

MEETING ROOM FOOD PACKAGES

ALL PRICES INCLUDING VAT / PER PERSON

FULL FOOD & BEVERAGE EXPERIENCE

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PASTRY. LUNCH. TEA AND COFFEE. JUICE.
MORNING & AFTERNOON TREAT

BREAKFAST & MID-MORNING TREATS

BREAKFAST PASTRY SELECTION

4.5

CROISSANT. DANISH. PAIN AUX CHOCOLAT.

VEGAN VANILLA HAZELNUT

MID-MORNING COOKIES

3.25

A SELECTION OF HOMEMADE COOKIES

BUILD YOUR OWN BREAKFAST BAR

7.5

A BUILD YOUR OWN BREAKFAST BAR WITH YOGHURT.

GRANOLA & FRUIT COMPOTE

CHOICE OF THE BELOW

COCONUT YOGURT

CHIA SEED PUDDING

HOUSE GRANOLA

SEASONAL COMPOTE

MIXED NUTS AND SEEDS

SEASONAL FRUIT

FRESH JUICES

3.6

A TRIO OF JUICES (ORANGE/ APPLE/ PINEAPPLE)

TEA AND COFFEE STATION

12

UNLIMITED

LUNCH & AFTERNOON TREATS

LUNCH PACKAGE

18

A SELECTION OF 3 SALADS AND 3 SANDWICHES

SANDWICHES / WRAPS

SALT BEEF & EMMENTAL BAGEL

CHEDDAR PLOUGHMAN'S BAGUETTE

CHICKEN, JALAPENO & CHEDDAR WRAP

DELI TUNA BAGUETTE WITH DILL-PICKLED CUCUMBER

BUTTER BEAN HOUMOUS & ROAST VEGETABLE ON A

GLUTEN-FREE ROLL

SALADS

RED SLAW WITH ORANGE & CUMIN

EDAMAME BEAN, CUCUMBER, MISO, GINGER & SESAME

ROASTED CURRY POTATOES WITH HERB DRESSING & TAHINI YOGHURT

HARISSA ROASTED SQUASH WITH TAHINI, PICKLED BARBERRIES & RED ONION

CELERIAC, PARSLEY & ANCHOVY REMOULADE

AFTERNOON TREAT

3.9

A SLICE OF CAKE AS AN AFTERNOON PICK ME UP

DANISH MARZIPAN CAKE

DATE SLICE

STICKY GINGER CAKE

PLEASE NOTE, ITEMS MAY BE SUBJECT TO

SEASONAL CHANGES