



Business meeting menu

£30 per head to include the below, projector and screen and use of the courtyard Monday - Thursday lunchtimes

Coffee and the choice of a cake or pastrie

Orange and almond cake . (v, gf) 333 kcal

Almond croissant (v) 391 kcal

Chocolate croissant (v) 426 kcal

Fruit scone served with raspberry jam and clotted cream (v) 243 kcal

Carrot and pineapple cake . (v, gf) 437 kcal

Chocolate fudge cake . (v, gf) 379 kcal

Selection of tea (v, gf) 126 kcal

Cafetière of coffee (v, gf) 47 kcal

Light lunch & a choice of soft drink

Curried cauliflower, coconut fritters, mango salad, katsu dressing, cashew nuts (vg, gf) 715 kcal

Quiche lorraine, crème fraîche new potato salad (gf) 978 kcal

Fish finger sandwich, tartare sauce 700 kcal

Spicy nduja pappardelle cavolo nero, parmesan crisp 452 kcal

Fillet steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries 929 kcal

Lemonade

Coke

Elderflower presse

Ginger beer

Punchy peach and ginger

Big Tom tomato juice

Punchy cucumber and yuzu

Coke Zero

Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens recognised by the FSA, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten; however as we handle many allergens in our busy kitchens we therefore cannot guarantee all traces of allergens are completely removed.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.
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