

Menus



Sandwich lunch

H10 London Waterloo

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	<i>Rustic multi cereal baguette with tomatoes, mozzarella cheese, basil and olive oil pesto, water cress & lamb lettuce</i>
Salmon De Light	<i>Ciabatta bread with smoked salmon, ricotta cheese, water cress & wild rocket</i>
Autumn Snack	<i>Rustic multi cereal baguette with Spanish manchego cheese, quince jelly, cress, walnuts & honey</i>
Spanish Omelette	<i>Mediterranean roll with potatoes spanish omelette, fresh tomatoes & olive oil</i>
Waterloo Bagnat	<i>Bagnat multiseeds with English mustard, mayo, lollo bionda lettuce, roast ham, red leicester, poppy seeds & sundried tomatoes</i>
Tuna on Twist	<i>Rustic multi cereal baguette with tuna, lollo bionda lettuce, tomatoes, confit potatoes in olive oil, boiled eggs & mayo</i>
From the Land	<i>Tortilla wrap with cucumbers, lollo rosso & bionda lettuce, asparagus, sundried tomatoes & tartar sauce</i>
302 Club	<i>Tortilla wrap with cucumber, chicken, sundried tomatoes, mature cheddar cheese, lollo bionda lettuce, boiled eggs & mayo</i>
Spring Snack	<i>Flaguette tomato and olive bread with vegan cheese, avocado, beef tomato, water cress & baby gem lettuce</i>
Sunny days	<i>Rustic multi cereal baguette with white asparagus, hummus, smoked paprika, lollo bionda lettuce & water cress</i>
Vegan Ways	<i>Ciabatta bread with fresh guacamole, Spanish "piquillo" peppers, vegan sundried tomatoes, mayo & rocket</i>

In case of allergies or intolerances contact our staff

Buffet Menu

**Minimum 25 delegates*

H10 London Waterloo

£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 risotto with "garrotxa" goat cheese & wild rocket

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

Desserts

Chef's selection of two seasonal desserts

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



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3 Course Menu

H10 London Waterloo

£75

Prices Per person per service / VAT included

Including Water and one soft drink per person

STARTERS

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; DO Catalunya £32

Bottle of Sparkling Cava Anna Blanc de Blancs £45



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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; DO Catalunya £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

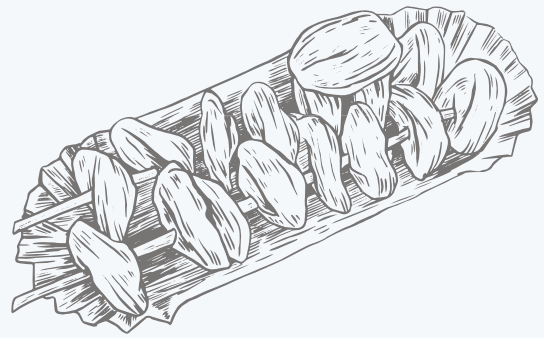
6 canapés £30 per person per service

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 Bombom

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 "Preso" Burger with Salmorejo

Mini Bravas Potatoes (VG)

*Croquettes (steak, 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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