TOGETHER

Menu Day 1

BREAKFAST

CINNAMON BUNS

MINI SWEET PASTRIES

MINI VEGAN PAINS AU CHOCOLAT (PB)

A SELECTION OF SAVOURY FILLED MINI CROISSANTS

SPICED APPLE BIRCHER MUESLI (PB)

SAVOURY BREAKFAST MUFFINS

GREEK YOGHURT STATION, CHOICE OF COMPOTE AND TOPPINGS

SEASONAL CUT FRUIT PLATTER (PB)

FRESHLY PRESSED JUICES (PB)

WINTER WHOLE FRUIT SELECTION (PB)

AM BREAK

SEASONAL SMOOTHIES (PB)

WHITE CHOCOLATE AND CRANBERRY COOKIES

BLACKCURRANT CRUMBLE BAR (PB)

PRAWN COCKTAIL BLINIS

LUNCH MAINS

ROSEMARY AND THYME CHICKEN BREAST, CELERIAC RISOTTO

TORCHED SALMON, SWEDE CRUSH, GRILLED LEEKS AND SAUCE VIERGE

SPINACH AND HARISSA WHITE BEAN CASSEROLE (PB)

LUNCH SALADS

HOT HONEY ROAST CARROT AND PARSNIP, RED PEPPER HOUMOUS

SPICED CAULIFLOWER, CRISPY CHICKPEAS, GIANT COUSCOUS (PB)

SHAVED BRUSSELS SPROUT SLAW (PB)

PESTO PASTA, MACERATED KALE, MIXED SEEDS AND AVOCADO (PB)

A SELECTION OF ARTISANAL BREADS (PB), CHEESE STRAWS, NETHEREND BUTTER AND HOUSE DIPS

DESSERTS

CITRUS MERINGUE TART

WINTER CHEESECAKE (PB)

SALTED CARAMEL CHOCOLATE BROWNIE BITES (PB)

PM BREAK

MINI TOMATO AND SPINACH MUFFINS

A SELECTION OF SWEET MINI TARTS (PB)

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.