Spring & Summer Menu
Refreshment breaks

All with Fairtrade coffee, classic and herbal teas, still and sparkling water

Biscuit break
£3.50 per person
GL, MI, V

Pastries break
£6.50 per person
All butter mini croissants, pain au chocolat, vanilla & fruit crowns, pecan slices
GL, TN, MI, V

Cake break
£6.50 per person
Chocolate brownies, Victoria sponge or lemon, polenta & poppy seed
GL, TN, MI, V

Cream tea
£6.50 per person
Buttermilk fruit scones with Cornish clotted cream & strawberry jam
GL, TN, MI, V

Sliced fruit
£6.50 per person
GL, TN, MI, V

Afternoon tea
£12.00 per person
Finger sandwiches, scones & afternoon cakes
GL, TN, MI, V

Accompaniments

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit bowl</td>
<td>£1.50</td>
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<tr>
<td>Sliced fruit plate</td>
<td>£4.00</td>
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<tr>
<td>Fruit juices</td>
<td>£1.75</td>
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<tr>
<td>Sodas</td>
<td>£2.50</td>
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</tbody>
</table>

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All prices are exclusive of VAT.
Breakfast

With Fairtrade coffee, classic and herbal teas, still and sparkling water

**Breakfast baps**

**£6.50 per person**

Please choose three:
- Suffolk sweet cured bacon bap **GL, MI**
- Rare breed Cumberland sausage bap **GL, MI**
- Scottish smoked salmon & soft boiled free range egg on toasted bagel with chives **GL, MI**
- English muffin with portobello mushroom & creamed spinach **GL, MI, V**
- Toasted English muffin with Keen’s Cheddar rarebit & sun blushed tomato tapenade **GL, MI, V**

**Continental breakfast**

**£14.50 per person**

Please choose three:
- Mini pastries **GL, TN, MI, V**
- Greek yoghurt with toasted granola & honey **GL, MI, TN, V**
- Fresh fruit platter **V**
- Fruit & yoghurt smoothie shots **MI, V**
- British charcuterie

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## Breakfast

### Full English breakfast buffet

**£18.00 per person**

- Dry cured Suffolk bacon
- Rare breed Cumberland sausages [GL]
- Grilled portobello mushrooms [V]
- Slow roasted vine plum tomatoes [V]
- Scrambled, fried or poached free range eggs [V]
- Stornoway black pudding [GL]
- Potato & spring onion hash browns [GL, V]
- Served with toasted London bloomer & Hoxton rye breads,
- Netherland Farm butter & England Preserves jams [GL, MI]

### Breakfast canapés

**£19.00 per person**

Please choose up to six items for a 45 minute reception of 20 guests or more

- Soft poached quail’s eggs with maplewood smoked bacon
- Mini Cumberland sausage on rosemary sticks with HP sauce [GL]
- Smoked Scottish haddock kedgeree on spoons [MI]
- London cure smoked salmon & cream cheese bagel [GL, MI]
- Goat’s cheese, red onion & rosemary muffins [GL, MI, V]
- Portobello mushroom & tomato palmiers with creme fraîche [GL, MI, V]
- Fruit yoghurt, honey & granola pots [GL, MI, TN, V]
- Roasted pineapple with lime creme fraîche [GL, MI, TN, V]
- Fruit juice shots [V]
- Smoothie shots [MI, V]

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All prices are exclusive of VAT.
Sandwich lunch

Served with crisps, fruit bowl, Fairtrade coffee, classic and herbal teas, juices, still and sparkling water

£14.50 per person

Chef’s selection or choose your own fillings

2-9 people: two options
10-30 people: three options
30 people or more: four options

Meat
Roast beef, English mustard & watercress GL
Traditional BLT – bacon, lettuce & tomato GL
Roast chicken, black pepper mayonnaise & iceberg lettuce GL
Wiltshire ham, mustard mayonnaise & baby mixed leaf salad GL
Salami, pesto & cos lettuce GL, TN, MI
Coronation chicken & romaine lettuce GL

Fish
Smoked salmon, chive cream cheese & cucumber GL, MI
Tuna, red onion mayonnaise & cucumber GL
Prawn tails, marie rose & iceberg lettuce GL
Poached salmon, spring onion, black pepper creme fraiche & lemon zest GL, MI
Cornish crab cocktail & mixed leaf salad GL, CR

Vegetarian
Montgomery’s Cheddar, tomato chutney & baby gem lettuce GL, MI, V
Egg mayonnaise & mustard cress GL, MI, V
Mixed cheese & spring onion GL, MI, V
Baked falafel & grated carrot GL, V
Hummus, chargrilled vegetables, rocket & pesto GL, MI, TN, V
Creamed goat’s cheese, roasted pepper & watercress GL, MI, V

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All prices are exclusive of VAT.
Lunchtime extras

Hot finger food bites

£3.00 per item

Minimum order six pieces of each bite

Meat
Smoked bacon & gruyere pasties  GL, MI
Chicken croquettes & saffron aioli  GL, MI
Sausage rolls  GL, MI
Grilled pesto chicken  MI, TN

Fish
Panko breaded salmon & wasabi mayonnaise  GL, MI
Thai style fishcakes
Crab & spring onion tart  GL, MI, CR

Vegetarian
Mushroom arancini  GL, MI, V
Potato & garden pea samosas  GL, V
Salt baked new potatoes with chive hollandaise  MI, V

Cold finger food bites

£3.00 per item

Minimum order six pieces of each bite

Meat
Chorizo & chicken kofta with avocado & pepper salsa  GL
Smoked ham hock & wholegrain mustard tart with mature cheddar  GL, MI

Fish
Tiger prawn & pickled cucumber tart  GL, CR
Peppered mackerel & cream cheese turnovers  GL, MI

Vegetarian
Roasted vegetable, sultana & chickpea rolls  GL, MI, V
Mini blue cheese & potato scones with balsamic red onion chutney  GL, MI, V


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All prices are exclusive of VAT.
Salads

£4.00 per person

Minimum order six people
Roasted beetroot, apple, baby spinach & cider dressing v
Indian spiced rice, mango, apricot & coriander v
Chickpea, parsley & roasted Mediterranean vegetables v
Quinoa, orange, rocket & lime zest v
Couscous, avocado, pomegranate & mint v
Roasted summer squash, bulgur wheat, mixed leaf & toasted pumpkin seeds GL, V

Sweet bites

£3.00 per item

Minimum order six pieces of each bite
Victoria sponge, orange glaze & praline crust GL, MI, TN, V
Chocolate brownie GL, MI, V
Lemon drizzle GL, MI, V
Mini strawberry tart GL, MI, V

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All prices are exclusive of VAT.
Picnic lunch

Served with Fairtrade coffee, classic and herbal teas, juice, still and sparkling water

£25.00 per person

All menu items are included

For a minimum of 20 people

Pork & chicken pies with homemade piccalilli  GL, MI

London cure smoked Scottish salmon

Mackerel pate, pickled cucumber  MI

British cheese board with accompaniments  GL, MI

Vegetarian quiches  GL, MI, V

English tomatoes, cucumber & spring onion  V

English garden leaf salad  GL, MI, V

Summer new potato & tarragon salad  MI, V

Artisan breads & Cornish butter  MI, V

Chutneys, dressings & pickles  V

Summer fruits, bourbon vanilla cream, raspberry meringues  MI, V
Cold fork buffet

Includes artisan bread and butter and one pudding.
Served with Fairtrade coffee, classic and herbal teas, juice, still and sparkling water.

£25.00 per person

2-9 people: two main courses
10 people or more: three main courses

Meat
Chargrilled lime & ginger marinated chicken fillet & Chinese lettuce GL
Spiced rubbed pork belly, pomelo & pickled cucumber
Roast dry aged Scottish beef & artichoke salad, wholegrain mustard dressing

Fish
Grilled swordfish with rosemary & kumquat compote
Homemade prawn & shrimp terrine with herb & garlic mayonnaise CR
Poached salmon with saffron, chargrilled lemons & baby gems

Vegetarian
Sun-blushed tomato, basil & courgette frittata MI, V
Chargrilled haloumi, roasted red peppers & balsamic baby fennel MI, V
Artichoke & asparagus tart with broad bean & spring onion compote GL, MI, V

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Cold fork buffet

Salads

Please choose two:

Chargrilled asparagus, roasted golden beetroot & feta MI, V
Pearl barley, grated carrot & breakfast radish GL, V
Lemon, new potato & tender stem broccoli V
Bocconcini, heritage tomato & spinach MI, V
Fusilli pasta, chargrilled artichoke, pesto & sundried tomato GL, MI, TN, V
Avocado, nectarine & rocket with shaved fennel V

Puddings

Belgian chocolate tart dusted with Valrhona cocoa powder GL, MI, V
Raspberry mousse, toasted coconut & golden sugar cream GL, MI, V
Pecan, walnut & blueberry tart GL, MI, TN, V
Orange & lemon balm posset MI, V
Cherry frangipane tart, ginger clotted cream GL, MI, TN, V
Sliced fresh fruit V


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All prices are exclusive of VAT.
Hot fork buffet

Includes artisan bread and butter, one hot side dish, one salad side dish and one pudding
Served with Fairtrade coffee, classic and herbal teas, juice, still and sparkling water

£29.00 per person

2-9 people: two main courses

10 people or more: three main courses

Meat
Asian spiced marinated pork shoulder with pak choi & toasted sesame seeds GL
Confit duck leg, green peas & shredded cabbage
Thyme & garlic roasted chicken thighs with caramelised baby onions & white wine sauce
Slow cooked beef, oregano & roasted tomatoes with penne pasta GL
Cornish lamb spiced meatballs with cumin, coriander & honey yoghurt GL, MI

Fish
Prawn & conchiglie pasta bake with spring onion & gorgonzola glaze GL, MI
Pan fried mackerel fillet, roasted cherry tomatoes, black olives & pesto TN, MI
Roasted salmon, lemon & herb crust with tomato fondue & shaved fennel GL
Smoked haddock cakes with wilted kale & caper butter GL, MI
Baked cod fillet, warm new potato & samphire salad, anchovy butter MI

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Hot fork buffet

Vegetarian

Chargrilled mixed pepper & aubergine lasagne GL, MI, V
Mushroom & courgette stroganoff with lemon thyme panko crust GL, MI, V
Spinach & ricotta with potato gnocchi & tomato pesto GL, MI, TN, V
Roasted pumpkin & potato red curry with lime leaf & crispy shallots GL, MI, VEGAN

Puddings

Belgian chocolate tart dusted with Valrhona cocoa powder GL, MI, V
Raspberry mousse, toasted coconut & golden sugar cream GL, MI, V
Pecan, walnut & blueberry tart GL, MI, TN, V
Orange & lemon balm posset MI, V
Cherry frangipane tart, ginger clotted cream GL, MI, TN, V
Sliced fresh fruit

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All prices are exclusive of VAT.
Nibbles and bites

**Nibbles**

**£3.75 per person**

**Mixed selection of**

- Crisps V
- Olives V
- Nuts PN, TN, V
- Japanese mini rice crackers GL, TN
- Mini pretzel knots GL, V
- BBQ crunch crackers GL, MI

**British cheeseboard**

**£9.00 per person** GL, MI

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**Bites**

**£5.75 per person**

**Please choose three:**

- Marinated olives with Manchego cheese MI, V
- Vegetable crisps V
- Stilton & mature cheddar straws GL, MI, V
- Parmesan & rosemary and pecorino & beetroot lollipops MI, V
- Pea & ricotta bruschetta GL, MI, V
- Dipping bread with taramasalata or red pepper hummus GL, MI, V
- Herbed pitta bread crisps with smoky aubergine puree GL, V
- Spiced roasted nuts PN, TN, V

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All prices are exclusive of VAT.
Canapés

£19.00: six canapés per person  
(suitable for 45 minutes)

£23.00: eight canapés per person  
(suitable for 1 hour reception)

### Meat (hot)
- Spicy Thai chicken, spring onion & tamarind dip  
  \( \text{GL} \)
- Seared aged beef, grilled asparagus & shaved Parmesan  
  \( \text{MI} \)
- Confit pork belly bonbon with apple cider reduction  
  \( \text{GL, MI, (M)} \)
- Indian spiced lamb skewer, tomato & coriander chutney

### Fish (hot)
- Panko breaded smoked haddock & cream cheese bonbon  
  \( \text{GL, MI} \)
- Tempura octopus with sweet soy, rice wine & coriander  
  \( \text{GL, MO} \)
- Cornish crab & coriander fishcakes with Vietnamese style dipping sauce  
  \( \text{GL, CR, (M)} \)
- Hot smoked salmon & saffron micro pie with spring onion mash  
  \( \text{GL, MI, TN, (M)} \)

### Meat (cold)
- Chorizo, potato cake, membrillo & fennel cress  
  \( \text{GL, (M)} \)
- Peppered beef with grated beetroot & horseradish chutney  
  \( \text{MI} \)
- Parma ham, avocado & spring onion in a tomato & nigella seed basket  
  \( \text{GL} \)
- Micro smoked chicken Caesar salad tart  
  \( \text{GL, MI, TN} \)

### Fish (cold)
- Crayfish tail skewer, lime & sweet vinegar glaze  
  \( \text{CR} \)
- Fillet of anchovy with roasted red onion & parsley butter crostini  
  \( \text{GL, MI} \)
- Queen scallop & citrus ceviche with sea salt caviar  
  \( \text{MO, (M)} \)
- Seared yellow fin tuna, sticky soy sesame seeds & wasabi  
  \( \text{GL} \)

\( \text{(M)} \) – Molecular options with presentation and techniques inspired by chemistry.

\( \text{V} \) – Vegetarian, \( \text{GL} \) – Gluten containing cereals, \( \text{CR} \) – Crustaceans, \( \text{MO} \) – Molluscs, \( \text{PN} \) – Peanuts, \( \text{TN} \) – Tree Nuts, \( \text{MI} \) – Milk

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Canapés

Vegetarian (hot)

Micro wild mushroom & cream cheese tart, caramelised shallots GL, MI, V, (M)
Sweet potato, chive & Golden Cross samosas GL, MI, V
Leek & smoked carrot arancini GL, MI, V
Blue cheese & William pear beignets GL, MI, V

Vegetarian (cold)

Artichoke, sun blushed tomato & pesto crostini GL, MI, TN, V
Roast butternut squash mousse, toasted pecan & glazed fig MI, TN, V (M)
Grilled asparagus, spring onion & cherry tomato ketchup tart GL, MI, (M)
Heritage tomato, sweet basil & red onion bruschetta GL

Sweet

Micro raspberry & vanilla custard filo basket GL, MI
Summer pudding, clotted cream & lemon balm GL, MI
Micro chocolate truffle tart with caramel cream GL, MI, TN (M)
Mini strawberry cone, strawberry mousse & vanilla crumb MI, TN, V (M)

(M) – Molecular options with presentation and techniques inspired by chemistry.


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All prices are exclusive of VAT.
Bowl food

£22.50 for four bowls, additional bowl’s at £6.00 per bowl

Minimum order 20 people and four bowls per person

Meat
Spicy free range chicken pad Thai & toasted peanuts GL, PN
Slow cooked Suffolk lamb ragout & garlic roasted new potatoes
Chargrilled pork & leek sausages, red pepper pesto mash, veal jus & crispy shallots GL, MI, TN

Fish
Saffron poached salmon, pearl barley risotto & tender stem broccoli GL
Mixed seafood paella & deep fried cabbage MI, CR
Chargrilled swordfish, warm fine bean salad & tomato salsa

Vegetarian
Udon noodle stir fry with black beans & toasted cashew nuts GL, TN, V
Grilled shiitake mushrooms, red pepper & vegetarian parmesan risotto MI, V
Pan fried cornmeal & black pepper green tomatoes with goat’s cheese & basil oil GL, MI, V

Salads
Chargrilled courgette, feta, toasted seeds & red pesto MI, TN, V
Heritage tomato & burrata, lemon zest & thyme MI, V
Grilled artichokes, baby gems & mixed olives V

Puddings
Lemon meringue pie GL, MI, V
Pineapple & honey posset with granola GL, MI, TN, V
Toasted pecan & caramel yoghurt with a chocolate brownie crumb GL, MI, TN, V

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All prices are exclusive of VAT.
Formal dining

£55.00 per person for three courses including coffee and petit fours

Please choose one dish from each course plus a vegetarian option if required

Starters

Confit duck, Armagnac prune terrine with summer leaf salad & poached rhubarb

Prosciutto ham, grilled globe artichoke, smoked almonds & lemon thyme dressing

Spring chicken, sun-blushed tomatoes & olives with lovage & pea shoot cress salad

Crayfish & scallop risotto, soft herbs, Parmesan tuile & black truffle oil

Seared Forman’s smoked salmon fillet, grilled asparagus, caramelised lemon & citrus creme fraiche

Cornish crab, cherry tomato jelly, avocado cream & lemon zest bruschetta

Grilled globe artichoke with wild mushroom & white bean cassoulet

Golden Cross ravioli, smoked paprika & red pepper coulis, baby spinach & pea shoot cress

Heritage tomatoes, burrata cream, basil cress, salted crisp cep mushrooms
Formal dining

Main courses

Meat
Scotch sirloin & feather blade, truffle potatoes, roasted baby carrots, micro watercress MI
Pressed Suffolk pork belly, roasted candied beetroots, sauteed cabbage & potato croquette MI
Crispy skin Lancashire duck breast, roasted purple figs, caramelised globe artichokes & crushed potato with spring greens
Pan fried Cornish rump of lamb, chanterelles, celeriac gratin & garlic spinach MI

Fish
Roast halibut, crisp baby leeks, black trumpet mushrooms, chive & spring onion mash MI
Crispy skin sea trout, crushed peas, steamed mussels, basil puree & pearl potatoes MI, MO
Pan fried sea bass, scallop mousse, courgette flower, star anise fondant & butternut squash puree MI, MO

Vegetarian
Summer roasted vegetable pithivier, confit vine tomatoes & sweet pea mousse GL, MI, V
Baked aubergine & gorgonzola cannelloni, roasted bell peppers, olive salsa MI, V
Ricotta, olive gnocchi, asparagus, oven dried cherry tomatoes & beetroot crisps GL, MI, V

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Puddings

Belgian chocolate & orange ganache slice with sugar roasted pecans GL, MI, TN, V

Strawberry & lemon meringue plate (mousse, ice cream, balsamic & macerated) MI, V

Elderflower & champagne jelly, summer berries & raspberry caramel biscuit GL, MI, V

Fresh apple parfait, apple & cider yoghurt, apple crisp MI, V

Milk chocolate & caramel mousse crumb with shaved dark chocolate & pearls GL, MI, V

Roasted Black Mission figs, vanilla ice cream, cinnamon shortbread & honey GL, MI, V

Layered mixed berry summer pudding with clotted cream & lemon balm GL, MI, V

Deconstructed mascarpone cheesecake, macerated plums, honeycomb, gin & tonic sorbet GL, MI, V

Cheese course

**Supplement of £12.00 per person** GL, MI