



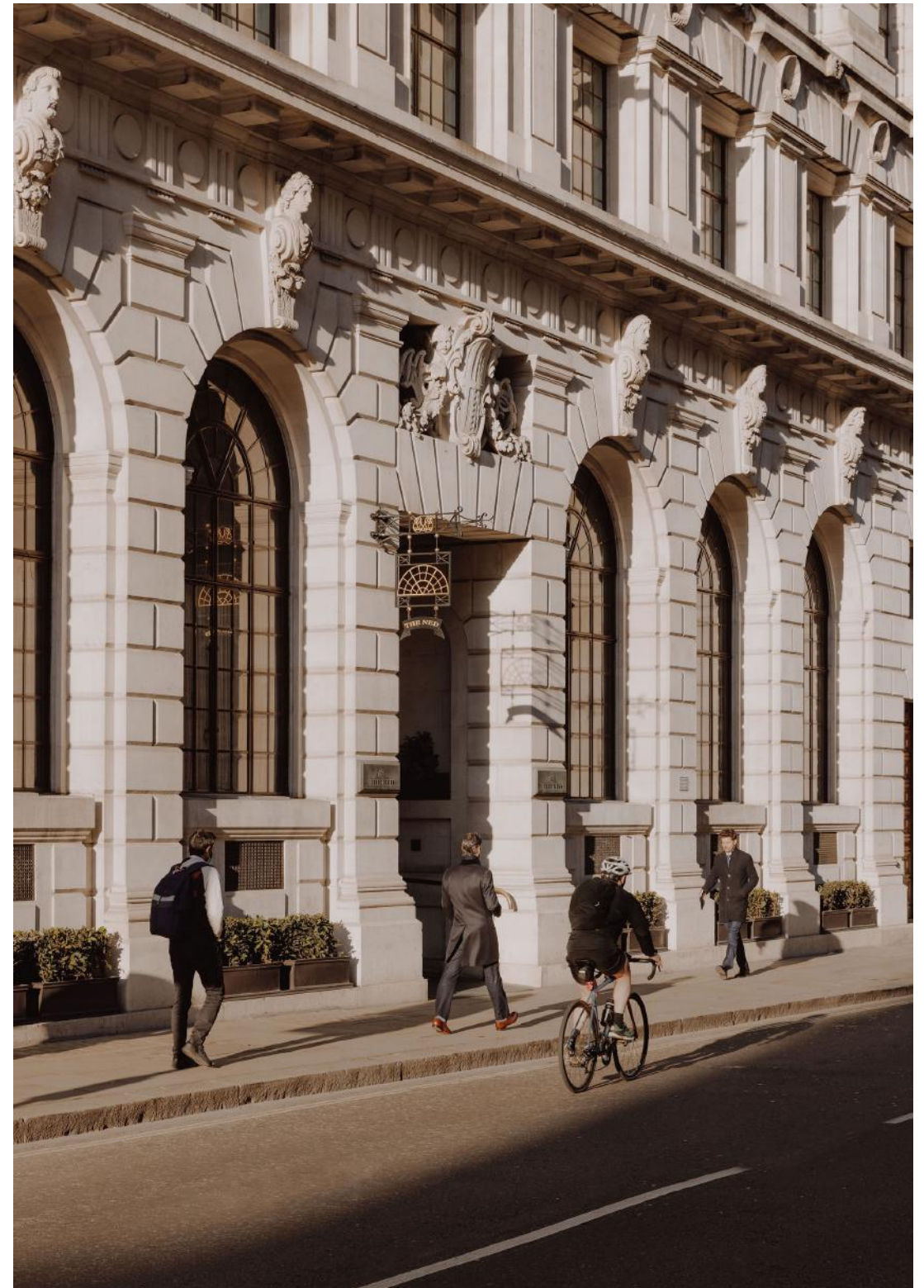
THE NED
CITY OF LONDON

MEETINGS MENU

Spring | Summer 2024

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Eating & Drinking

LIGHT BREAKFAST

£15 per person, please choose two options for all guests

SWEET

All butter croissants & preserves (v)

Danish pastries (v)

Pain au chocolate (v)

The Ned granola, Chantilly yoghurt, berry compote (v)

Red fruit & honey flapjack (v)

Bircher muesli, dehydrated fruits (v)

Chia seed pudding, coconut yoghurt, strawberry (pb)

SAVOURY

Smoked bacon crusty roll

Cumberland sausage crusty roll

Potato & caramelized onion Rosti, wild mushroom fricassée (pb)

Smashed avocado, sourdough toast, confit cherry plum tomatoes (pb)

UPGRADES *(£9 per item)*

Smoked salmon & kale frittata, dill & cream cheese

Eggs Benedict muffin, smoked ham, hollandaise sauce

Spinach & blushed tomato frittata, red pepper coulis (v)

Baked egg shakshuka, kale, tomatoes, pepper, coriander (v)

Served with a selection of healthy juice shots, tea & coffee

MID-MORNING BREAK

£15 per person, please choose two options for all guests

SWEET

Peach galette (v)

Vanilla madeleines

Banana & chocolate loaf (pb)

Selection of cookies (v)

Raw matcha bar (pb)

Red fruit & honey flapjack (pb)

Seasonal fruit bowl (pb)

SAVOURY

Smoked bacon, tomato & egg tartlet

Wild mushroom & spinach frittata, sour cream & chives (v)

Roasted beetroot bagel, “cream cheese” (pb)

Ham Comté muffin

Smoked salmon & avocado croissant, dill crème fraiche

Served with tea & coffee

v = vegetarian, pb = plant based



WORKING LUNCH

(FOR 10+ GUESTS)

£60 per person, please choose one option for all guests

All served with tea & coffee

OPTION A - MIDDLE EASTERN

Warm flat bread, beetroot hummus, baba ghanoush, dill cacik, flat bread (v)

Spiced grain salad, courgette, pepper, pomegranate

Fattoush, tomato, cucumber, pita chips

Grilled seabass, fennel, tomato & sumac salsa

Roasted cauliflower and Romesco salad, caper & raisin dressing

Lamb Kofte, cucumber & mint salad, yogurt dressing

Semolina cake, orange syrup

Rose & raspberry cheesecake

OPTION B - BRITISH

Cumberland & fennel sausage roll, piccalilli

Roasted beetroot salad, goats cheese, sherry dressing (v)

Garden salad, peas, asparagus, potato, salad cream (v)

Sirloin of beef, Yorkshire pudding, onion jus

Crispy cod cheeks, charred baby gem, tartar sauce

Potato, leek, Montgomery cheddar quiche (v)

Banoffee slice

Lemon meringue tart

OPTION C - MEDITERRANEAN

Antipasti, blushed tomatoes, bocconcini, kalamata olives, pitta chips

Orzo salad, cucumber, vine tomatoes, olives, saffron dressing (pb)

Caesar salad, rosemary croutons, parmesan

Potato gnocchi, petite ratatouille, parmesan cream sauce (pb)

Grilled Swordfish, polenta, cape & olive salsa

Chicken Milanese, fine bean, lemon butter

Chocolate tiramisu slice

Ricotta cannoli

OPTION D - ASIAN

Vegetable spring rolls, lemon grass & soy dip

Vietnamese noodle salad, coriander & chili dressing

Shredded Asian salad, miso dressing (pb)

Soy & ginger baked salmon, baby bok choy

Crispy pork belly, chilli caramel, pickled vegetable salad

Miso glazed aubergine, kimchi salad

Yuzu tart, mango compote

Matcha & white chocolate slice

OPTION E - AMERICAN

Waldorf salad, green apple, grapes, celery, buttermilk dressing (v)

Corn & avocado salad, cucumber, scallions (pb)

Beef slider, American cheese, Dijonaise

Cajun shrimp, bell pepper, coriander wild rice

Buttermilk chicken, celeriac & apple remoulade

Macaroni & cheese (v)

Key lime tart

Oreo cheesecake

v = vegetarian, pb = plant based

LIGHT WORKING LUNCH

(FOR 1-9 GUESTS)

£38 per person

SALAD

Broccoli & beetroot salad, sunflower seeds, stracciatella, sherry dressing

DELI

Rare sirloin of beef, horseradish, watercress, brioche

Smokey bacon, lettuce, tomato, ciabatta

Grilled chicken, avocado, citrus mayonnaise

Smoked salmon bagel, cream cheese, pickles, capers

SNACK

Root vegetable crisp, shallot salt

SWEET

Lemon meringue tart (v)

Served with tea & coffee

v = vegetarian, pb = plant based

LIGHT WORKING LUNCH (VEGETARIAN)

(FOR 1-9 GUESTS)

£38 per person

SALAD

Broccoli & beetroot salad, sunflower seeds, stracciatella, sherry dressing

DELI

Grilled artichokes, Parmesan, green sauce, focaccia (pb)

Burford Brown egg, Dijonnaise, wholemeal (v)

Goat's cheese & beetroot relish, bagel (v)

Coronation chickpea's, butter leaf, onion bread (pb)

SNACK

Root vegetable crisp, shallot salt

SWEET

Lemon meringue tart (v)

Served with tea & coffee

AFTERNOON TEA BREAK

£15 per person, please choose two options of the following for all guests

SAVOURY

Burford Brown egg, mustard cress, dijonnaise, brioche (v)

Caramelized shallot & cheddar quiche (v)

Coronation chickpeas, butter lettuce, onion bread (pb)

Rare roast beef, creamed horseradish, watercress, brioche

Atlantic prawn vol-au-vent, Bloody Mary dressing

Blue cheese crisp, celeriac remoulade, open focaccia (v)

Smoked salmon bagel, cream cheese, pickles, capers

Fennel sausage roll, piccalilli

SWEET

Homemade scones, plain and fruit, cream & preserves (v)

Apricot & white chocolate choux (v)

Victoria sponge (v)

Chocolate salt caramel tart (v)

Vanilla panna cotta, mango & passion fruit compote (pb)

Served with tea & coffee

v = vegetarian, pb = plant based



DRINKS

SOFT DRINKS

Coke	3.5
Diet Coke	3.5
Coke Zero	3.5
Lemonade	3.5
Tonic	3.5
Soda	3.5
Ginger Beer	3.5
Ginger Ale	3.5
Mineral Water (75cl)	6
Sparkling Water (75cl)	6

JUICE

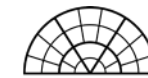
Apple	4
Orange	4
Grapefruit	4
Pineapple	4
Cranberry	4

HOUSE PRESS

Selection of House Press juices	6
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PUNCHY DRINKS

Peach, Ginger and Chai spice	6
Yuzu, Cucumber and Rosemary	6
Blood orange, Bitters and Cardamon	6



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