

LIGHT LUNCH 10pp

Selection of sandwiches:

Ham, cheese & mustard mayo

Black olive tapenade & herb salad (vg)

Baby leaf salad (vg) (gf)

Fries (vg) (gf)

MORNING NIBBLES

Warm pastries and fresh fruit
bowl 6pp

Orange, cranberry or apple juice
10 per jug

AFTERNOON TREATS

Home-baked brownie with
chocolate namelaka (vg) (gf) 3pp

Selection of mini home-baked
sweet treats (3 per person) 8pp

Saffron and raisin scones with
clotted cream and strawberry
preserve (gf available) 7pp

gf= gluten-free df= dairy-free
vg=vegan v=vegetarian

TAPAS TIME 20pp

Charcuterie board - prosciutto, salami
Milano, spianata Romana (df) (gf)

Cheese board - goat's cheese,
Cheddar, Stilton, Brie (gf)

Grapes

Caramelised red onion chutney with
balsamic vinegar (vg) (df) (gf)

Pitted Kalamata olives infused with
sweet peppers, garlic and parsley (vg)
(df) (gf)

Cornichons (vg) (df) (gf)

Homemade bread (df)

LUNCH 14pp

Selection of sandwiches:

Ham, cheese & mustard mayo

Smoked salmon, cream cheese &
cucumber

Coronation chickpea & smashed
avocado (vg)

Black olive tapenade & herb salad (vg)

Crunchy coleslaw (v)

Baby leaf salad (vg) (gf)

New potato salad (v)

Fries (vg) (gf)