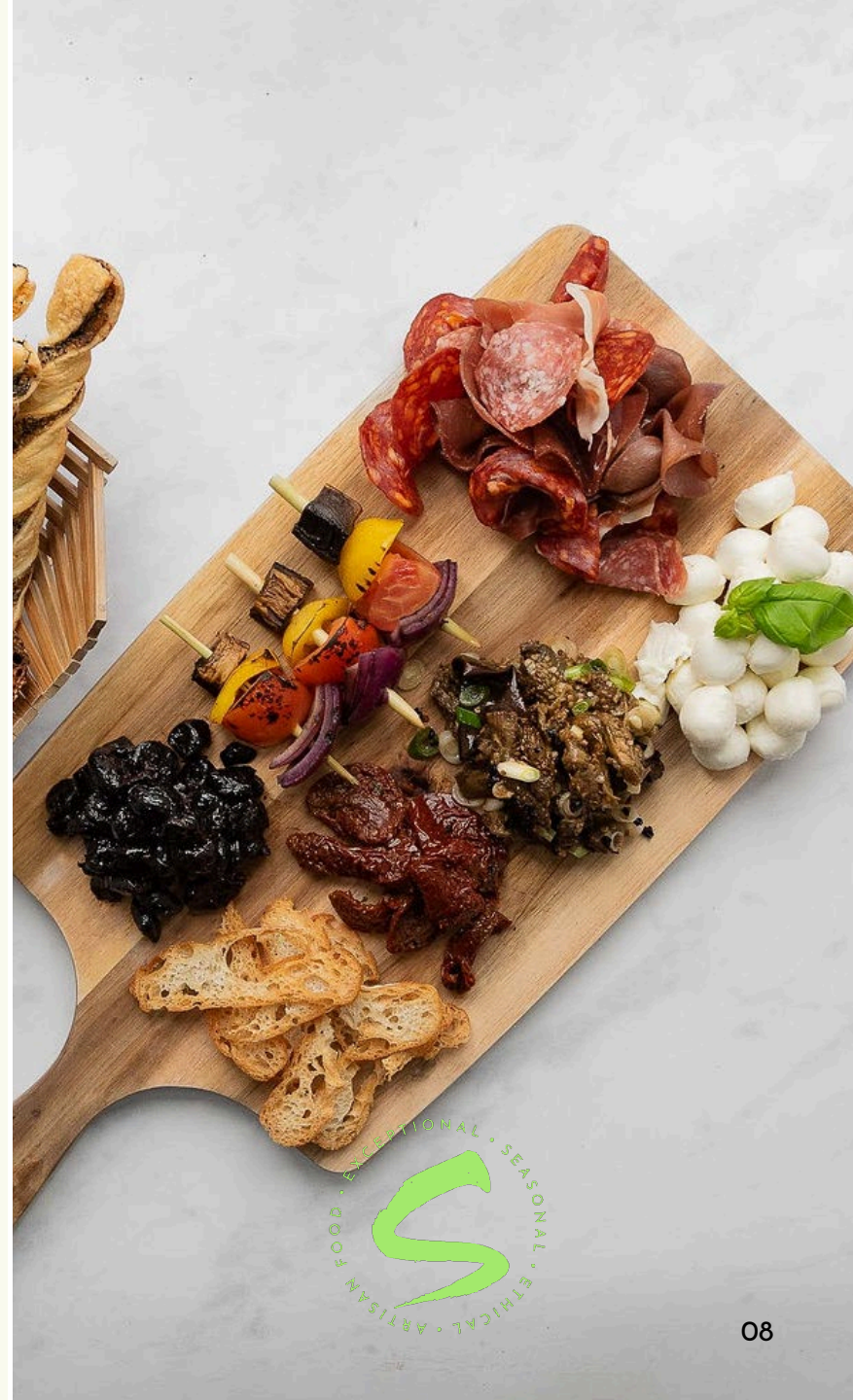
Mixed flavoured arancini ball baskets

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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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 from the following:

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

AUTUMN/WINTER

Minimum of 20 people. Minimum of 5 bites per person. Price per bite: £4.38

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	£32.57
House red wine	£32.57
Prosecco	£34.59
Bottled lager	£7.70
Selection of sodas	£2.86

NIBBLES

Each item is for 6 people £6.57

- 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

AUTUMN/WINTER

Select 1 starter, 1 main and 1 dessert

£73.17

STARTERS

Hot smoked salmon fishcake, lemon & parsley sauce, pea & mint micro salad
(wheat, salmon, white fish, egg, milk)

Garden pea panna cotta, toasted brioche, feta crumble, pomegranate, pea shoot & artichoke salad (wheat, egg, milk, sulphites)

Red onion & Blacksticks Blue tart, green apple & heritage tomato salad
(gf, egg, milk)

Honey glazed peaches, Stilton, toasted walnut, micros salad & balsamic glaze
(v, milk, walnut, sulphites)

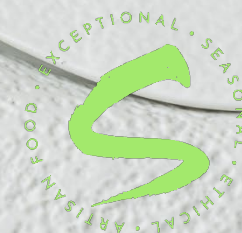
Half-dried & cherry tomatoes, plant-based Camembert, Virgin Mary, micro basil & parsley salad
(vg, mustard, soya)

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(Continued)

MAINS

Pan-fried spiced coley, lentil dahl, sweet potatoes, chilli roast broccoli & baby carrots (coley)

Chicken saltimbocca wrapped in sage & Parma ham, garlic sautéed kale, green & yellow courgette, herb potatoes, tarragon velouté (milk, mustard)

Two French trimmed lamb cutlets (served medium) warm pea, leek & pancetta, herb crushed potato salad, port sauce (£5 addition) (sulphites)

Baked cod, lemon & caper vierge, mid potatoes & baby vegetables (cod)

Panko & Parmesan crusted polenta cakes, warm chilli butterbean salsa, roast mixed cauliflower, Chantenay carrots & sautéed wild mushrooms (vegan, soya, wheat, sulphites)

Butternut squash & curried parsnip Wellington, roast potatoes, Brussel sprouts & roasted carrots, butternut, almond & cinnamon sauce (vg, mustard, soya, almond, soya wheat) - Christmas menu

Garlic & thyme roast turkey, pigs in blanket, sage & onion stuffing, roast potatoes, Brussel sprouts, roasted carrots & cranberry sauce (wheat, sulphites - not halal) - Christmas menu



(Continued)

DESSERTS

Christmas pudding with brandy custard

Salted caramel tart, pistachio tuille, tonka bean ice cream

Rocky road cheesecake, berry gel, honeycomb (gf)

Winter mess, biscotti crumb, berry sorbet

Spiced apple cake, caramel sauce (vg, gf)

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