



2019

# OFFICE LUNCHES

*Prices starting at £6.50 per person*

## MEAT & POULTRY

- Confit Crispy Duck, Chilli & Ginger Stir Fry Vegetables
- Grilled Chicken Fillet, Garlic & Rosemary, Sauté New Potatoes
  - Chicken Milanese, Chorizo & Arrabiata Sauce
  - Roasted Chicken Supreme, Mediterranean Vegetables
- Rump of Lamb, Minted New Potatoes, Cherry Tomato & Kalamata Olives
- Grilled Beef Iron Steak, Roasted Mushrooms & Red Onions, House Chips
- Confit Pork Belly, Coriander & Sweet Potato Mash, Apple Jus

## FISH & SEAFOOD

- Seafood Paella, Saffron Rice, King Prawns, Clams, Mussels, Chorizo & Parsley
- Lemon & Herb Crusted Salmon, Fennel & New Potatoes, Basil & Lemon Jus
  - Creamy Fish Pie, Parmesan Mash, Seasonal Vegetables
- Thai Fish Cake, Rice Noodle & Stir Fry Veg, Teriyaki Sauce

## VEGETARIAN & VEGAN

- Baked Spanakopita, Filo, Asparagus, Spinach & Ricotta Cheese
- Roasted Butternut Squash & Beetroot, Goat Cheese & Sage Risotto
- Greek Moussaka, Fry Aubergines, Courgettes, Kasserli Cheese, Tomato Salsa
  - Portobello Mushrooms, Courgettes, Celeriac Stroganoff

## SIDES & SALADS

- Green Beans & Shallots
  - Parmentier Potatoes
    - House Chips
  - Seasonal Green Vegetables
- Greek Salad, Aged Feta, Lemon & Oregano, Kalamata Olives
- Caesar Salad, Roman Lettuce, Focaccia Croutons & Parmesan
- New Potato Salad, Green Beans, Broccoli, Honey & Mustard

## DESSERTS

- Lemon Drizzle Cake, Chantilly Crème
  - Apple Crumble, Crème Anglaise
    - Burnt Lemon Tart
      - Tiramisu
  - Passion Fruit & Mango Cheese Cake
  - Pecan Chocolate Tart, Salted Caramel



2019

## WORKING LUNCHES

### COLLECTION OF SANDWICHES - BAGUETTES – WRAPS & PIADINAS

- Smoked Duck Fillet, Chilli & Spring onion, Hoisin Sauce
  - Coronation Chicken, Golden Raisins
    - Chicken & Pancetta Caesar
  - Chicken Tikka, Curried Mango & Mayonnaise
    - BBQ Pulled Pork, Cheddar Cheese
    - Honey Roasted Ham, Cheese & Pickle
    - Roasted Beef, Celeriac & Horseradish
      - Pastrami Beef, Piccalilli
    - Salami, Mortadella, Tomato & Mozzarella
  - Smoked Salmon Gravavlax, Pickled Cucumber, Dill Crème Fraiche
    - Beetroot & Orange Cured Trout, Mascarpone & Tarragon
      - Prawns & Crayfish, Marie Rose sauce
      - Crab, Lime & Avocado, Caramelised Fennel
    - Mature Cheddar, Tomato, Fig & Pear Chutney ✓
      - Caramelised Red Onion & Brie ✓
    - Grilled Halloumi, Roasted Red Peppers, Hummus ✓
  - Smoked Aubergine Puree, Grilled Courgettes, Lemon & Mint ✓
    - Classic Egg Mayonnaise & Cress ✓

### COLLECTION OF QUICHES – TARTS & SAVOURIES

- Pulled Confit Duck Leg & Spring Onion Tart
- Smoked Chicken, Leeks & Tarragon Quiche
- Confit Chicken Leg, Wild Mushrooms & Truffle Oil Frittata
  - Smoked Ham Hock, Potato & Sage Pie
- Pulled Pork Belly, Sweet Potato & Coriander Quiche
  - Pork & Chorizo Sausages Roll
  - Spiced Beef & Red Onion Frittata
  - Marinated Curried Lamb Sausages Roll
- Smoked Salmon, Pickle Ginger & Lime Tart
- Smoked Mackerel, Potato & Peas Samosa
  - Tiger Prawns & Crayfish Quiche
- Caramelised Cauliflower, Celeriac & Cheddar Quiche ✓
  - Mediterranean Vegetables & Halloumi Tart ✓
  - Asparagus, Courgettes & Feta Quiche ✓
  - Wild Mushrooms & Brie Wellington ✓

# WORKING LUNCHES

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## SALADS & PLATTERS

- Heritage Tomatoes Salad, Basil & Avocado, Buffalo Mozzarella, Balsamic ✓  
  - Greek Salad, Aged Feta, Kalamata Olives, Lemon Oregano ✓
  - Classic Panzanella Salad, Pachino Tomato, Red Onion, Garlic Ciabatta ✓
- Israeli Tabbouleh, Broccoli, Avocado, Sultanas, Pomegranate, Toasted Almonds ✓  
  - Farfalle Pasta, Grilled Aubergine, Courgette, Asparagus, Pesto Dressing ✓
  - Grilled Halloumi Salad, Fennel, Orange Segment, Squash, Tzatziki ✓
- Seafood Salad, Saffron New Potatoes, Calamari, Prawns, Clams, Crayfish, Parsley

### **Ploughman's Platter**

- Honey & Mustard Glazed Ham, Pork Pie, Scotch Egg, Spiced Apple Chutney,  
 Pickled Onion & Gherkin, Mature Cheddar, Crusty Sourdough Bread

### **Greek Platter**

- Spanakopita, Gigandes, Hummus, Tzatziki, Melanzanosalata, Pita Bread, Dolmades,  
 Zucchini Fritters, Feta Cheese, Kalamata Olives, Beef Pastrami.

### **Seafood Platter**

- Marinated Prawns, Calamari, Clams, Mussels, Crayfish, Smoked Mackerel, Smoked Salmon,  
 Avocado & Crab Salad, Capers & Red Onions, Marie Rose Dip

## COLLECTION OF CAKES, TARTS & FRUIT PLATTER

- Lemon Drizzle Cake
- Pecan Double Chocolate Brownies
  - Tiramisu
- Banana & Ginger Cake
  - Persian Love Cake
- Greek Pergamonto & Orange Cake
  - Carrot Cake
- Chocolate & Pepper Mint Cake
- Red Velvet & White Chocolate Strawberries Ganache Cake
- Blackberries Meringue Roulade
- Black Cherries Bakewell Tart
- Salted Caramel & Walnut Cake
- Passion Fruit & Mango Cheesecake
  - Fruit Plater