

# **BUFFET MENUS**





### **BREAKFAST MENU**

£16 per person

Mini Croissant (V)

Butter & Jam

Homemade Organic Granola (V) Greek Yoghurt, Seeds & Nuts

Fresh Fruit Skewers (VG, V, GF, DF)

Homemade Cookies (V)

Peanut Butter

Goji Berries & Oats

Orange Juice



#### **LUNCH MENU**

£22 per person

Pumpkin Salad (VG, V, GF, DF)
Baby Gem, Cashew Nuts, Chive Dressing

Ham & Cheese Sandwich

Tomato & Mozzarella Sandwich (V)

Smoked Aubergine (V, GF) Greek Yogurt & Basil Cress

Grilled Chicken Salad (GF, DF)
Baby Gem, Cashew Nut & Chive Dressing

Cured Beef Bresaola (GF)
Rocket & Parmesan



## **LUNCH MENU**

£18 per person

Pumpkin Salad (VG, V, GF, DF)
Baby Gem, Cashew Nuts, Chive Dressing

Ham & Cheese Sandwich

Tomato & Mozzarella Sandwich (V)

Smoked Aubergine (V, GF) Greek Yogurt & Basil Cress

Grilled Chicken Salad (GF, DF)

Baby Gem, Cashew Nut & Chive Dressing



## **ENHANCE YOUR MEETING**

Handcut Chips (VG, V, GF, DF)

Rustic Bread (VG, V, DF)
Crushed Tomato & Tahini

Iberico Cana de Presa (GF)

5 J Patanegra

9

Cheese Board (V)
Buffalo Camembert, Goat Blue Cheese,
Red Tuscan Pecorino
10

#### **TEA & COFFEE**

Filtered Tea & Coffee 3.75

Filtered Tea & Coffee
With a selection of
Chocolate Cookies and
Oats & Cranberry Cookies
4.75

Filtered Tea, Coffee & Pastries (V) 5.50