



Graysons are immensely proud to deliver the catering for the GLA, based on a partnership of the highest sustainability standards.

Our sustainability approach is focussed on both environment and social value. This is enhanced by our partnership with Slow Food UK, a charitable organisation that works to protect global biodiversity and works directly with farmers, producers and communities to ensure that our edible heritage, and with it, our cultural connection to the past, is protected for generations to come. This, by its nature, is deeply rooted to practises which are climate friendly.

Slow Food have also named Graysons as 'the most sustainable caterer in the UK' for the fourth year running, which we are immensely proud of.

Our philosophy for GLA food has been the interconnected nature of sustainable, slow farmed, local, quality, artisan, nutrition dense, and ethical sourcing. Our suppliers are regularly updated to make sure we are reflecting the best that the local landscape has to offer. London has new innovators popping up all the time and we joyfully showcase the best on offer.

We also source produce from heritage and sustainable farms across the UK when seasonally appropriate to do so. Our menus also celebrate produce from the Ark of Taste, which is Slow Food's international 'at risk register' of breeds and varieties of produce which are in danger of being lost forever due to industrial farming.

Needless-to-say, we have strict parameters in place to ensure free-range eggs, sustainable fish and seafood, poultry from Soil Association accredited sources, and quality local dairy products. We also ensure that 90% of our fresh fruits and vegetables are in season, alongside seasonal, predominantly pasture-fed meat, such as our wild venison which is both incredible quality and carbon-negative.

Overall, the beating heart of everything we do is to buy fresh, top quality, local produce. Our chefs know the farms where our meat comes from, the day boats that our fish comes from and the individual growers of all our fantastic seasonal fruit, vegetables and herbs.

REFRESHMENTS & COFFEE BREAKS

Hot Beverages		62.00
Freshly brewed coffee Fruit, herbal and black tea infusions		£3.90 £4.90
served with a variety of biscuits served with a variety of mini pastries		£5.50
served with homemade cake bites		£6.00
served with nomernade cake bites served with scones, clotted cream and strawberry jam		£6.00
served with scories, clotted cream and strawberry jam		10.00
Cold Beverages		
Fruit juice includes orange and apple	1ltr	£4.50
Homemade lemonade	1lrt	£6.50
Elderflower with fresh mint	1lrt	£6.50
Mocktail	1lrt	£8.50
Still and sparkling water	750ml	£4.50
BREAKFAST		
DREARFASI		
Continental		£12.50
A selection of freshly baked mini pastries		
Seasonal fruit salad Yoghurt with compote		
Freshly brewed coffee Fruit, herbal and black tea infusions		
Business Cumberland sausage or back bacon served in artisan roll		£15.50
Scrambled free-range egg served in a baked organic wholemeal r	oll (V)	
Fresh seasonal fruit platter	. (.)	
Freshly brewed coffee Fruit, herbal and black tea infusions		
Plant-based		£13.50
Vegan pastry roll		
Fruit & toasted oat bar		
Coconut yoghurt fruit compote and granola crumb Freshly brewed coffee Fruit, herbal and black tea infusions		
Trestily brewed correct private, herbar and black tea infusions		
Breakfast pots		£5.50
Greek yoghurt or coconut yogurt & granola served with one choice of compote: mango honey raspberry	I nassionfruit	
	passioninal	
Fruit		64.50
Seasonal fruit bowl (1 piece per person) Seasonal sliced fruit platter		£1.50 £4.50
Seasonal Sheed It are placted		14.50
SWEET TREATS AND SNACKS		
Selection of freshly baked cookies		£2.80
Selection of mini pastries / croissants		£3.20
Flapjack		£5.00
Vegan brownie Lemon drizzle cake		£5.00 £5.00
Vistoria angra sanduriah		£5.00

All prices exclusive of VAT

Victoria sponge sandwich

Allergens: Gluten-Gl, Milk-Ml, Sulphides-Su, Mustard-Mu, Celery-Ce, Fish-Fi, Eggs-Eg, Nuts-Nu, Peanuts-PN, Sesame-Se, Soya-SOY.

Please be aware that our recipes may change at short notice due to unforeseen circumstances
such as supplier issues or product specification changes, this could change the allergens list for any of the dishes.

If you have a food allergy or special dietary requirement, please inform a member of our catering team

£5.00



SANDWICH LUNCH

Classic sandwich lunch

A selection of meat, fish and vegetarian sandwiches on a variety of granary, wholemeal and white sliced breads (1 round per person) served with:

seasonal fruit bowl potato crisps

Deluxe sandwich lunch

£17.95

£14.95

A selection of meat, fish and vegetarian sandwiches on a variety of artisan breads, wraps and rolls (1 round per person) served with:

seasonal sliced fruit potato crisps

Gluten free bread available on request and additional surcharge of 80pp

LUNCH ENHANCEMENTS

£5.00

Caribbean hot spicy jerk chicken* skewers
Jamaican beef patties
Smoked cod loin fishcakes with dill & caper sauce
Vegetable gyozas with soya & honey (V)
Mozzarella pearls, olive and tomato skewer with balsamic glaze (V)
Sweet chilli carrot and coriander koftas (Vg)
Vegan Wellington with chargrilled tomato chutney (Vg)
Vegan filo spring rolls on herb sprouts (Vg)

PLATTERS TO SHARE

Crudité and hummus platters

£ 7.50

cucumber | mixed capsicums | cherry tomatoes | celery sticks classic North African hummus | beets hummus

Cheese platters £14.50

selection of artisan British cheeses | celery | grapes | biscuits | chutney | quince

Mediterranean style platters

£16.50

Turkish lamb koftas | grilled garlic & cilantro prawns | spanakopita | rocket, ricotta & pecorino frittata | goat's cheese tartlets | olives accompanied with whipped feta & lemon dip | tzatziki | hummus

Asian style platter £17.50

Japanese skewered grilled chicken meatballs | crispy honey soy chicken fillets | Thai satay panko prawns | vegetable gyozas | spinach pakoras | sesame baked samosas accompanied with Thai dipping sauce | sambals

All prices exclusive of VAT

FORKLESS SELECTION

A selection of meat, fish and vegetarian sandwiches on a variety of artisan breads (1 round per person)

Choose five items from the following options £28.50

Extra items charged individually £ 4.50

Gluten free bread available upon request

Meat

Grilled chicken yakitori skewers with miso dressing Sumac roasted lamb, red pepper tapenade, cumin flatbread Sticky hoisin and ginger duck confit, pickled pear, crostini

Fish

Beetroot salmon gravadlax, dill cream cheese, pickled fennel, rye toast Smoked mackerel, spinach and spring onion tart Crab & leeks pakora, tandoori yoghurt, nigella seeds Smoked haddock kedgeree arancini, raita

Vegetarian

Dorstone goat's cheese & beetroot lolly pop with pine nut crumb Feta and spinach tart Poached apple chutney and gorgonzola tarts Parmesan & slow cooked ragu arancini, kale pesto

Plant

Sweet potato falafel Olive and sun-dried tomato tapenade tart Miso grilled aubergine and tofu skewers

Sweet

Mini baked Belgian chocolate cheesecake Lemon drizzle mini cake Seasonal fruit tartlets Pecan pie with lemon Chantilly cream

SNACKS

Sweet & salty popcorn	£2.00
Potato crisps	£2.50
Marinated olives	£3.50
Grazing nibbles	£5.50
cheese straws popcorn crisps olives	
Prices is based on per person	

FORK SELECTION

Please select two main courses, three side dishes and one dessert Served with freshly baked rolls Minimum 50 guests £35.50

MAIN

Corn fed chicken fillet with lemon and basil Jersey Royals, wilted spinach, baby leeks, crisp parmesan and a heritage tomato dressing Italian beef lasagne Chicken tikka bhuna Tunisian lamb tagine with honey roasted apricots

Grilled sea bass on a bed of curly kale with a slow cooked tomato and chilli salsa Roasted aubergine, chickpea and cauliflower ragout (Vg)
Spinach, capsicum and ricotta lasagne (V)
Okra and callaloo curry (Vg)

ON THE SIDE

Green vegetable salad
Tri colour cous cous
Classic new potato salad in a light lemon and caper herb mayonnaise
Orzo pasta salad with sugar snaps, mange tout, lemon cress
Mediterranean baked potatoes
Sag aloo (spinach and potato)
Pilau rice
Garlic bread
Naan bread

DESSERT

Apple tart tatin, ice cream, crushed hazelnut Chocolate & honeycomb mousse cake, ice cream Lemon and lime tart with candied zest and crème fraiche Chocolate brownies with raspberries and white chocolate blossom



CANAPÉS

Canapé is perfect bite size, and goes perfectly with any corporate, mid week event. We would suggest to aim for around 4-6 canapes per person, or if you wish to provide guests with a more substantial meal, we suggest to add bowl food to our event.

Classic Canapé Selection

Selection of 4 canapés per person	£16.00
Selection of 5 canapés per person	£20.00
Additional canapés per person	£ 4.00

Minimum 40 guests

Meat

Pesto chicken skewers Cut Tandoori chicken, mango chutney, coriander on Naan Spicy Naan with smoked chicken mousse coriander, mango Duck parfait, rhubarb compote, flat bread Herbs & honey cocktail sausage

Fish

Blinis with mascarpone and Avruga caviar Smoked Salmon tartar with mascarpone on blinis Tuna mousseline with celery & peppers on white bread Lime & chilli crab on cucumber cup

Vegetarian

Stilton mousse with pecan nut & fig puree on blinis Tomato tapenade, red and yellow peppers, tomato bread Mini goat's cheese & balsamic caramelised onion bites Wild mushroom arancini & arrabiata sauce

Plant Based

Sweet chilli & sesame tofu on jasmine rice sushi roll Olive and rocket tapenade on croute Tomato basil bruschetta Asparagus and roasted jewelled tomato on croute



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Gourmet Canapé Selection

Selection of 4 canapés per person	£18.00
Selection of 5 canapés per person	£22.50
Additional canapés per person	£ 4.25

Minimum 40 guests

Meat

Chicken stir fry with mangetout in tartlet
Moroccan marinated chicken, dried apricot and mango chutney on Naan
Mille Feuille of smoked chicken, Stilton and grape
Mini beef Wellington
Fresh marinated roasted duck with orange Confit on potato cake

Fish

Smoked salmon with salmon mousse and lemon on brown bread King prawn with homemade paprika, shallot and caper mayonnaise tart Thai fishcake with sweet chilli dip Tuna flakes, tuna mousseline with mascarpone and fried leek in tartlet

Vegetarian

Tartlet with mushroom Stroganoff
Vegetable frittata with sundried tomato
Filo parcel of feta, basil, red onion and black olive
Avocado mousse with Parmesan, black olive on Mediterranean bread

Plant Based

Caviar d' aubergine on rosti potato
Ciabattini avocado salsa, coriander, red pepper
Fresh asparagus, sundried tomato and black olive
Grilled zucchini wrap with rocket, peppers and tapenade stick
Asparagus and roasted jewelled tomato on croute

Dessert

Raspberry and rose macaroons
Spiced pear and almond tart
Tiramisu shot
Lemon curd meringue tartlet
Fruit brochette with coconut cream glaze (Vg)

All prices exclusive of VAT

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BOWL FOOD

Bowl food is served in hand sized bowls and food can be eaten with a fork. Bowl food allows guests to stay standing and mingle whilst they are eating, perfect for a more informal event.

Selection of 3 bowls per person	£18.00
Selection of 4 bowls per person	£24.00
Selection of 5 bowls per person	£30.00
Additional bowl per person	£ 6.00

Minimum 40 guests

Meat

Sri Lankan chicken curry with jasmine rice and coconut cream Slow cooked Middle Eastern lamb on jewelled tabbouleh cous cous Jerk chicken with rice and peas and fried plantain Jallof rice and pepper steak

Fish

Classic smoked haddock and prawn fish pie with edamame beans
Cod goujons, chunky chips, minted peas, caper mayonnaise
Pan fried plaice served with a roast garlic, glazed baby potatoes and celeriac cream
Caribbean Escovitch on a sweet potato mash

Vegetarian

Wild mushroom ravioli with truffle butter oil
Roasted butternut squash risotto with whipped goat's cheese and root vegetable crisp
Heritage tomato, baked tomini cheese, basil oil, olive crumb
Aubergine and courgette Dhansak, naan bread, raita

Plant Based

Panko crumbed tofu, black sesame seeds, chilli soy rice noodles Farro and barley salad with sliced avocado and cherry tomato balsamic oil Indian chickpea & lentil bhaji with vegetable madras

Dessert

Vegan chocolate orange mouse with chocolate shards Lemon posset with homemade raspberry shortbread biscuit Cherry & pistachio cake, sumac cream cheese, candied pistachio





A WORD ABOUT OUR WINE LIST

Working alongside one of the oldest independent wine merchants in the country, Davy's Wine Merchant, we have created a wine list that reflects our thirst for quality with an emphasis on independent small producers who have a sustainable approach to their work in the vineyard and cellar. The majority of the wines we have chosen come from European vineyards and those that come from further afield conform to the highest environmental standards.

All of our merchant's wines are shipped direct from vineyard to their historic Greenwich cellars, from which they are delivered by electric van. The journey from vineyard to your glass is as short and eco-friendly as possible.

We have chosen wines to compliment our menus and promote the flavours therein. We have made our selection not only on the wines being well made and good value, but also those which offer something special; an indefinable quality that, in our view, lifts them out of the ordinary. We hope you enjoy our selection as much as we do.

Through our trusted merchant we have access to over two thousand wines from entry level up to the very best names in the top wine growing regions, including rare vintage wines from the depths of their Greenwich cellars. If there is a specific wine you would like that is not on the list, please get in touch with one of our team and we will be delighted to source this for your event.

Sparkling | Champagne

Prosecco Extra Dry Botter, Veneto Italy NV

£38.50

Made from grapes grown in the area surrounding the villages of Conegliano and Valdobbiadene, the finest areas of production in the region. The grapes are hand harvested from Toffoli's 12 hectare estate, delivering a lifted and aromatic style which is a great alternative to Champagne.

Court Garden Classic Cuvee, Sussex England 2015

£56.00

Located in East Sussex, this family run estate is dedicated to produce hand crafted sparkling English wines using traditional grape varieties and bottle fermentation. A delicate wine with fresh pineapple and greengage fruit with a generous, toasty finish.

Champagne Dumenil 'Les Pêcherines' Vieilles Vignes Brut

£68.50

This independent Champagne House was founded in 1974 and has remained in the family for 5 generations. Les Pêcherines is named after the oldest vines in a plot that used to be planted with peach trees. This plot benefiting from perfect exposure to the sun and the typical Champagne chalk soil, produces wines of exceptional finesse. Complex aromas of grapefruit, vine peach and mango with nutty and toasty notes and a hint of brioche. Creamy texture beautifully balanced with a refreshing acidity and an incredible length.

G R A Y S O N S

White Wine

Trebbiano Rubicone Arche 2022, Italy, Veneto

£24.50

Made by family run winery Casa Vinicola Botter, founded in 1928 by Carlo Botter.

A beautiful tropical fragrance of stone fruits on the nose, whilst the palate is fresh and crisp with lovely citrus fruits.

Chemin de la Serre Marsanne-Viognier, Vin de Pays d'Oc, France 2022

£26.50

Flavours of white peach and apricot with hints of flowers and spice and a refreshing acidity.

Amori Pinot Grigio, Veneto Italy 2022

£27.50

Crisp white wine with citrus aromas. Easy drinking and very refreshing.

Mount Brown Estate Sauvignon Blanc, Waipara New Zealand 2023

£32.00

Benefitting from greater variation in temperature between night and day than more northerly Marlborough, keeping yields lower, Waipara has become a source of high-quality wine. Packed with intense notes of grapefruit, gooseberries, passion fruit and pineapple. The palate is well-balanced with great depth. Classic New Zealand Sauvignon!

Arcan Albarino, Rias Baixas Spain 2022

£41.50

This small family owned and operated winery covers two hectares of vines from some of the finest terroirs of Rías Baixas. All their vines are cultivated organically and hand harvested before undertaking fermentation in stainless steel tanks using indigenous yeasts. Intense notes of white flowers, pears, citrus fruits on the nose. Medium to full bodied on the palate with a lovely mouth-watering acidity, which goes on and on.

Red Wine

Arché Sangiovese, Rubicone 2022, Italy, Veneto

£24.50

Made by family run winery Casa Vinicola Botter, founded in 1928 by Carlo Botter. Their focus is very much on innovation through environmentally friendly policies.

A classic medium-bodied Sangiovese with heaps of cherry and plum fruit and balanced with a hint of spice on the finish.

Chemin de la Serre Carignan Vieilles Vignes, Vin de Pays d'Hérault, France 2022

£26.50

Made from old vine Carignan, a traditional grape variety from the South of France. This deep red offers delightful aromas of blackcurrant with a spicy twist and a hint of vanilla.

Armigero Sangiovese di Romagna Riserva, Emilia di Romagna Italy 2019

£29.00

A superb wine from the Emilia-Romagna region. Ruby red with lashings of ripe cherries, dried fruit and spice.

Domaine Bousquet Black Rock Malbec, Mendoza Argentina 2022

£33.50

The Bousquet family were originally growers in the Languedoc, France but began an exciting project in the high altitude Tepungato region in Mendoza, setting up the first organic certified vineyard in the region. Fermented in contact with American oak and aged for 6 months. A typical Malbec with aromas of blackberry and cassis and hints of spice and black pepper. Medium bodied with silky tannins and ripe fruit flavours. Overall, smooth and elegant.

Valserrano Rioja Crianza, Rioja Alavesa Spain 2017

£41.50

This long established family Bodega lies in the best part of Rioja, on the limestone ridges of the Alavesa region. Aromas of ripe black fruit and hints of oak and cinnamon. Medium to full-bodied with juicy fruits, soft tannins and good length