



CHAPLIN

Day Delegate Rate Menu



Welcome Coffee Break

Freshly brewed coffee and a selection of teas
Vanilla crowns and cinnamon swirls (v)
Banana, raisin and dried papaya muesli pots (v)
Pure apple juice

Morning Coffee Break

Freshly brewed coffee and a selection of teas
Homemade Cumberland sausage puff pastry rolls
Carrot, cucumber, plum tomato and baby gem crudities with hummus (ve, gf)
Kiwi, spinach, and cucumber smoothie

Working Lunch

Classic Caesar salad with anchovies, parmesan shavings and sourdough croutons (v)
Buttermilk fried chicken, sriracha mayonnaise and baby gem lettuce in a brioche bun
Mozzarella, plum tomato, rocket and salsa verde on sourdough (v)
Salmon rilette, confit shallots, chives and crème fraîche on ciabatta
Fresh fruit platter with pineapple, watermelon, cantaloupe melon and mixed berries (ve, gf)
Caramelised biscuit cheesecake (v)

OR

Hot Buffet Lunch

Minimum of 10 delegates | £15 supplement per person

Green pea and coconut soup served with bread rolls (ve)
Classic Caesar salad with anchovies, parmesan shavings and sourdough croutons (v)
Rainbow salad with cherry tomatoes, cucumber and lemon dressing (ve, gf)
Grilled beef bavette with chunky chips and bernaise sauce
Roasted sea bream with creamed leeks, carrots and dill sauce (gf)
Sweet pea and mint ravioli, broccoli puree (ve, gf)
Fresh fruit platter with pineapple, watermelon, cantaloupe melon and mixed berries (ve, gf)
Caramelised biscuit cheesecake (v)

Afternoon Coffee Break

Freshly brewed coffee and a selection of teas
Homemade plain and raisin scones with clotted cream and strawberry jam (v)
Falafel, beetroot, pomegranate and hummus molasses with olive oil (ve,gf)
Raspberry and lime infused water – tart, fruity and perfectly light

THE

DIXON

TOWER BRIDGE



Please speak to a member of the team if you have any allergies or intolerances before you order any food or drink.
All our dishes are prepared in a kitchen where cross-contamination may occur and we cannot guarantee an allergen-free environment.



DIXON BUTLER



Day Delegate Rate Menu

Welcome Coffee Break

Freshly brewed coffee and a selection of teas
Apple coronets and pain aux raisins (ve)
Coconut, raspberry, pineapple, mint and chia seed yoghurt pots (v, gf)
Pink grapefruit juice

Morning Coffee Break

Freshly brewed coffee and a selection of teas
Smoked salmon and beetroot roll-ups with herb cream cheese, lemon and capers
Pure butter classic mini madeleines (v)
Mango and banana smoothie (v)

Working Lunch

Superfood salad with kale, sweetcorn, omega seeds, cucumber, sweet potato and mung beans (ve, gf)
Grilled beef, tomato and chimichurri on French baguette
Falafel, hummus, avocado and coriander wrap (ve)
Tuna, mayonnaise, cucumber and red onion on sourdough
Fresh fruit platter with pineapple, watermelon, cantaloupe melon and mixed berries (ve, gf)
Yuzu cheesecake with a crunchy biscuit base (v)

OR

Hot Buffet Lunch

Minimum of 10 delegates | £15 supplement per person

Roasted butternut squash soup served with bread rolls (ve, gf)
Superfood salad with kale, sweetcorn, omega seeds, cucumber, sweet potato and mung beans (ve, gf)
Tomato panzanella salad with basil, olives and croutons (ve)
Roasted lamb rump, rosemary sauce and roast potatoes (gf)
Hake, green beans, peas and braised baby gem with a herb butter (gf)
Vegetable tagine, chickpeas, lemon and coriander with curried apricot and raisin couscous (ve)
Fresh fruit platter with pineapple, watermelon, cantaloupe melon and mixed berries (ve, gf)
Yuzu cheesecake with a crunchy biscuit base (ve)

Afternoon Coffee Break

Freshly brewed coffee and a selection of teas
Blueberry frangipane, almond (v)
Guacamole, feta cheese, omega seeds, pitta bread (ve, gf)
Ginger and orange infused water – zesty, warm and uplifting

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TAWO BUNCE



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ORWELL



Day Delegate Rate Menu

Welcome Coffee Break

Freshly brewed coffee and a selection of teas
Maple pecan plaits and raspberry crowns (v)
Granola and raisin yoghurt with berry compote (v)
Freshly squeezed orange juice

Morning Coffee Break

Freshly brewed coffee and a selection of teas
Blueberry and chocolate muffins (v)
Exotic fruit skewers with dragon fruit, pineapple, cantaloupe melon and watermelon (ve, gf)
Fruit of The Forest smoothie with blueberries, raspberries and strawberries (v, gf)

Working Lunch

Chicken club brioche bun with baby gem lettuce and fried egg
Grilled Mediterranean vegetables with basil pesto on focaccia (v)
Classic Greek salad with peppers, plum tomatoes, red onion, feta and olive oil (v, gf)
Crayfish and Atlantic prawns with marie rose dressing and rocket on ciabatta
Fresh Fruit Platter with pineapple, watermelon, cantaloupe melon and mixed berries (ve, gf)
Strawberry cheesecake (v)

OR

Hot Buffet Lunch

Minimum of 10 delegates | £15 supplement per person

Lentil soup with olive oil, coriander and bread rolls (ve, gf)
Classic Greek salad with peppers, plum tomatoes, red onion, feta and olive oil (v, gf)
New potato, chive and crème fraîche salad (v, gf)
Chicken Milanese with stir fried vegetables and beansprouts
Pan fried salmon, tender stem broccoli, sauce vierge (gf)
Chickpea and sweet potato katsu curry, jasmine rice (ve)
Fresh fruit platter with pineapple, watermelon, cantaloupe melon and mixed berries (ve, gf)
Strawberry cheesecake (v)

Afternoon Coffee Break

Freshly brewed coffee and a selection of teas
Battenburg selection – lemon and poppyseed, chocolate and orange, and raspberry and vanilla
Crispy halloumi fries with tzatziki dip (v)
Cucumber and mint infused water – light crisp and beautifully refreshing

THE
DIXON

TOWER BRIDGE



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