

TOUCH-FREE MENUS

Our touch-free menus have been designed to be collected and enjoyed in your meeting room or designated catering space. Appropriate cutlery and napkins will be provided along with hand sanitising stations in all rooms.

Breakfast

All breakfast menus include freshly brewed Fairtrade coffee, English breakfast tea and a selection of herbal infusions within your designated catering area.

Berry breakfast - £12.50 per person

Greek yoghurt, mixed berry compote

Blueberry muffin

Chocolate and almond flapjack

Summer berry and banana smoothie

Energising breakfast - £14.50 per person

Greek yoghurt, mango compote, granola

Mini Danish pastries

Melon and blueberry pot

Fresh orange juice

Lunch

Classic lunch - £14.50 per person

Classic sandwich selection (two options for the whole group, one option must be vegetarian/plant-based – please request separate menu for details)

Fresh fruit salad or whole seasonal fruit (one option per group)

Corkers crisps

Cucumber and mint flavoured water

Artisan lunch - £16.50 per person

Artisan sandwich/baguette (two options for the whole group, one option must be vegetarian/plant-based – please request separate menu for details)

Mango and lime or seasonal whole fruit (one option per group)

Chewy chocolate brownie

Real crisps

Lemon and lime flavoured water

Salad box - £16.50 per person

A choice of one boxed salad for the group plus a vegetarian / plant-based option (please request separate menu for details)

Seasonal fruit salad or whole fruit (one choice per group)

Cherry Bakewell tart

Cucumber and mint flavoured water

Lunch add-ons

Why not enhance your guests' lunches with one or two of the following?

Carrot and humus pots £4.50 per person

Falafel and tzatziki pot £3.50 per person

Borders biscuits £1.00 per person

Plant based brownie £2.00 per person

Summer berry flapjack £2.75 per person

All items are pre-packaged and served fully covered or with appropriate lids.

**All prices are exclusive of VAT.*