

# Menus



# Sandwich lunch

H10 London Waterloo

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## OPTION 1

£22

Choose three sandwich options + Fruit pot

Prices Per person per service / VAT included  
Including Water and one soft drink per person

## OPTION 2

£40

Choose four sandwich options + Variety of lettuce (chicory, oak leaf, baby gem, lollo rosso...) + Selection of crudites (carrots, tomatoes, peppers, cucumber, onion, sweet corn, tuna & olives) + Soup of the day + Fruit pot

### CHOOSE SANDWICH OPTIONS FROM THE BELOW:

#### Caprese

*Rustic multi cereal baguette with tomatoes, mozzarella cheese, basil and olive oil pesto, water cress & lamb lettuce*

#### Salmon De Light

*Ciabatta bread with smoked salmon, ricotta cheese, water cress & wild rocket*

#### Autumn Snack

*Rustic multi cereal baguette with Spanish manchego cheese, quince jelly, cress, walnuts & honey*

#### Spanish Omelette

*Mediterranean roll with potatoes spanish omelette, fresh tomatoes & olive oil*

#### Waterloo Bagnat

*Bagnat multiseeds with English mustard, mayo, lollo bionda lettuce, roast ham, red leicester, poppy seeds & sundried tomatoes*

#### Tuna on Twist

*Rustic multi cereal baguette with tuna, lollo bionda lettuce, tomatoes, confit potatoes in olive oil, boiled eggs & mayo*

#### From the Land

*Tortilla wrap with cucumbers, lollo rosso & bionda lettuce, asparagus, sundried tomatoes & tartar sauce*

#### 302 Club

*Tortilla wrap with cucumber, chicken, sundried tomatoes, mature cheddar cheese, lollo bionda lettuce, boiled eggs & mayo*

#### Spring Snack

*Flaguette tomato and olive bread with vegan cheese, avocado, beef tomato, water cress & baby gem lettuce*

#### Sunny days

*Rustic multi cereal baguette with white asparagus, hummus, smoked paprika, lollo bionda lettuce & water cress*

#### Vegan Ways

*Ciabatta bread with fresh guacamole, Spanish "piquillo" peppers, vegan sundried tomatoes, mayo & rocket*

*In case of allergies or intolerances contact our staff*

# Buffet Menu

\*Minimum 25 delegates

H10 London Waterloo

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£50

Prices Per person per service / VAT included

Including Water and one soft drink per person

## BUFFET MENU

### Choose two starters:

*Charcuterie selection (chorizo, salamis, Iberian ham & pastrami)*

*Potato, smoked bacon & chives salad with mustard mayo dressing*

*Grilled marinated vegetables with balsamic & pesto dressing*

### Salad:

*Salad & Selection of crudites (carrots, tomatoes, peppers, cucumber, onion, sweet corn, tuna & olives)*

### Choose one main course

*Slow braised lamb shoulder, roast new potato, roast tomato, onion and peppers*

*Grilled Salmon with fresh green vegetables*

*Marinated Chicken breast with sautéed green beans and potatoes*

*Wild mushrooms rissotto with "garrotxa" goat cheese & wild rocket*

*Green Asparagus, Aubergine and Courgette Vegetables Spanish Paella (VG)*

### Desserts

*Chefs selection of two seasonal desserts*

Either Sandwich lunch or Buffet lunch includes mineral water (still & sparkling) and 1 soft drink per person.



*In case of allergies or intolerances contact our staff*

# 3 Course Menu

H10 London Waterloo

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£75

Prices Per person per service / VAT included  
Including Water and one soft drink per person

Choose one  
starter:

*White asparagus with mediterranean vegetable vinaigrette*

*Smoked Sardine and Roasted Red Pepper Salad on Toast*

*Iberian "Presa" Pure Pork Free-range with Match Stick Potatoes*

## MAINS

Choose one  
main:

*Grilled Salmon with fresh vegetables*

*Marinated Chicken breast with sautéed green beans and potatoes*

*Slow Braised Lamb Shoulder Roast New Potato, roast tomato, onions and peppers*

*Green Asparagus, Aubergine and Courgette Vegetables Spanish Paella (VG)*

## DESSERTS

Choose one  
dessert:

*Caramels Soufflé with Ice Cream*

*Chocolate Coulant with Ice Cream*

*Fresh Fruit Salad (VG)*

Mineral Water ( Still & Sparkling) / 1 soft drink or 1 glass of  
house wine or 1 bottle of house beer per person.

Separate area in the 302 restaurant

## ADD ONS

Bottle of Nuviana red; Tempranillo; DO Catalunya £32

Bottle of Nuviana white; Chardonnay; DOCatalunya £32

Bottle of Sparkling Cava Anna Blanc de Blancs £45



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# Tapas Menu

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£55

Prices Per person per service / VAT included

Including Water and one soft drink per person

## COLD DISHES

*Toasted Bread with Tomato and Serrano Ham*

*Tomato and Orange Salad with Mustard and Orange Vinaigrette (VG)*

*Octopus, Prawns and Potato Mayonnaise Salad*

## HOT DISHES

*Deep Fried Potatoes with Brava Sauce (VG)*

*Cocido Croquettes*

*Green Asparagus, Aubergine and Courgette Vegetables Spanish Paella (VG)*

*Iberian Pulled Pork "Presa" OR Chicken with Salmorejo and Serrano Ham Mini Burger*

## DESSERT

*Home Made Baked Cheesecake*

*Fruit Salad*

*Chocolate Brownie*

## ADD ONS

Bottle of Nuviana red; Tempranillo; DO Catalunya **£32**

Bottle of Nuviana white; Chardonnay; DOCatalunya **£32**

Bottle of Sparkling Cava Anna Blanc de Blancs **£45**



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# Canapé Menu

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4 canapés £20 per person per service

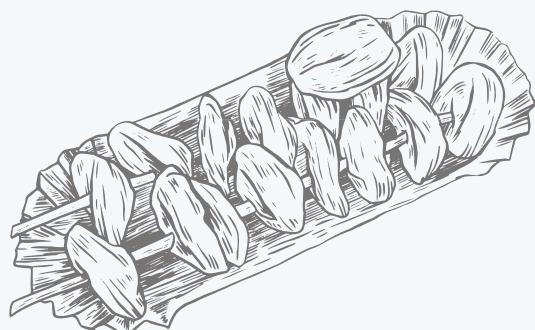
6 canapés £30 per person per service

8 canapés £50 per person per service

VAT included

Including Water and one soft drink per person

Same option must be chosen for the whole group



Choose from the Canapés selection below:

## COLD

*Salmorejo with Boiled Egg and Crunchy Iberian Ham (shot)*

*Cold Malagueña White Garlic Soup with Quince and*

*Grapes (shot) (VG)*

*Tomato and Orange Salad (VG)*

*Roast Red Pepper Hummus (VG)*

*Smoked Salmon Bombo*

*Octopus, Prawns and Potatoes Mayo Salad Basket*

*Spanish Omelette Pintxo on Tomato Bread (V)*

*Mini Toast with Caramelized Onions, Goat Cheese Roll and*

*Walnuts (V)*

*Smoked Sardine Mini Toast with Roast Pepper Salad*

*Chorizo Lollipop*

## HOT

*Mushrooms in Garlic Mini Toast*

*Deep Fried Cheese Bites with Tomato Jam (V)*

*Scrambled Egg with Prawns and Mushrooms Basket*

*Mini Iberian Pork pulled "Presa" Burger with Salmorejo*

*Mini Bravas Potatoes (VG)*

*Croquettes (stew, garlic prawns or spinach and hummus (VG))*

*Chunks of Deep Fried Monkfish*

*Iberian Pork Shoulder Mini Paella*

*Mini Vegetarian Paella (VG)*



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