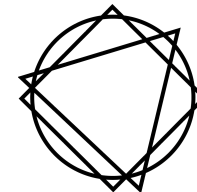




# BUILD YOUR OWN BUFFET



Prices are per platter and include VAT. We recommend one platter & 1 sharing platter every 4 people. Minimum booking 15 people. Prices do not include service charge.

## MAIN PLATTER

### MEAT £40

Beef Burger Sliders x 4  
Char Sui Pork Belly Bites x 4  
Buffalo Chick Wings x 4

### VEGGIE £40

Mini Goat Cheese Balls x 4  
Potato & Spinach Tortilla x 4  
Ratatouille & Polenta on Blue Corn Crackers x 4

### SEAFOOD £40

Creamy Amaretto Prawns x 4  
Tandoori Spice Salmon Bites x 4  
Battered Fish Bites x 4

### VEGAN £40

Jackfruit & Cranberry Burger Bites x 4  
Cauliflower Bites w Garlic Aioli x 4  
Spiced Guac on Toast x 4

## SIDE PLATTER

### SHARING SIDE £18

Skin on fries x 2  
Sweet potato fries x 2  
Onion rings x 10

### SALAD BOWLS £18

Mediterranean Salad (v)  
Kale Salad and Apple Salad (vg)

### LOADED SHARING SIDE £38

Nachos with cheese sauce and guacamole x 2  
Brisket beef fries with blue cheese sauce and salsa verde x 2  
Sweet potato fries topped with avocado mayo, salsa verde and pomegranate x 2

## DESSERT PLATTER

### FRUITY TARTLETS £35

Blackcurrent Mouse x 4  
Lemon Posset Choux x 4  
Exotic Fruit Skewers & Honey Yoghurt x 4

### DECADENT DESSERTS £38

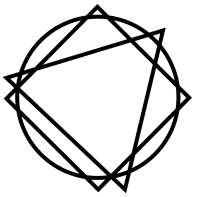
Chocolate Brownie Bites x 4  
Mini Speculoos Beignets x 4  
Mini Double Chocolate Eclairs x 4

**To check availability and book email [hire@studio9294.co.uk](mailto:hire@studio9294.co.uk)**

**\*\*Service charge is not included**



# SEATED MENU



2 courses: £39.5 per person including 1 large glass of wine

3 courses: £45 per person including 1 large glass of wine

Minimum 10 people. Please choose one option per person per course.

## STARTERS

### Seasonal soup (vg)

served with sourdough bread, paprika butter, coriander cress.

### Grilled Scallops

served with Paris mash on the shell, samphire topped on black pudding

### Vegetables Tartine (v)

served with creamy burrata, mixed cherry tomatoes & crispy rye bread.

### Smoked Duck Breast

served with burnt shallot, cauliflower puree, pickled carrot strings.

### Beetroot Smoked Salmon

served with soured cream, cracker bread and dill

## DESSERTS

### Sticky Toffee Pudding

with spiced rum toffee sauce and gingerbread ice cream.

### Apple & Blackberry Cinnamon Crumble

served with vanilla ice cream (vg)

### Assorted Cheese Platter

with grapes, fresh celery and quince Jelly

### Belgian Chocolate Brownie

with white chocolate sauce and honeycomb ice cream

## MAINS

### Slow cooked Beef Tenderlion

served with baby potato, peas & pancetta a la francaise, salsa verde, parsnip crisps and red wine jus.

### Butternut Squash & Lentil Wellington

served with roasted potatoes, honey glazed carrots, brussels sprouts, devils on horseback, cranberry sauce & red wine jus.

### Roasted Hake With Seasonal Breadcrumbs

served with shellfish veloute, crab fritters, twice cooked grilled leeks and lemon cress

### Miso Glazed King Oyster Mushrooms

served with mustard stock pearl barley, bok choy, toasted mixed sesame seeds.

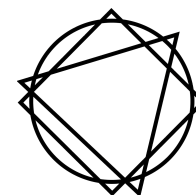
Prices do not include service charge

**To check availability  
or book, email  
[hire@studio9294.co.uk](mailto:hire@studio9294.co.uk)**

\*\*Service charge is not included



# BREAKFAST MENU



## BREAKFAST

£16.5 PER PERSON TO INCLUDE

### FOOD

Viennoiserie

Biscuits

Whole fruit

Yogurt with Granola  
(dairy)

### DRINKS

Tea and Coffee

Jugs of Water

2 x Fruit Juices

(orange/cranberry/apple/tropical)

### UPGRADES

Breakfast Bap ----- £5  
+ VAT

Bacon Bap and Hash Brown ----- £3  
+ VAT

Vegan Sausage Bap and Hash Brown ---- £3  
+ VAT

## LUNCH

### 2 COURSES

£39.5 per person including 1 large glass of wine

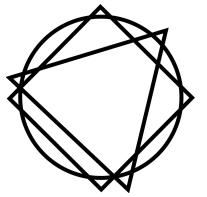
### 3 COURSES

£45 per person including 1 large glass of wine

\*\*Service charge is not included



# DRINKS PACKAGES



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## THE BOOZY BATH

**GOLD £750**

**75x Camden Hells Cans  
6x Bottles of Prosecco  
4x Bottles of House Wine**

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**SILVER £375**

**40x Camden Hells Cans  
4x Bottles of Prosecco 2x  
Bottles of House Wine**

**BRONZE £220**

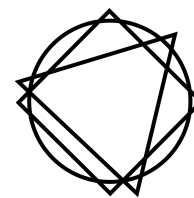
**25x Camden Hells Cans  
4x Bottles of Prosecco**

**\*A full drinks menu available at the bar throughout your booking**

**\*\*Service charge is not included**



# DRINKS PACKAGES



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## PRE-ORDER DRINKS

### COCKTAIL ON ARRIVAL

Rum Punch £9.5

Passionfruit or Strawberry Bellini £8

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### COCKTAIL JUGS OVER ICE

(We recommend 1 jug per 4 people)

Aperol Spritz £27

aperol, soda, prosecco

Hugo Spritz £27

gin, st germain elderflower, mint, prosecco

Margarita £35

agave, lime, tequila

### PITCHERS OF LAGER

(We recommend 1 jug per 4 people)

Camden Lager £25

Camden Pale Ale £25

Mahou Lager £26

Beavertown Neck Oil IPA £26

Jubel Lager £25

\*A full drinks menu available at the bar throughout your booking

\*\*Service charge is not included