

Season - Relaxed Corporate Dining Formats

Our relaxed dining formats are designed for informal corporate events, networking receptions, and social occasions. These formats encourage guest interaction and flow, while delivering high-quality food in a flexible, modern style.

* Can be Gluten Free / ** Can be Dairy Free

Grazing Style - Drinks Reception | £15 per person

- Selection of breads, oat cakes and breadsticks
- Brie with beetroot chutney
- Smoked salmon and avocado
- Salami skewers
- Chorizo and sundried tomatoes
- Olives, hummus and babaganoush
- Pesto, olive oil and balsamic

Grazing Style - Main Meal | £40 - £60 per person

- Honey glazed hot ham
- Poached salmon
- Lamb kebabs
- Chicken satays
- Moroccan couscous
- Greek salad
- Beetroot salad
- Selection of breads and dips
- Cheese and charcuterie
- Sweet table with mini desserts
- Brownies, doughnuts, lemon tart, cheesecake and seasonal fruit

Bowl Food & Networking Dishes | £18-£28 per person

- Typically served as 3-5 bowls per person
- Braised beef and mash bowls
- Risotto or gnocchi
- Poke bowls
- Street-food inspired small bowls

Street Food Style Dining | £20-£35 per person

- Fried chicken burgers and sliders
- Korean fried chicken
- Gyozas (duck, vegetable or chicken)
- Pork ribs and skewers
- Beef burgers and sides
- Served as stations or informal plated service

Evening Snack Options | From £10 per person

- Cheese boards
- Charcuterie selections
- Late-night grazing tables

Minimum Spend

A minimum spend of £800 (plus VAT) applies to all relaxed dining formats. Final pricing will depend on guest numbers, selected menus, and service requirements.