

TOGETHER

Menu Day 1

BREAKFAST

WARM CINNAMON BUNS

SELECTION OF MINI SWEET PASTRIES

SAVOURY FILLED MINI CROISSANTS

COCONUT AND BLUEBERRY BIRCHER (VE) + (GF)

YOGHURT STATION, CHOICE OF UPCYCLED FRUIT COMPOTE AND TOPPINGS

SEASONAL SLICED FRUIT SALAD

FRESH PRESSED JUICES

AUTUMNAL WHOLE FRUIT SELECTION

AM BREAK

NO WASTE SMOOTHIES

MILK CHOCOLATE CHIP AND SEA SALT COOKIES

FRUIT FLAPJACK (VE) + (GF)

BAGEL BITES WITH SEVERN AND WYE SMOKED SALMON AND HERB CREAM CHEESE (GF)

LUNCH MAINS

ROASTED CHICKEN BREAST, LEMON AND HERB NEW POTATOES, WHITE WINE VELOUTÉ (GF)

SEA BREAM, BRAISED FENNEL, CITRUS, SEA HERBS (DF) + (GF)

WILD MUSHROOM SPELT RISOTTO, SHAVED PECORINO (VE)

LUNCH SALADS

HERB MARINATED FETA AND LENTIL SALAD (GF)

GRILLED PEACH, NECTARINE, ROCKET, BURRATA AND HOT HONEY DRESSING

HERITAGE BEETROOT SLAW (VE) + (GF)

ROASTED AUBERGINE, PRESERVED LEMON YOGHURT, BABA GANOUSH, CRISPY ONIONS (VE) + (GF)

A SELECTION OF ARTISANAL BREADS, CHEESE STRAWS, NETHEREND BUTTER & HOUSE DIPS

DESSERTS

TIRAMISU MOUSSE POTS WITH AMARETTI CRUMB

SELECTION OF SWEET CHOUX FILLED WITH CREAM

FRUIT TARTS WITH CRÈME DIPLOMAT (VE)

PM BREAK

LEMON MINI MUFFINS

AVOCADO CORN TACOS WITH ROSE HARISSA (VE) + (GF)

Our buffet is served in a shared environment and we can't guarantee any dish is completely allergen-free. Please speak to one of our team and we'll take care of you.

88 WOOD ST, EC2