

events & catering menu

breakfast

bagel boards

4 for £32 | 8 for £64 | 12 for £96

classic

smoked salmon, cream cheese omelette, feta & spinach v
smashed avocado & sundried tomato **ve**
cheddar, bacon & harissa ketchup

vegetarian/vegan

vegan cream cheese & avocado **ve**
omelette, feta & spinach v
smashed avocado & sundried tomato **ve**
truffle mushroom, spinach & vegan cheese **ve**

energy & protein bonbon platter

serves 12 £36

date, pecan, cacao & coconut ube, blueberry & macadamia matcha, chia & vanilla

pastry board

serves 12 £36

classic croissant, cinnamon bun, apricot danish, chocolate pistachio babka knots.

fruit medley platter

serves 12 £24

fresh seasonal fruits & berries

drinks

per person £8

hot drinks bar

teas, coffee dispenser, accompaniments

cold drinks bar

mineral water & juices

lunch

buffet platters

4 for £32 | 8 for £64 | 12 for £96

open rye sandwiches

hot smoked salmon
classic reuben
avocado, roast tomato, vegan feta
goat cheese, hot honey & pickled radish

focaccia sandwiches

dry cured ham, vintage cheddar
mozzarella, tomato & pesto
truffled mushroom
chicken caesar club

snack platters

per person (4 bites) £16

savoury snack platter

mini quiches, courgette dip & crudité pots,
chicken skewers, prawn cocktail lettuce cups

vegan snack platter

mini savoury tarts, courgette dip & crudité
pots, vegan feta & spinach pastry puffs,
vegetable skewers

sweet bites platter

pistachio choux bun, raspberry cheesecake,
carrot & walnut cake, honeycomb brownie,
chocolate & hazelnut square

drinks

per person £8

soft drinks bar

selection of sodas including coca cola,
lemonade, grapefruit, peach, ginger beer

build your own salad bowl

served buffet style for mix & match | 2 base, protein & extras | price per person (minimum 10 guests) £16

bases

rice **ve**

sushi rice, citrus dressing

grains **ve**

crunchy chickpeas, pearl barley,
mixed quinoa, red onion & sour cherry,
vinaigrette

greens **ve**

kale, baby spinach, garlic dressing

sweet potato **ve**

roasted with avocado oil & sea salt

proteins

zhoug chicken **gf**

coriander, jalapeno, garlic & parsley sauce
marinated chicken thighs

smoked tofu **ve/gf**

yellow thai spiced coconut sauce, grilled
aubergine & smoked tofu

miso & lime salmon

sake & miso marinated salmon fillet, lime
& chilli

grilled halloumi **gf**

cucumber, tomato, olive, peppers with
oregano infused oil

flat iron steak **gf + 2.5**

cooked to medium & chargrilled

extras

green goddess **ve/gf**

cabbage, lettuce, cucumber, celery, spring
onion, radish, edamame. creamy spinach
& avocado herb dressing, vegan feta
crumble

roots & shoots **ve**

shredded carrot, beetroot & mooli, pea
shoots, spring onion, mint, coriander,
sesame ginger dressing

seasonal mac **v**

whole wheat pasta, cheese fondue, truffle
& artichoke, parmesan crumb

miso broccoli **ve**

lightly charred broccoli florets with miso &
red grape glaze, omega seed mix



SCAN TO VIEW CALORIES

please always inform your server of any allergies or intolerances before placing your order. not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. adults need around 2000 kcal a day

v = vegetarian
ve = vegan
gf = gluten intolerant friendly

v* = vegetarian option available
ve* = vegan option available
gf* = gluten free option available

dear
grace

events & catering menu

bowl food

winter bowl food £8 per bowl | 3-4 bowls per person
minimum order: 30 per bowl

plant & vegetarian

smoked tofu spiced coconut curry & sticky rice *ve gf*
SOYBEANS

grilled halloumi mediterranean vegetables *ve gf*
MILK

truffle & artichokes mac & cheese *v*
GLUTEN (WHEAT), MILK, MUSTARD

green goddess salad with vegan feta crumble *ve gf*
CELERY, SOYBEANS

meat

zhough chicken & grains
GLUTEN (BARLEY)

flat iron steak & chips, truffle aioli *gf*
EGG

lamb tagine, sweet potato wedges *gf*
SULPHITES

mini sausages & mustard mash
WHEAT, MUSTARD, MILK, SULPHITES

fish

prawn yellow thai curry with sticky rice *gf*
CRUSTACEANS, FISH

chip shop haddock, crushed minted peas & tartare sauce
FISH, GLUTEN (WHEAT), EGG, MUSTARD

miso & lime roasted salmon with red grape glazed broccoli *gf*
FISH, SOYBEANS, SESAME

seabass ceviche with watermelon *gf*
FISH

sweet

sherry trifle *v*
SULPHITES, MILK, EGG, GLUTEN, NUTS

strawberries & plant chantilly cream *ve gf*
N/A

limoncello posset bowl *ve gf*
SULPHITES

tiramisu
MILK, WHEAT, EGG

canapes

£4 per canapé | 4/6 canapés per person
minimum order: 30 per item

plant & vegetarian

aubergine parm bites *v gf*
EGG, MILK

courgettes, vegan feta & lemon croustade *ve*
WHEAT, SESAME

mini plant hot dogs *v*
WHEAT, EGG, MILK, CELERY, MUSTARD, SOYA

kimchi, grilled cheese bites *v*
WHEAT, MILK, SOYA

padron peppers skewers, smoked sea salt, tajin *ve gf*
N/A

meat

buffalo chicken sliders
WHEAT, EGG, MILK, MUSTARD, SULPHITES

zhough chicken skewer *gf*
N/A

beef sliders
WHEAT, EGG, MILK, MUSTARD, SULPHITES, CELERY

peperoni focaccia bites
WHEAT, MILK

prosciutto & watermelon bites *gf*
N/A

fish

hot honey prawn skewers
WHEAT, CRUSTACEANS

herb panko haddock bites, tartare sauce
WHEAT, EGG, FISH, MILK, SESAME

miso & lime salmon skewers *gf*
FISH, SOYBEANS

crab croquettes
CRUSTACEANS, FISH, WHEAT, MILK, EGG, MUSTARD

prawn cocktail lettuce cups *gf*
CRUSTACEANS, EGG, MILK, CELERY

sweet

honeycomb brownie *ve gf*
SOYBEANS

seasonal fruit skewers *ve gf*
N/A

raspberry cheesecake *v*
WHEAT, BARLEY, EGG, MILK, ALMONDS

limoncello tarts *v*
SULPHITES, MILK

pistachio choux buns *v*
NUTS, MILK, EGG, WHEAT



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