



MEETING MENU

Please let us know of any dietary requirements 72 hours before the event.

BREAKFAST

Croissant **£2**

Mini pastries (2) **£4**

Sliced fruit platter **£6**

Natural or fruit yoghurt and granola **£2.25/£4.50**

Smoked salmon and scrambled eggs **£8.50**

Bacon sarnie **£3.50**

Full English breakfast **£10.50**

Cumberland sausage, bacon, mushroom, tomato, scrambled egg



SANDWICH PLATTER **£13**

Served with chips and salad (choose 3)

Salt beef on rye
Frankies mustard

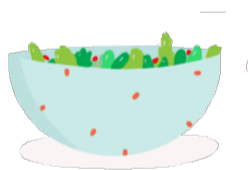
Poached salmon on granary
watercress, herb mayo

Parma ham, mozzarella and rocket ciabatta

Brie de meaux baguette, white
beef tomato, basil

Roast chicken baguette, granary
avocado

Lincolnshire poacher baguette, granary
Branston pickle



SALADS

Chicken caesar **£5**

Baby gem, romero pepper and anchovy **£5**

Heritage tomato, buffalo mozzarella and basil **£5**

DRINKS

Tea and coffee **£3**

Belu water still or sparkling **£4.50**

Freshly squeezed orange juice **£3.60**

CANAPES **£6 (minimum 15 - choose 2)**

Smoked salmon and scrambled egg tartlets

Mini eggs benedict (with quails eggs)

Wild mushrooms on toasted brioche

Avocado on granary toast

WRAPS

Houmous and piquillo pepper **£5**

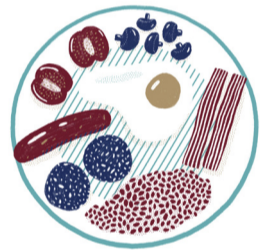
Fish finger, tartar sauce **£8**

Grilled tuna, red onions aioli **£8**

Club wrap **£12**

TO SHARE

Charcuterie and cheese board **£15**
pickles



SAVOURY TARTS

Spinach and parmesan **£20**

Leek and wild mushroom **£20**

Asparagus and goat's cheese **£20**

Classic quiche Lorraine **£20**

AFTERNOON TEA/SWEETS

Lemon tart **£6**

Selection of biscuits and cookies **£2**

Homemade cakes **£3.50**

Homemade scones **£4**
clotted cream, jam



A discretionary service charge of 15% will be added to the food and drinks bill.

Illustrations by Rose Blake