

EXCEL
LONDON

HOSPITALITY

Hospitality Planner 2024





Welcome to ExCeL London Hospitality

We know good food is key to keeping you and your guests going.

From breakfast, brunches and lunches to delicious treats and healthy snacks, we have a range of tasty and nutritious options to fuel your guests for their day ahead. Our services include menu planning and all the equipment and hospitality professionals to deliver sustainable, world class hospitality and events.

Climate conscious catering

With sustainability at the heart of what we do, we're committed to achieving Climate Net Zero. Our plan includes reducing carbon emissions across the whole operation at ExCeL - from carefully selecting locally sourced, seasonal ingredients to minimising food waste and reducing product packaging, to using renewable energy.

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Refreshments

Refreshments

Drinks station

-  Tea/coffee/herbal teas (V)
£4.65 + vat per serving
-  Tea/coffee/herbal teas/biscuits (V)
£5.25 + vat per serving
Calories for biscuits per 100gms = 501 Kcal / 2098 KJ
-  Rolling tea/coffee/herbal teas (V)
£17.50 + vat per person based on up to an 8 hour service
-  Rolling tea/coffee/herbal teas/biscuits (V)
£22.00 + vat per person based on up to an 8 hour service
Calories for biscuits per 100gms = 501 Kcal / 2098 KJ

Cold drinks

Jug of fruit juice (1 litre)

£6.95 + vat per jug



-  Orange, apple or cranberry

Still/sparkling mineral water (750 ml glass bottle)

£5.90 + vat per 750 ml bottle




Juice station

£255.00 + vat per station (100 servings)

-  Organic Orange juice x 10lt (VE) (NGCI) 86 Kcal/370 KJ
-  Organic Cloudy apple juice x 10lt (VE) (NGCI) 86 Kcal/370 KJ

Smoothie station

£745.00 + vat per station (150 servings)

-  Mango, rosehip and goji berry smoothie x 10lt (VE) (NGCI)
110 Kcal/468 KJ
-  Kiwi, spinach, cucumber and lime smoothie x 10lt (VE) (NGCI)
98 Kcal/420 KJ
-  Guava, carrot and melon smoothie x 10lt (VE) (NGCI)
102 Kcal/428 KJ

Lemonade stand

£165.00 + vat per station (50 servings)

-  Cloudy lemonade x 10lt (VE) (NGCI) 68 Kcal/297 KJ



Breaks





Breaks

Break platters

Calorie information per 100gm unless otherwise stated





Plant based platter

£165.00 + vat per package (40 pieces)

-  Carrot cake with cinnamon frosting (VE) (NGCI) 170 Kcal/708 KJ
-  Pistachio and pear financier (VE) (NGCI) 452 Kcal/1894 KJ
-  Chocolate and peanut butter brownie (VE) (NGCI) 244 Kcal/1022 KJ
-  Loaded granola bar (VE) (NGCI) 266 Kcal/1110 KJ





Non gluten platter

£165.00 + vat per package (40 pieces)

-  71% Dark chocolate brownie (VE) (NGCI) 357 Kcal/1493 KJ
-  Almond madeleines (VE) (NGCI) 305 Kcal/1278 KJ
-  Pistachio and pear financier (VE) (NGCI) 452 Kcal/1894 KJ
-  Carrot cake with cinnamon frosting (VE) (NGCI) 170 Kcal/708 KJ





Afternoon cake platter

£145.00 + vat per package (40 pieces)

-  Coffee and walnut cake (V) 293 Kcal/1205 KJ
-  Apricot and almond slice (V) 214 Kcal/896 KJ
-  Amarena cherry blondie (V) 213 Kcal/891 KJ
-  Date cake with dulce de leche (V) 171 Kcal/717 KJ





Chocolate platter

£165.00 + vat per package (40 pieces)

-  71% dark chocolate brownie (VE) (NGCI) 357 Kcal/1493 KJ
-  Orange and chocolate jaffa cake (V) 233 Kcal/951 KJ
-  Chocolate and peanut butter brownie (VE) (NGCI) 244 Kcal/1022 KJ
-  Specaloos brownie (VE) 189 Kcal / 787 KJ





Scone platter

£145.00 + vat per package (40 pieces)

-  Plain scone with strawberry jam and clotted cream (V) 183 Kcal/765 KJ
-  Fruited scone with apricot jam and clotted cream (V) 207 Kcal/866 KJ
-  Plain scone with orange marmalade and clotted cream (V) 183 Kcal/765 KJ
-  Fruited scone with raspberry jam and clotted cream (V) 207 Kcal/866 KJ





Plant based afternoon selection

£165.00 + vat per package (40 pieces)

-  Blueberry and lemon cake (VE) 143 Kcal/597 KJ
-  Chocolate and coconut tart (VE) 266 Kcal/1113 KJ
-  Lemon drizzle cake (VE) 71Kcal/296 KJ
-  Cranberry and orange cake (VE) 150 Kcal/627 KJ

Scones and muffins

£215.00 + vat per platter (40 pieces)

-  Red Leicester and chive scone with mascarpone and smoked chilli jam (V) 193Kcal/763KJ
-  Corn muffin, cream cheese, black pepper, and jalapeno (V) 169Kcal/675KJ
-  Savoury scone with whipped goats cheese and apricot and ginger chutney (V) 231Kcal/920KJ
-  Corn muffin, cream cheese, charred corn, coriander and pickled chilli (V) 176Kcal/705KJ

Break stations

Healthy pick and mix stations

£625.00 + vat per station (serves 100)

Station one

Pumpkin and sunflower seeds (VE) (NGCI) 558 Kcal/2326 KJ

Golden raisins (VE) (NGCI) 275 Kcal/1171 KJ

Dark chocolate almonds (V) 545 Kcal/2271 KJ

Dried apricots (VE) (NGCI) 241Kcal / 1009KJ

Yoghurt coated banana chips (V) (NGCI) 543 Kcal/2266 KJ

Station two

Dried cranberries (VE) (NGCI) 331 Kcal/1399 KJ

Dark chocolate hazelnuts (V) 573 Kcal/2383 KJ

Blanched almonds (VE) (NGCI) 612 Kcal/2534 KJ

Dark chocolate raisins (V) 426 Kcal/1789 KJ

Coconut chips (VE) (NGCI) 660 Kcal/ 2761 KJ

Savoury snack station

£625.00 + vat per station (serves 100)

Station one

Basil picos (VE) (430g) 186 Kcal/791 KJ

Smoked almonds (VE) (NGCI) (1.4kg) 388 Kcal/1604 KJ

Salted fried corn (VE) (NGCI) (2kg) 255 Kcal/1075 KJ

Wasabi peanut ravioli (VE) (1.05kg) 248 Kcal/1046 KJ

Sea salt and balsamic broad beans and corn (VE) (NGCI) (1kg)
232 Kcal/973 KJ

Station two

Pistou mixed nuts (V) (NGCI) (1.1kg) 282 Kcal/1175 KJ

Fried and salted broad beans (VE) (NGCI) (2kg) 246 Kcal/1027 KJ

Tomato and smoked paprika picos (VE) (430g) 212 Kcal/896 KJ

Shatta spiced nuts (VE) (NGCI) (1.1kg) 292 Kcal/1219 KJ

Wasabi peas (VE) (NGCI) (1.2kg) 239 Kcal/1005 KJ

Pick and mix stations

£385.00 + vat per station (serves 100)

Station one (unwrapped)

Fizzy cherry cola bottles (NGCI) 350 Kcal/1486 KJ

Jelly beans (V) (NGCI) 376 Kcal/1596 KJ

Strawberry stix 381 Kcal/1614 KJ

Watermelon slices (NGCI) 341 Kcal/1447 KJ

Fried eggs (NGCI) 323 Kcal/1373 KJ

Station two (wrapped)

Rhubarb and custard 376 Kcal/1600 KJ

Pear drops 377 Kcal/1601 KJ

Chocolate limes 387 Kcal/1642 KJ

Sherbet lemons 375 Kcal/1595 KJ

Milk chocolate eclairs 444 Kcal/1888 KJ











Breakfast

Breakfast

Signature London cooked breakfast buffet




£20.50 + vat

-  **0.5** Kg CO₂e Grilled back bacon (NGCI) 422 Kcal/1766 KJ
-  **0.4** Kg CO₂e Cumberland sausage 163 Kcal/680 KJ
-  **0.1** Kg CO₂e Roasted plum tomato (VE) (NGCI) 22Kcal/92 KJ
-  **0.5** Kg CO₂e Scrambled egg (NGCI) 201Kcal/842 KJ
-  **0.2** Kg CO₂e Black pudding 186 Kcal/777 KJ
-  **0.1** Kg CO₂e Hash browns (VE) 99 Kcal/412 KJ
-  **0.1** Kg CO₂e Baked beans (VE) (NGCI) 151 Kcal/632 KJ
-  **0.1** Kg CO₂e Roasted button mushrooms (VE) (NGCI) 77 Kcal/323 KJ

Breakfast baps

£10.95 + vat







Brioche style bun (VE) filled with

-  **0.7** Kg CO₂e Grilled back bacon (NGCI) 744 Kcal/3115 KJ
-  **0.7** Kg CO₂e Cumberland sausage 588 Kcal/2458 KJ
-  **0.4** Kg CO₂e Vegan sausage (VE) 580 Kcal/2425 KJ

Served with tomato ketchup and brown sauces

Open breakfast sandwiches











£10.95 + vat

-  **0.4** Kg CO₂e Charred sourdough croute with roasted tomato, mozzarella, and monmouthshire smoked ham 299 Kcal/1251 KJ
-  **0.4** Kg CO₂e Toasted rye bread, cream cheese, smoked chalk stream trout, capers and lemon zest 294 Kcal/1227 KJ
-  **0.2** Kg CO₂e Focaccia bread, Trealy Farm sobrasada, green olive, wild rocket, extra virgin olive oil 248 Kcal/1036 KJ
-  **0.1** Kg CO₂e Charred sourdough croute with veduja, marinated black olive and wild rocket (VE) 197 Kcal/825 KJ
-  **0.2** Kg CO₂e Toasted rye bread, cream cheese, dill marinated heritage carrot lox, mara shony seaweed flakes (VE) 244 Kcal/1015 KJ
-  **0.4** Kg CO₂e Charred sourdough croute, roasted tomato, Trealy Farm fennel salami, mozzarella 339 Kcal/1416 KJ

Breakfast


Granola station

£725.00 + vat per station serves 125pax

-  Super greens granola (VE) 463 Kcal/1939 KJ
-  Apple, raisin and cinnamon granola (VE) 437 Kcal/1833KJ
-  Chocolate granola (VE) 503 Kcal/2106 KJ
-  Greek style yoghurt (V) (NGCI) 75 Kcal/313 KJ
-  Alpro soya yoghurt (VE) (NGCI) 50 Kcal/212 KJ
-  Pumpkin and sunflower seeds (VE) (NGCI) 558 Kcal/2326 KJ
-  Golden raisins (VE) (NGCI) 275 Kcal/1171 KJ
-  Honey (V) (NGCI) 304 Kcal/1261 KJ
-  Fruit Compote (VE) (NGCI) 75 Kcal/315 KJ
-  Dark Chocolate (VE) (NGCI) 550 Kcal/2303 KJ

Continental breakfast

£22.50 + vat

-  Large plain croissants (V) 255 Kcal/1071 KJ
-  Large Danish pastries (V) 309 Kcal/1296KJ
-  British charcuterie selection (NGCI) 55 Kcal/228 KJ
-  Sliced emmental (V) (NGCI), mozzarella (V) (NGCI) and tomato (VE) (NGCI). emmental 73 Kcal/305 KJ, mozzarella 183 Kcal/756 KJ, tomato 10 Kcal/43 KJ
-  Sliced pineapple and melon (VE) pineapple 23Kcal/98 KJ, melon 20 Kcal/83 KJ
-  Bread rolls (V) 114 Kcal/486 KJ
-  Tiptree preserves and jams (VE) 75 Kcal/320 KJ



Morning packages

 **0.1 Kg CO₂e** **Miniature Danish pastries and croissant** (36 pieces)

£125.00 + vat per package

Chocolate twist, cinnamon swirl, cranberry twist, custard extravagant, mini croissant, pain au chocolate (6 of each) (V)
101 Kcal/426 KJ

 **0.1 Kg CO₂e** **Muffin selection** (50 pieces)

£175.00 + vat per package

Salted caramel, apple and cinnamon, chocolate and hazelnut, red fruit and seed, fruit and nut morning muffin (10 of each) (V)
91 Kcal/381 KJ

 **0.1 Kg CO₂e** **Yoghurt and fruit** (50 pieces)

£265.00 + vat per package

Coconut yoghurt with preserved fruit puree and house granola
213 Kcal/889 KJ, Fresh cut pineapple with lime zest 41 Kcal/172 KJ,
fresh cut melon with raspberry 34 Kcal/142 KJ
(20 x yoghurt pots, 15 pineapple, 15 melon) (VE)

 **0.1 Kg CO₂e** **Overnight oats** (50 pieces)

£265.00 + vat per package

Preserved banana bircher with Tate and Lyle golden syrup
304 Kcal/1270 KJ, acai and blueberry overnight oats with
toasted coconut chips 316 Kcal/1323 KJ. (25 of each) (VE)

 **0.3 Kg CO₂e** **Savoury assortment** (40 pieces)

£215.00 + vat per package

Cumberland sausage roll with red onion chutney 155 Kcal/649 KJ,
Poached salmon, spinach and ricotta tart 146 Kcal/612 KJ, bacon,
leek and mature British cheddar tart 146 Kcal/612 KJ, black pudding
sausage roll 155 Kcal/649 KJ (10 of each)

 **0.1 Kg CO₂e** **Large plant based pastries** (16 pieces)

£105.00 + vat per package

Vanilla and hazelnut crown, raspberry filled croissant and cherry
and linseed crown (4 vanilla crown, 8 croissant, 4 cherry crown)
(VE) 298Kcal/1251 KJ

 **0.1 Kg CO₂e** **Large pastries** (16 pieces)

£105.00 + vat per package

Pain au raisin 309 Kcal/1296 KJ, pain au chocolat 261 Kcal/1094 KJ,
almond croissant 344 Kcal / 1444 KJ, chocolate twist 273 Kcal/1145 KJ
(4 of each) (V)



Lunches







Lunches

Sandwich buffet lunch

Calorie information per 100gm unless otherwise stated

Deli lunch buffet A

£36.50 + vat per person





-  Smoked salmon and cream cheese 207Kcal/869KJ, prawn mayonnaise 225Kcal/940KJ and tuna salad sandwiches 172Kcal/722KJ
 -  Coronation chicken 211Kcal/882KJ, chicken salad sandwiches 166Kcal/694KJ, chicken Caesar tortilla wrap 264Kcal/1105KJ
 -  Roasted tomato and houmous (VE) 196Kcal/820KJ, coronation chickpea sandwiches (VE) 193Kcal/805 KJ, falafel and sweet potato on beetroot wrap (VE) 215Kcal/908KJ
 -  Lightly salted Kettle Crisps (VE) (NGCI) 491Kcal/2048KJ
- Seasonal salad
(please select one for the correct time of year for the event)
[See salad planner for calories](#)
-  Caramelised onion and mature cheddar tart (VE) 146Kcal/612KJ
 -  71% Dark chocolate brownie (VE) (NGCI) 357Kcal/1493KJ

Fruit juice and mineral water

Deli lunch buffet B

£34.00 + vat per person

(0.5 round of sandwiches/2 salads)

-  Smoked salmon and cream cheese 207Kcal/869KJ, prawn mayonnaise 225Kcal/940KJ and tuna salad sandwiches 172Kcal/722KJ
-  Coronation chicken 211Kcal/882KJ, chicken salad sandwiches 166Kcal/694KJ, chicken Caesar tortilla wrap 264Kcal/1105KJ
-  Roasted tomato and houmous (VE) 196Kcal/820KJ, coronation chickpea sandwiches (VE) 193Kcal/805 KJ, falafel and sweet potato on beetroot wrap (VE) 215Kcal/908KJ
-  Lightly salted Kettle Crisps (VE) (NGCI) 491Kcal/2048KJ

Seasonal salad 1



(please select one for the correct time of year for the event)

[See salad planner for calories](#)

Seasonal salad 2

(please select one for the correct time of year for the event)

[See salad planner for calories](#)






-  Caramelised onion and mature cheddar tart (VE) 146Kcal/612KJ
-  71% dark chocolate brownie (VE) (NGCI) 357Kcal/1493KJ

Fruit juice and mineral water

Lunches

Seasonal salad menu

Cost included with deli lunch buffet








-  0.1 Kg CO₂e Roasted autumn squash and red onion fattoush, za'atar roasted crispy flatbread, sumac spice and lemon zest (VE) (NGCI) 104Kcal/437KJ
-  0.1 Kg CO₂e Celeriac, cabbage and carrot slaw with wholegrain mustard and parsley mayonnaise (VE) 65Kcal/271KJ
-  0.1 Kg CO₂e Potato salad with roasted red onion and spinach, rosemary, and truffle infusion mayonnaise (VE) (NGCI) 97Kcal/404KJ
-  0.1 Kg CO₂e Balsamic roasted beetroot and red onion panzanella, oven baked sourdough, rocket and olive oil (VE) (NGCI) 104Kcal/436KJ
-  0.1 Kg CO₂e Roasted chickpea and quinoa tabbouleh, preserved tomato, pickled cucumber, parsley, mint and lemon with extra virgin olive oil (VE) (NGCI) 117Kcal/492KJ



Cold buffet lunch








Working salad lunches A

£38.50 + vat per person

-  0.3 Kg CO₂e Roasted root vegetables and red onion fattoush, za'atar roasted crispy flatbread, sumac spice, lemon and olive oil with chargrilled Penrith chicken breast (NGCI) 86Kcal/363KJ
-  0.3 Kg CO₂e Potato salad with celeriac and kale, roasted almond, Dijon mustard emulsion and flaked Scottish salmon 175Kcal/733Kcal
-  0.1 Kg CO₂e Roasted cauliflower panzanella, cauliflower leaf, toasted hazelnut, oven baked sourdough and pickled sultanas (VE) (NGCI) 127Kcal/532KJ
-  0.1 Kg CO₂e Lightly salted Kettle Crisps (VE) (NGCI) 491Kcal/2048KJ
-  0.2 Kg CO₂e Roasted leek and mature cheddar tart (VE) 164Kcal/685KJ
-  0.1 Kg CO₂e 71% dark chocolate brownie (VE) (NGCI) 357Kcal/1493KJ
-  0.1 Kg CO₂e Fruit juice and mineral water








Working salad lunches B

£38.50 + vat per person

-  0.3 Kg CO₂e Roasted winter roots, veduja, roasted red onion, spinach and giant couscous with chargrilled Penrith chicken breast (NGCI) 83Kcal/346KJ
-  0.3 Kg CO₂e Potato with spinach, watercress, wholegrain mustard, chive and flaked Scottish salmon 151Kcal/633KJ
-  0.3 Kg CO₂e Preserved antipasti vegetable panzanella, roasted sourdough, olive oil and lemon (VE) (NGCI) 116Kcal/485KJ
-  0.1 Kg CO₂e Lightly salted Kettle Crisps (VE) (NGCI)
-  0.2 Kg CO₂e Baked celeriac, thyme and goats cheese tart (V) 126Kcal/530KJ
-  0.1 Kg CO₂e 71% dark chocolate brownie (VE) (NGCI) 357Kcal/1493KJ
-  0.1 Kg CO₂e Fruit juice and mineral water

Working salad lunches C

£38.50 + vat per person

-  0.5 Kg CO₂e Preserved summer artichoke, aubergine and smoked tomato panzanella, sourdough, spinach and red onion with chargrilled Penrith chicken breast (NGCI) 115Kcal/481KJ
-  0.3 Kg CO₂e Potato with celeriac, kale, toasted walnut, lemon and flaked Scottish salmon 168Kcal/704KJ
-  0.1 Kg CO₂e Roasted cauliflower, cauliflower leaf, celeriac, toasted hazelnut, lemon and parsley (VE) (NGCI) 72Kcal/301KJ
-  0.1 Kg CO₂e Lightly salted Kettle Crisps (VE) (NGCI)
-  0.3 Kg CO₂e Preserved tomato and mature cheddar tart (VE) 146Kcal/612KJ
-  0.1 Kg CO₂e 71% dark chocolate brownie (VE) (NGCI) 357Kcal/1493KJ
-  0.1 Kg CO₂e Fruit juice and mineral water

Enhancements

To be sold in addition to a working lunch/reception order.

Cannot be ordered as a stand alone item.

British cheese board

£205.00 + vat per board (serves approx. 8-12)

Butlers secret cheddar (NGCI) (V) 416Kcal/1725KJ

West country brie (NGCI) (V) 351Kcal/1453KJ

Kidderton ash (NGCI) (V) 331Kcal/1372KJ

Cropwell bishop stilton (NGCI) (V) 410Kcal/1700KJ

Celery (VE) (NGCI) 19Kcal/81KJ, dried apricots (NGCI) (VE) 253Kcal/1070KJ,

walnuts (NGCI) (VE) 705Kcal/2951KJ, green tomato chutney (NGCI) (VE)

154Kcal/655KJ, Millers toast Selection (V) 38Kcal/1611KJ

Premium British cheese board

£265.00 + vat per board (serves approx. 8-12)

Black bomber (V) (NGCI) 415Kcal/1720KJ

Sussex camembert (V) (NGCI) 400Kcal/1660KJ

Cornish gouda (NGCI) 454Kcal/1879KJ

Cropwell bishop stilton (NGCI) (V) 410Kcal/1700KJ

Celery (VE) (NGCI) 19Kcal/81KJ, dried apricots (NGCI) (VE)

253Kcal/1070KJ, walnuts (NGCI) (VE) 705Kcal/2951KJ, green tomato

chutney (NGCI) (VE) 154Kcal/655KJ, Millers toast selection (V)

38Kcal/1611KJ




Hot Buffet Lunch

£59.50 + vat per person based on a standing buffet




£69.50 + vat per person based on a seated buffet

Hot buffet lunch A



Mains

-  1.8 kg CO₂e Slow braised winter venison, red wine, rosemary and redcurrant (NGCI) 113Kcal/472KJ
-  1.0 kg CO₂e Smoked haddock with vintage cheddar and roasted leek (NGCI) 111Kcal/424KJ
-  0.3 kg CO₂e Celeriac, leek, and gruyère gratin (VE) (NGCI) 94Kcal/349KJ



Sides

-  0.1 kg CO₂e Creamed potato (VE) (NGCI) 153Kcal/639KJ
-  0.1 kg CO₂e Roasted cauliflower with parsley crumb (VE) 155Kcal/652KJ
-  0.2 kg CO₂e Local bakery bread rolls selection, Welsh butter (V) 353Kcal/1476K

Salads

-  0.1 kg CO₂e Roasted root vegetables and red onion fattoush, za'atar roasted crispy flatbread, sumac spice, lemon and olive oil (VE) (NGCI) 84Kcal/351KJ
-  0.1 kg CO₂e Winter rainbow slaw with fresh horseradish mayonnaise 61Kcal/255KJ




Desserts

-  0.5 kg CO₂e Lemon posset with preserved mango (VE) (NGCI) 215Kcal/1052KJ
-  0.1 kg CO₂e Pumpkin pie with cinnamon spiced frosting (VE) 213Kcal/896KJ




* Bread rolls only available for seated buffet

Hot buffet lunch B



Mains

-  0.9 kg CO₂e Pan fried Penrith chicken with roasted parsnip and sage (NGCI) 131Kcal/550KJ
-  0.7 kg CO₂e Baked salmon with dill butter, cranberry, almond and parsley (NGCI) 314Kcal/1312KJ
-  0.2 kg CO₂e Maple roasted squash, toasted pecans, roasted red onion and maple soy dressing (VE) (NGCI) 82Kcal/342KJ



Sides

-  0.5 kg CO₂e Gratinated potato with wholegrain mustard and mature cheddar (VE) 118Kcal/495KJ
-  0.1 kg CO₂e Roasted winter roots (VE) (NGCI) 81Kcal/338KJ
-  0.2 kg CO₂e Local bakery bread rolls selection, Welsh butter (V) 353Kcal/1476KJ

Salads




-  0.1 kg CO₂e Roasted cauliflower panzanella, cauliflower leaf, toasted hazelnut, oven baked ciabatta and pickled sultanas (VE) (NGCI) 353Kcal/1476KJ
-  0.1 kg CO₂e Multi grain tabbouleh, smoked tomato, preserved lemon and pickled cucumber, parsley and mint (VE) (NGCI) 353Kcal/1476KJ

Desserts




-  0.4 kg CO₂e Dark chocolate pot with salted caramel and brownie pieces (VE) (NGCI) 394Kcal/1649K
-  0.1 kg CO₂e Apple and cranberry Bakewell tart (VE) (NGCI) 120Kcal/502KJ

Hot buffet lunch C



Mains

-  Thai red style beef curry, fresh coriander (NGCI) 148Kcal/563KJ
-  Tandoori Salmon, lightly spiced potatoes with onion seeds (NGCI) 255Kcal/1059KJ
-  Lemon verbena harissa roasted squash, red onion, soy roasted squash seeds (VE) (NGCI) 68Kcal/285KJ



Sides

-  Saffron steamed rice (VE) (NGCI) 120Kcal/500KJ
-  Cumin roasted parsnips (VE) (NGCI) 75Kcal/309KJ
-  Local bakery bread rolls selection, Welsh butter (V) 353Kcal/1476KJ

Salads

-  Roasted mushroom, spinach and red onion panzanella, ciabatta (VE) (NGCI) 87Kcal/363KJ
-  Potato salad with celeriac and kale, roasted almond, Dijon mustard emulsion (VE) 103Kcal/431KJ




Desserts

-  Rhubarb and orange crumble with vanilla custard (VE) (NGCI) 342Kcal/1431KJ
-  Chocolate pot with preserved raspberry (VE) 358Kcal/1497KJ




* Bread rolls only available for seated buffet

Hot buffet lunch D



Mains

-  Cumin and coriander chicken, tomato with chilli flakes and kidney beans (NGCI) 101Kcal/424KJ
-  Roasted cod, leeks, lemon and parsley butter (NGCI) 88Kcal/368KJ
-  Soy, mushroom and celeriac casserole (VE) 41Kcal/171KJ



Sides

-  Smoked paprika and red onion potatoes (VE) (NGCI) 81Kcal/339KJ
-  Gratinated cauliflower with mature cheddar (VE) (NGCI) 86Kcal/362KJ
-  Local bakery bread rolls selection, Welsh butter (V) 41Kcal/171KJ

Salads

-  Roasted winter roots, veduja, roasted red onion and spinach (VE) (NGCI) 76Kcal/317KJ
-  Preserved vegetable panzanella, roasted sourdough, rocket and herbs (VE) (NGCI) 116Kcal/485KJ

Desserts

-  Vanilla cheesecake with pear compote, cinnamon, and pecan (VE) (NGCI) 241Kcal/1009KJ
-  Chocolate and coconut caramel tart (VE) 286Kcal/1195KJ







Receptions

Receptions

Finger food





Succulent skewers

£255.00 + vat per platter (40 pieces)

-  Fennel salami and British chorizo (NGCI) 295Kcal/1235KJ
-  Smoked duck breast and cherry (NGCI) 106Kcal/443KJ
-  Roast beef with balsamic borretane onion (NGCI) 106Kcal/443KJ
-  Chicken glazed with lovage pesto (NGCI) 110Kcal/460KJ





Sushi sharer

£345.00 + vat per platter (40 pieces)

-  Spicy salmon I/O roll 175Kcal/734KJ
-  Prawn nigiri 159Kcal/668KJ
-  California I/O roll 185Kcal/777KJ
-  Grilled Salmon maki roll 188Kcal/789KJ





Best of British

£255.00 + vat per platter (40 pieces)

-  Yorkshire pudding with blue cheese mousse and Herefordshire beef 262Kcal/1024KJ
-  Cumberland sausage and black pudding sausage roll 311Kcal/1298KJ
-  Leek and mature cheddar quiche 146Kcal/612KJ
-  Dill cured chalk stream trout with gherkin (NGCI) 136Kcal/567KJ





Simply sushi

£345.00 + vat per platter (40 pieces)

-  Fried tofu nigiri (VE) 217Kcal/908KJ
-  Braised bamboo I/O roll (VE) 163Kcal/684KJ
-  Wakame seaweed maki roll (VE) 157Kcal/663KJ
-  Shitake mushroom maki roll (VE) 147Kcal/618KJ

Plant based bites





£245.00 + vat per platter (40 pieces)

-  Pea and 'cream cheese' crostini with lemon and mint (NGCI) (VE) 143Kcal/595KJ
-  Tomato bruschetta with pesto and rocket (NGCI) (VE) 153Kcal/638KJ
-  Poponcini pepper and smoked tomato kebab (NGCI) (VE) 91Kcal/382KJ
-  Charred corn, pickled pink onion and 'cream cheese' crostini (NGCI) (VE) 190Kcal/788KJ

Warm items





Kebab collection

£295.00 + vat per platter (40 pieces)

-  **0.3** Kg CO₂e BBQ pork belly bites with crispy shallots (NGCI) 322Kcal/1348KJ
-  **0.7** Kg CO₂e Lamb kofte with mint and lemon gremolata (NGCI) 190Kcal/793KJ
-  **0.5** Kg CO₂e Beef seekh with mango and coriander dressing (NGCI) 295Kcal/1234KJ
-  **0.1** Kg CO₂e Chicken tandoori with cucumber yoghurt (NGCI) 92Kcal/375KJ





Sliders

£325.00 + vat per platter (40 pieces)

-  **0.8** Kg CO₂e Harissa lamb slider, pickled chilli, coriander and apricot 216Kcal/892KJ
-  **1.0** Kg CO₂e Barbeque short rib slider with blue cheese and onion 246Kcal/1030KJ
-  **0.4** Kg CO₂e Shredded pork slider, goats' cheese, chilli and coriander 237Kcal/993KJ
-  **1.8** Kg CO₂e Beef slider, burger sauce, dill pickle 242Kcal/1038KJ

Plant based platter

£245.00 + vat per platter (40 pieces)

-  **0.1** Kg CO₂e Cauliflower bite kebab with romesco sauce (NGCI) (VE) 189Kcal/787KJ
-  **0.1** Kg CO₂e Onion bhaji with mango and coriander mayonnaise (NGCI) (VE) 207Kcal/865KJ
-  **0.1** Kg CO₂e Thai spiced meatball skewer, lime and smoked chilli (VE) 234Kcal/976KJ
-  **0.1** Kg CO₂e Roasted mushroom and pesto arancini (VE) 254Kcal/1063KJ



Receptions

Canapés

4 canapés per person £32.00

6 canapés per person £45.00

Additional canapés at £7.25

Plant based

Ciabattini avocado salsa coriander red pepper (VE) 173Kcal/725KJ

North African minted couscous on carrot (VE) 98Kcal/414KJ

Fresh asparagus sundried tomato and black olive on ficelle (VE)

158Kcal/660KJ

Mixed roasted peppers with red pesto on ficelle (VE) 148Kcal/623KJ

Bundle of julienne vegetable bundle chives balsamic dressing (VE)

93Kcal/383KJ

Non Gluten Containing

Chargrilled asparagus with Parma ham and sundried tomato (NGCI)

174Kcal/727KJ

Chorizo base avocado salsa coriander chopped red pepper (NGCI)

278Kcal/1152KJ

Loin of salmon with crayfish, ginger and lemon (NGCI)

169Kcal/706KJ

Mozzarella base sundried tomato asparagus yellow cream

cheese olive (NGCI) 258Kcal/1070KJ

Omelette base with smoked trout & Lemon zest (NGCI)

284Kcal/1173KJ

Chargrilled carrot zucchini tower red pepper tapenade (NGCI) (V)

93Kcal/386KJ

Aubergine parcel of red pepper and caviar d'aubergine (NGCI) (V)

193Kcal/791KJ

Meat

Tandoori chicken, mango chutney and coriander on naan

203Kcal/849KJ

Pastrami, mustard and gherkin on ciabatta 230Kcal/962KJ

Chorizo and red pepper mousse with spring onion 379Kcal/1585KJ

Roast beef with horseradish on yorkshire pudding 254Kcal/1062KJ

Fish

Smoked salmon mousse, rye bread, turmeric butter and chive 276Kcal/1154KJ

Tuna mousse with celery and peppers on white bread 200Kcal/836KJ

Crayfish on rye with beetroot mousse, basil and lemon 252Kcal/1054KJ

Lemon and dill mousse wrapped in smoked salmon on charcoal shortbread

308Kcal/1288KJ

Vegetarian

Grape with cream cheese and pistachio (V) 354Kcal/1481KJ

Stilton mousse with pecan nut and fig purée on blini (V)

327Kcal/1368KJ


Mozzarella base with tomato tapenade, shallot salsa and black olive (V)

280Kcal/1171KJ

Mild goat cheese, fig chutney, grape on feuilleté (V) 359Kcal/1502KJ

Bar Snacks

£7.25 + vat per person (selection of 4)

-  Pecoino and black pepper picos (V) 354Kcal/1495KJ
-  Rosemary almonds, cashews, and peanuts (NGCI) (VE) 618Kcal/2559KJ
-  Wasabi ravioli peanuts (VE) 433Kcal/1823KJ
-  Fried and salted giant corn (NGCI) (VE) 437Kcal/1837KJ
-  Basil picos (VE) 322Kcal/1364KJ
-  Truffle and pecorino almonds, cashews, macadamia and pecans (NGCI) (V) 636Kcal/2631KJ
-  Fried broad beans with chilli (NGCI) (VE) 403Kcal/1689KJ
-  Salt and pepper cashews (NGCI) (VE) 564Kcal/2239KJ
-  Tomato and smoked paprika picos (VE) 367Kcal/1546KJ
-  Rose harissa almonds, cashews and peanuts (NGCI) (VE) 606Kcal/2514KJ
-  Chilli rice crackers (VE) 563Kcal/2438KJ
-  Vegetable kettle crisps (NGCI) (VE) 454Kcal/1888KJ



Evening Street Food

Activations for evening

Street food style stations (minimum order of 250 items per station)

£32.00 + vat based on 2 items per person

£45.00 + vat based on 3 items per person


Additional items £13.45 + vat each

Smaller items for evening service


Calorie information per 100gm unless otherwise stated


Mariachi Dog

 0.6 kg CO₂e Pork frank with guacamole, salsa and homemade fried tortilla pieces 262Kcal/1098KJ


 0.6 kg CO₂e Vegan frank, guacamole, salsa and homemade fried tortilla pieces (VE) 277Kcal/1161KJ


K Dog

 0.6 kg CO₂e Pork frank, kimchee ketchup, yuzu mayonnaise and Mara Seaweed flakes, wasabi emulsion 301Kcal/1259KJ


 0.6 kg CO₂e Vegan frank, kimchee ketchup, yuzu mayonnaise and Mara Seaweed flakes, wasabi emulsion (VE) 277Kcal/1161KJ


Samosa Chaat

 0.4 kg CO₂e Crispy lamb samosa served with chickpea curry, carrot and red onion, coriander raita, chutney and curried seed mix 152Kcal/638KJ


 0.2 kg CO₂e Crispy vegetable samosa served with chickpea curry, carrot and red onion, coriander raita, chutney and curried seed mix (VE) 150Kcal/629KJ


Marakesh Burger

 3.0 kg CO₂e North African spiced lamb burger, harissa roasted apricots and pickled chillies in a brioche bun 276Kcal/1156KJ


 0.3 kg CO₂e Plant based burger, harissa roasted apricots and pickled chillies in a brioche style bun (VE) 172Kcal/721KJ


Bombay Bowls

 0.8 kg CO₂e Butter chicken with fragrant pilau rice, crunchy Bombay mix, raita slaw with roasted onion seeds, mango dressing 149Kcal/623KJ

 0.4 kg CO₂e Butternut squash and chickpea balti with fragrant pilau rice, crunchy Bombay mix, raita slaw with roasted onion seeds, mango dressing (VE) 85Kcal/357KJ

Two Little Pigs

 1.1 kg CO₂e Shredded pork bun, goats cheese, pork crackling, smoked chilli and coriander sour cream 220Kcal/921KJ


 0.4 kg CO₂e Buttermilk quorn fillet, plant based bun, smoked chilli jam, coriander and sour cream (VE) 215Kcal/901KJ


British Poke Bowl

Chalk stream trout 148Kcal/619KJ or watermelon (VE) 43Kcal/178KJ marinated in ponzu sauce with forbidden rice 65Kcal/270KJ and your choice of the following:


Edamame 114Kcal/476KJ (VE), grated carrot 36Kcal/150KJ (VE), cucumber 13Kcal/54KJ (VE), pickled red cabbage 157Kcal/656KJ (VE), radish 11Kcal/47KJ (VE), wasabi peas 445Kcal/1870KJ (VE), chilli corn 442Kcal/1861KJ (VE), miso dressing 380Kcal/1592KJ (VE), siracha mayo 381Kcal/1502KJ (VE), wasabi mayo 326Kcal/1365KJ (VE)


Chilli and Co

 Rich braised beef chuck chilli served with rice, crushed nachos, tomato salsa, sour cream and mushy pea guacamole 229Kcal/958KJ


 Five bean chilli served with rice, crushed nachos, tomato salsa, sour 'cream' and mushy pea guacamole (VE) 197Kcal/825KJ

Katsu Burger

 Panko breaded chicken, katsu mayonnaise and wasabi slaw in a brioche bun 191Kcal/800KJ

 Buttermilk quorn fillet, katsu mayonnaise and wasabi slaw in a plant based bun (VE) 246Kcal/1029KJ

Levantine

 Open kebab with Lebanese seven spiced chicken, pickled cabbage, baba ghanoush, crispy shallots, mint yoghurt, Mediterranean flat bread 163Kcal/681KJ

Open vegan kebab, Mediterranean flat bread, pickled cabbage, lettuce, hummus and tomato (VE) 112Kcal/469KJ

Buddha Bowl

Tofu 73Kcal/305KJ (VE), roasted chickpeas 167Kcal/699KJ (VE) or soy dressed roasted butternut squash 60Kcal/253KJ (VE) with brown rice and toasted quinoa 84Kcal/350KJ (VE) with your choice of the following:

British summertime baby tomatoes 25Kcal/103KJ (VE), edamame 114Kcal/476KJ (VE), crushed peas 107Kcal/448KJ (VE), gem lettuce 14Kcal/58KJ (VE), roasted beetroot 75Kcal/311KJ (VE), marinated courgette 52Kcal/221KJ (VE), radish 11Kcal/47KJ (VE), fresh chilli 46Kcal/194KJ (VE), tahini dressing 196Kcal/818KJ (VE), miso dressing 380Kcal/1592KJ (VE) and ponzu dressing 76Kcal/319KJ (VE) coriander, parsley and mint 46Kcal/190KJ







Plated

Plated










£90.00 + vat per person (3 course meal with tea/coffee to finish)

£105.00 + vat per person (3 course meal with tea/coffee to finish (half bottle of house wine and mineral water per person on the table))

Starters






-  **0.3** Kg CO₂e Penrith chicken terrine with red pepper and a chicken mousse, pickled apricots, toasted almonds, curry emulsion and coriander infused oil (NGCI) 247Kcal/1035KJ
-  **0.3** Kg CO₂e Sliced smoked goose breast, goose liver parfait, poached damsons, damson gel, toasted buttery brioche, hazelnuts 261Kcal/1094KJ
-  **0.1** Kg CO₂e Sliced scallop ceviche, anchovy and herb emulsion, lime crème fraiche and dill oil (NGCI) 146Kcal/611KJ
-  **0.1** Kg CO₂e Salt baked heritage baby beetroots, frisée, toasted hazelnuts, Oxford blue cheese and a mustard dressing (V) (NGCI) (can be made vegan using vegan feta) 141Kcal/587KJ
-  **0.1** Kg CO₂e Carrot and caraway falafel, tzatziki, pickled onion, onion oil and authentic hummus (VE) (NGCI) 190Kcal/794KJ
-  **0.8** Kg CO₂e Extra mature cave aged cheddar, burnt onion leaves, pickled silverskins, onion oil and a balsamic reduction (V) (NGCI) 310Kcal/1295KJ

Mains

-  **6.3** Kg CO₂e Slow cooked Herefordshire beef short rib, creamy pomme purée, sautéed cavolo nero and baby carrots, crispy shallots and beef jus (NGCI) 164Kcal/688KJ
-  **1.7** Kg CO₂e Oven roasted venison loin with a winter vegetable dauphinoise, truffled sprout purée, toasted chestnuts and a juniper jus (NGCI) 147Kcal/616KJ
-  **0.9** Kg CO₂e Pan seared Guinea fowl, bulgur wheat and charred corn tabbouleh, confit carrot, corn broth with fresh tarragon 222Kcal/928KJ
-  **2.0** Kg CO₂e Oven baked hake fillet, roasted Jerusalem artichokes and baby turnips, salsify chips, dill beurre blanc, dill oil (NGCI) 140Kcal/586KJ
-  **0.8** Kg CO₂e Nori wrapped fillet of cod stuffed with wasabi butter, roast daikon, pickled daikon, crispy lotus root and a seaweed sauce (NGCI) 165Kcal/692KJ
-  **3.1** Kg CO₂e Roast topside of Herdwick lamb, spiced butternut squash fondant, kale, squash purée, coriander cress and pomegranate jus (NGCI) 129Kcal/541KJ
-  **0.8** Kg CO₂e Sesame coated crispy Old Spot pork escalope, shredded cabbage, tonkotsu sauce, pickled seasonal vegetables 142Kcal/594KJ
-  **0.3** Kg CO₂e Deep fried Tofu dressed in a ponzu sauce, shredded seasonal vegetables, peanuts and glass noodles in a tamarind dressing (VE) 108Kcal/453KJ
-  **0.4** Kg CO₂e Salt baked celeriac, toasted oats and grains, caramelised shallot, mushroom purée sherry vinegar pickled chestnut mushrooms (VE) (NGCI) 86Kcal/361KJ

Plated

Dessert

-  **0.4**
Kg CO₂e
- Passion fruit posset, coconut cream, coconut meringues
270Kcal/1129KJ
-
-  **1.0**
Kg CO₂e
- White chocolate cheesecake, rhubarb compote, orange curd
328Kcal/1375KJ
-
-  **0.5**
Kg CO₂e
- Dark chocolate mousse, caramel crèmeux, cocoa nibs 368Kcal/1541KJ
-
-  **0.4**
Kg CO₂e
- Poached rhubarb and rose water trifle, vanilla custard 187Kcal/688KJ
-
-  **0.6**
Kg CO₂e
- Dark chocolate mousse, banana crèmeux, almond tuile (VE)
348Kcal/1455KJ



Drinks

TAITTINGER

Drinks

These packages are ideal for receptions on exhibition stands. The packages are based on up to a two hour service, fixed number of drinks per person and include our house wine and beer.

Drinks package A

Drinks package based on 1 alcoholic beverage per person and rolling fruit juice and mineral water

£8.95

Drinks package B

Drinks package based on 2 alcoholic beverages per person and rolling fruit juice and mineral water

£15.00

Drinks package C

Drinks package based on 3 alcoholic beverages per person and rolling fruit juice and mineral water

£21.25

Drinks package D

Drinks package based on 4 alcoholic beverages per person and rolling fruit juice and mineral water

£27.50

Minimum package numbers of 50. All prices quoted are per person and are excluding VAT. All prices are in Pound Sterling. If you would like to create a bespoke package please speak to your event manager.

Drinks included in the package

Sauvignon Blanc, Lanya, Vinedos Puertas 2019

Central Valley – Chile

Merlot, Lanya, Vinedos Puertas 2019

Central Valley – Chile

House bottled beer, fruit juices

(apple and orange) and mineral water

Service from a static station is included in the cost.

For a circulated service please speak with your event manager.

Add a selection of nibbles

£6.95

Please ask your event manager for the nibbles menu

Add 4 canapés per person

£28.50

Please ask your event manager for the canapé menu

Wine list

White wine

2019 Sauvignon Blanc, Lanya, Central Valley, Chile

£32.50 + vat

Pale lemon with green hues, the nose is fresh and lemony with herbaceous notes. Elegant and well balanced with tropical notes and grapefruit on the palate. Juicy and fresh with a soft finish.

2018 Chenin Blanc, Stormy Cape, Western Cape, South

Africa £33.50 + vat

Passion fruit and green apple. This is a stunning, spritely little number with a snappy finish

2018 Poco Paco Airen Sauvignon Blanc, Jesus del Perdon,

Vina de la Tierra de Castilla y Leon, Spain

£34.95 + vat

An elegant, vibrant white with a crisp, refreshing bite. Notes of citrus, green apple and pear on the nose are followed with a zingy, lemony palate.

2018 Jacques Veritier Blanc, Vin de France, South West France, France

£38.25 + vat

Aromatic on the nose with hints of green apples and classic Sauvignon Blanc characteristics. On the palate it has good weight of fruit and beautifully balanced acidity that gives the wine a long, fresh, crisp finish.

2018 Pinot Grigio, Via Nova, Veneto, Italy

£40.00 + vat

Lemony on the nose, with a delicious balance in the mouth, this Pinot Grigio is a very easy-to-drink dry white with medium alcohol and a gorgeous lingering finish.

2019 Melodias Trapiche Pinot Grigio, Mendoza, Argentina

£42.50 + vat

Elegant with notes of citrus fruits, flavours of peach, apricot and orange peel followed by a slight sprinkle of spice.

2018 Monte Llano Blanco Rioja, Ramón Bilbao, Rioja, Spain

£45.75 + vat

Pale lemon in colour with green hues. On the nose aromas of tropical fruits such as banana and citrus fruits can be found. The palate is fresh, vibrant & fruity with a balanced acidity.

2018 Chardonnay Les Mougeottes IGP Pays d'Oc, Languedoc, France

£56.00 + vat

Lemon and vanilla on the nose with a round, fruity body and a hint of vanilla oak character. Has more ripeness than a Macon and more savouriness than the New World, making it ideal by the glass.

Red wine

2019 Merlot Lanya, Vinedos Puertas, Central Valley, Chile

£32.50

Filled with currant, ripe plum, cherry, vanilla and blackberry flavours, complemented by sweet ripe tannins.

2018 Carignan/Grenache Vin de France, La Lande, Vin de France, France

£33.00

Deep garnet in colour with a spicy ripe nose. The palate is rich with ripe fruit character and a hint of peppery spice. The finish is well balanced and the tannins are soft and elegant.

2018 Jacques Veritier Rouge, Vin de France, South West France, France

£35.75

Deep garnet in colour with a spicy nose. The palate is rich with ripe fruit character and a hint of peppery spice. The finish is well balanced and the tannins are soft and elegant.

2018 Shiraz, Stormy Cape, Western Cape, South Africa

£39.50

Generous berry fruit flavours are found on the ripe and enticing nose. The palate is medium bodied, soft and dry with a good concentration of blackcurrant fruit and spicy overtones.

2018 La Place Merlot, IGP Pays d'Oc, South West France, France

£40.50

Soft and elegant with ripe damson fruit character, subtle tannin and a long elegant finish.

2018 Melodias Winemakers Selection Malbec, Trapiche, Mendoza,

Argentina £44.55

Notes of ripe red fruits, cherries and violets with an underlying minerality and an elegant finish.

2018 Barbera Amonte, Volpi, Piemonte, Italy

£45.15

Deliciously fruity with notes of blueberries, cherries and raspberries. Robust with a persistent finish.

2017 Monte Llano Tinto Rioja, Ramón Bilbao, Rioja, Spain

£45.75

Red violet colour with purple hues. On the nose the wine leaves subtle aromas of ripe fruits (blackcurrants, raspberries). On the palate it is fresh, structured and very fruity.

2018 Pinot Noir Les Mougeottes IGP Pays d'Oc, Languedoc, France

£50.95

Clean and precise bouquet with black cherries and raspberry aromas. The palate is medium-bodied with sappy red berry fruit and a silky long finish.

2016 Côtes du Rhône Rouge Quatre Cepages,

Laudun Chusclan, Rhône, France

£60.00

On the first nose, very present red fruit flavors, after aeration, to notes of fresh eucalyptus. This very flattering set in the mouth is combined with fine and silky tannins.

Wine list

Rosé wine

2017 West Coast Swing White Zinfandel, The Wine Group, California, USA

£38.95

Full of ripe fruit aromas such as peaches, mango and melon. Juicy on the palate with strawberry and tropical fruit flavours with fresh acidity balancing the sweetness.

2018 Rioja Rosado, Ramón Bilbao, Rioja, Spain

£49.00

Delicate salmon colour with fresh aromas of red fruits and white flowers. Watermelon and pomegranate on the palate assure an elegant and vibrant finish.

Sparkling

NV Divina Cava, Pere Ventura

£46.00

Fresh and intense, this Cava has beautiful notes of green apple and honey and a refreshing acidity.

NV Prosecco, Stelle d'Italia

£48.50

A lively, crisp, sparkling wine with a delicate lemon character and an aromatic, dry, refreshing finish.

2014 Hattingley Valley Rose, Hattingley Valley

£150.00

An elegant, svelte and super pure wine with delicate nose of hedgerow flowers, it has finesse, vibrant green fruit and a characteristic toasty flavour.

Champagne

NV Brut Baron De Marck Gobillard

£95.50

Clean and soft with stylish character and a fruity nature bursting with apples and pears.

NV Moet et Chandon, Brut Imperial

£120.95

Three years ageing results in a champagne with body, flavour and harmony. There are elements of lime and blossom on the nose. The palate is medium bodied with an elegant finish.



Spirits, beer & soft drinks

Soft drinks

Mixers, tonics (150ml)	£2.65
Selection of juices (1 litre jug)	
Orange, apple, cranberry	£6.25
Still and sparkling water (750ml glass bottle)	£5.50
Still and sparkling water (330ml can)	£3.55
Still and sparkling water (330ml glass bottle)	£3.95

Fizzy drinks

Diet Coke, Fanta & Sprite (330ml can)	£2.50
Coke (330ml can)	£3.25
Coke (330ml glass)	£3.55
Diet Coke (330ml glass)	£3.35

Spirits

(price per 70cl)

Gordon's Gin	£75.55
Smirnoff Vodka	£75.55
Bacardi	£96.70
Captain Morgan Rum	£75.55
Bell's Whisky	£82.00
Famous Grouse	£75.55
Southern Comfort	£86.00
Jack Daniels	£120.00
Hendricks	£152.00

Bottled beer & cider

(275ml to 330ml)

Stella Artois	£5.25
Peroni	£6.95
Becks Bier NRB	£4.95
Meantime London Lager	£6.50
Meantime Pale Ale	£6.50
Magners Cider	£7.75

Craft beer

(275ml to 330ml)

Punk IPA	£7.95
Estrella	£7.95
Dead Pony Club	£7.95
La trappe Tripel	£9.40
Brewdog 5AM Saint American Red Ale	£9.70
Brooklyn Lager	£9.95
CRATE Session IPA Can	£11.00
CRATE IPA Can	£13.75



We look
forward
to working
with you

To discuss your hospitality
requirements please contact:

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