WORKING LUNCHES

CLASSIC DELI LUNCH (min. order 6 people) £13.50

The following is a **sample menu selection** which includes one-and-a-half rounds of sliced white and malted brown bread sandwiches, hand-cut potato crisps and a bowl of seasonal fruit

Meat: Chicken Caesar salad; red tractor chicken, chorizo & roast peppers; pastrami, tomato, spinach, mustard & gherkin; and BLT - sweetcure bacon, lettuce & tomato

Fish: Line caught tuna with capes & red onion; roasted salmon, tomato, chilli & dill mayonnaise; and prawn Marie rose & iceberg lettuce

Vegetable: Wensleydale, plum chutney & cream cheese; free-range egg, mayonnaise and cress; and smoked paprika hummous with chargrilled vegetables

PREMIUM DELI LUNCH (min. order 6 people) £14.75

The following is a **sample menu selection** which includes one-and-a-half rounds of deli fillings in Continental and farmhouse breads, wraps and bagels served with hand-cut potato or vegetable crisps and a fresh cut fruit platter

Meat: Rare roast beef, rocket, sour cream & horseradish; pastrami & dill pickle with mustard mayonnaise on rye; smoked blackwell Farm gammon & orchard apple chutney; chicken, crispy bacon & avocado salad; and roast chicken with tarragon & lime mayonnaise

Fish: Smoked salmon & crayfish with watercress & lemon mayonnaise; king prawns with citrus yoghurt & rocket salad; flaked tuna, red peppers, pesto mayonnaise & rocket; and prawn, mayonnaise & cucumber

Vegetable: Somerset brie with red onion & cauliflower marmalade; cave aged cheddar, cucumber, tomato & pickle; and hummous with carrot & coriander salad



Kindly note that all prices quoted are per person and are exclusive of VAT



WORKING LUNCHES

GOURMET DELI LUNCH (min. order 6 people) £17.95 SALAD DELI LUNCH (min. order 6 people) £14.95

Our gourmet working lunch includes 2 rounds of sandwiches per person with a selection of specialist deli and Continental fillings in a variety of artisan breads.

Served with mixed Spanish olives, hand-cut potato and vegetable crisps and a fresh fruit platter.

The following is a **sample menu selection**:

- Wiltshire ham, cave aged cheddar & red onion chutney
- Hertfordshire roast beef, iceberg lettuce, caper & gherkin sour cream
- Classic club: chicken, bacon and egg with salad
- Smoked chicken and avocado with tarragon mayonnaise
- Prosciutto, basil & Laverstoke Park farm buffalo mozzarella
- Smoked salmon, horseradish sour cream & watercress on rye
- Tuna, mature cheddar & spring onion, tarragon mayonnaise
- Poached Loch Duart salmon, baby spinach, lime & dill yoghurt
- Spiced crushed chickpeas with roasted peppers and rocket salad
- Chargrilled vegetable with beetroot hummous
- Mexican mixed bean, cheddar, iceberg & tomato wholemeal wrap

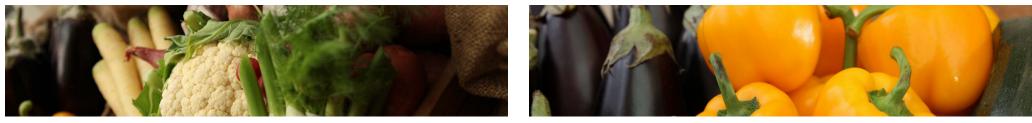
Served in big bowls, choose 2-3 salads from below:

- Roast organic salmon with artichoke, shaved fennel & garden salad
- Seared tuna, Heirloom tomato, roast balsamic onions & fresh rocket
- Organic Sutton Hoo chicken and panzanella salad
- Thai beef and noodle salad with crispy asian slaw
- Grilled Mediterranean vegetables on lemon and marjoram cous cous
- Charred asparagus, carrot ribbons, fennel and broad beans

Includes:

- Artisan breads, balsamic & olive oil dips and unsalted butter - Fresh cut fruit platter

£2.25



Kindly note that all prices quoted are per person and are exclusive of VAT

