

# HOSPITALITY BROCHURE

November 2024





# BOOKING GUIDELINES

## OPERATING HOURS

Our standard opening hours are as follows:

Beverage service 08:00 - 17:30  
Breakfast 08:00 - 10:00  
Sandwich lunches 11:30 - 14:00  
Hot lunches 12:00 - 14:00

We will always try to service your request out of these times.

Please contact the hospitality team directly to discuss.

## DIETARY REQUIREMENTS

We are able to cater for all specific needs and dietary requirements such as vegetarian, vegan, gluten free or halal. Please specify when placing your order. If you're unsure, please contact the hospitality team who will be happy to advise on menu suitability.

## FOOD ALLERGENS AND INTOLERANCES

We have a legal obligation to provide information about allergens to our customers. This information relates to ingredients used in the preparation of the foods we serve.

Please ask hospitality team if you have any queries regarding allergens. All menus in the brochure are sample only, unless otherwise specified, please contact the hospitality team for calorie information.

## BOOKING NOTIFICATIONS

To ensure we provide the best possible service, we ask for you to confirm menu orders, menu changes, dietary requirements or cancellations through Condeco, no later than;

24 hours prior for beverages  
72 hours prior for all food orders

We will always do our utmost to accommodate requests at short notice and ask that you telephone us directly, however, we cannot guarantee we will be able to accommodate your request.



# BREAKFAST

## HEALTH AND WELLBEING £8.50 P/P

Minimum 6 people

Protein power banana caramel cake

Fruit and mix seed flapjack

Natural low-fat vanilla yoghurt, fruits of the forest compote, lime

Vitalicious juice – Green power – Spinach, cucumber, ginger, kiwi

Smoothie shot – Coconut, silken tofu, maple

## VIENNOISERIE £4.00 P/P

Minimum 6 people

Selection of freshly baked mini pastries

Seasonal fruit, toasted seeds, maple syrup

## THE LONDONER £7.00 P/P

Minimum 4 people

Cumberland sausage bap, caramelized red onion (add scrambled egg £1.00)

Grilled maple streaky bacon bap, brown sauce, or ketchup (add scrambled egg £1.00)

H. Forman's London smoked salmon, grilled sourdough, crème Fraiche, chive (add scrambled egg £1.00)

Crème Fraiche scrambled egg, chive, soft brioche roll (V)

Smashed avocado, grilled sourdough, chilli, toasted seeds (VE)

## FULL BREAKFAST £9.00P/P

Minimum 2 people

Cumberland sausage, streaky bacon, grilled Portobello mushroom, scrambled eggs, grilled tomato, hash browns, baked beans, grilled sourdough

Scrambled tofu, vegan sausage, grilled Portobello mushroom, hash brown, baked beans, grilled sourdough

## MORNING TREAT £2.00 PER ITEM

Coffee grind brownies

Goji berry and mix seed flapjack

Mini cookie selection (portion of 2)

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## SANDWICH LUNCHES

### TRADITIONAL SANDWICH LUNCH £10.00 P/P

3 per person, served with Piper crisps and fresh fruits

Chicken, bacon, lettuce, tomato

Pastrami, cheddar, salad

Smoked salmon, cream cheese

Tuna mayonnaise, cucumber

Cheddar cheese ploughman's (V)

Free-range egg mayonnaise, cress (V)

### ARTISAN OPEN AND CLOSED SANDWICH LUNCH £12.50 P/P

All served in freshly baked artisan breads, includes fish, meat and vegetarian fillings, 2 per person, served with Piper crisps and fresh fruits

Salt beef brisket, Emmental, sauerkraut in campagrain baguette

Smoked chicken, pesto, mozzarella, tomato on wholemeal bloomer

Tuna & sweetcorn mayonnaise, rocket in toasted tortilla

Smoked salmon, lemon cream cheese, capers, red onions on mini bagel

Smashed avocado, grated carrot, spinach, lime cabbage in poppy seed roll

Coronation chickpea, spinach, carrot in toasted spinach tortilla

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# LUNCHES

## SALADS £6.50P/P

All salads are served with olive oil, balsamic vinegar, house dressing

Maximum of 2 salad choices

Harissa aubergine, toasted pine nuts, tahini yoghurt

Little gem wedged Caesar salad, croutons, parmesan

Heritage tomato panzanella, basil, balsamic

Sumac cauliflower, quinoa, orange, mint

Asparagus salad, honey walnuts, goats' cheese

## SNACKS £7.50P/P

Maximum of 2 choices – 2 pieces per person

Merguez sausage roll, harissa yoghurt

Honey mustard glazed chicken bites, chive crème Fraiche

Smoked trout arancini, tomato fondue

Kale pakora, coriander chutney

## GRAZING BOARDS £10.00PP

### From The Sea

Forman's & Sons beetroot cured salmon, smoked trout, smoked mackerel, crayfish cocktail

Served with caperberries, lemon and dill cream cheese, blinis

### British Charcuterie Board

Organic Pork and Fennel, Organic Bresaola, Air-Dried ham

Served with sundried tomatoes, chargrilled artichokes, campagrain baguette

### Vegetarian & Vegan Anti Pasti

Chargrilled aubergine and mixed peppers, spiced beetroot falafel, Spanish tortilla

Served with kalamata olives, artichokes, sun blush tomatoes, beetroot hummus (V/VE)

### British Cheese

Godminster cheddar, Bosworth ash goats cheese, Wigmore, Cashel blue

Selection of chutneys, grapes, quince and biscuits (V)

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## SWEET TREATS AND AFTERNOON TEA

### SWEET TREATS £13.25 P/P

#### MAXIMUM OF 2 CHOICES, BITE SIZE AND SERVED WITH A SELECTION OF TEAS AND COFFEES

Lemon polenta cake, whipped cream cheese, pistachio  
Chocolate brownie, vanilla cream, berries  
Coffee and walnut cake  
Mini raspberry tea cake  
Coffee grind brownies

### TRADITIONAL AFTERNOON TEA £15.00 PP

#### MAXIMUM OF 2 CHOICES, BITE SIZE AND SERVED WITH A SELECTION OF TEAS AND COFFEES

Finger Sandwiches  
Ham, mustard  
H. Forman's smoked salmon, cream cheese  
Egg mayonnaise, cress  
Cucumber, cream cheese  
Treats  
Scones, jam, clotted cream  
Victoria sponge

### WHY NOT ADD A GLASS OF CHAMPAGNE £8.50 P/P.

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# THEMED BUFFETS

**CHOOSE ONE OF THE BELOW AND SELECT 1 MEAT AND 1 VEG ACCOMPANIED WITH SIDES AND DIPS. MINIMUM 10 PEOPLE.**

## **Middle Eastern £10.00p/p**

Arayes grilled pita stuffed with Lebanese spiced beef

Chicken shawarma

Fire roasted whole sea bass, rose harissa, sumac

Grilled & glazed aubergine, feta, pomegranate (V)

## **Sides**

Lentil & quinoa tabbouleh

Tomato & sumac salad

Mejdra rice

## **Dips**

Beetroot hummus

Green goddess

Babaganoush

## **Indian £10.00p/p**

Curry leaf lamb chops

Whole roasted masala chicken

Green mango & mustard fish curry

Jackfruit biryani (V)

## **Sides**

Garlic naan

Saffron rice, pine nuts, mint & sultanas

Bombay potatoes

Indian chopped salad

## **Dips**

Tamarind chutney

Coriander chutney

Raita

## **Thai £10.00p/p**

Thai BBQ pork belly

Smoked lamb shoulder massaman curry

Roast cod with nam chim sauce

Smoked aubergine, Thai glaze, chilli, egg (V)

## **Sides**

Sticky rice

Stir fry greens & soy

Green papaya, heritage carrot salad

## **Dips**

Sweet chilli sauce

Chilli, coriander & garlic

Sesame soy

# HOT & COLD BUFFETS **£25.00PP**

**SELECT 1 FROM EACH CATEGORY BELOW. MINIMUM 10 PEOPLE**

## **HOT**

Slow roasted Moroccan spiced shoulder of lamb, smoked aubergine, preserved lemon & coriander

Free range chicken, wild mushroom fricassee, tarragon sauce

Roasted cod, cannellini bean fricassee, wild garlic & asparagus

Courgette and mint polpette, wholemeal pitta, beetroot hummus (V)

Thai red vegetable and crispy basil tofu curry with sticky lemon grass and ginger rice (V)

## **COLD**

Korean sirloin of beef, pickled plum, cucumber kimchi, spring onion, coriander

Maple, mustard bacon loin, pickled kohlrabi, shaved fennel and parsley salad, sauce gribiche

London cured salmon, oak smoked trout, gin and tonic cured gravlax

Poppy and sesame halloumi, beetroot, dried tomato and kale freekeh, harissa, honey dressing (V)

Deep filled Colston Bassett Stilton, baby leek and caramelised shallot tart, dressed baby watercress (V)

## **SALADS**

Mixed seasonal leaves (V)

Roasted English beets, Bosworth Ash goats' cheese, spelt grain and lambs' lettuce (V)

New potato, marsh samphire, brown Dorset crab and sorrel crème fraiche'

Char grilled lettuce, pickled shallot, shaved pecorino and smoked anchovy

Lentil, roasted squash, pickled shallot & black radish with berbere croutons (V)

## **DESSERTS**

Chocolate and espresso mousse, vanilla crème fraiche'

Poached rhubarb, malted custard tart, lemon balm, honeycomb

Caramelized pineapple, tamarind and chilli, lime, ginger yoghurt

A selection of British cheeses, rhubarb chutney, biscuits

Sliced seasonal fruit and berries

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# CANAPES

CHOOSE 3 OPTIONS FOR £14.00PP. ANY ADDITIONAL £4.00PP

## THE LAND

Crispy pressed chicken, tarragon mayonnaise, pickled carrots

Harissa venison, charred cucumber, labneh, olive

Steak and chips, miso hollandaise, chives

Molasses glazed chicken, toasted buckwheat, thyme

Moroccan spiced lamb, burnt aubergine, yoghurt

## THE SEA

Smoked trout tartlet, crème Fraiche, caviar

Tuna ceviche, chilli, coriander, nori crackers

Soused mackerel, lemon cream cheese, carrot

Vietnamese roast salmon, pickled mooli, cucumber

Smoked haddock fish pie, charcoal shell and caramelised shallot tart, dressed baby watercress

## THE GARDEN

Mushrooms, brioche, parmesan

Squash tartlet, whipped goats' cheese

Polenta, tomato fondue, basil

Whipped feta, roast red pepper puree, fennel shortbread

Scorched corn, chive, spring onion fritter, sour cream

## THE DAIRY

Whipped berry cream cheese, brioche, basil

Peanut butter chocolate cone

Chocolate and hazelnut mousse tart

Cold set rice pudding, vanilla, caramelised puff pastry

Chocolate and hazelnut cheesecake (VE)

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# FINGER FOOD

**CHOOSE 4 OPTIONS FROM ANY CONCEPT  
(2 PER PERSON). £14.50**

## The Land

Chicken and chive croquette, aioli sauce

Steak and chip, mushroom, parmesan

Crispy belly of pork, katsu, coconut, herbs

Seared beef tartare, pickled Roscoff onion,  
burnt onion

Crispy lamb, aubergine, yoghurt

## The Sea

Smoked trout bruschetta, tomato, basil

Seared sesame tuna, spiced sweet potato  
puree, coriander

Salmon nigiri, wasabi, ginger

Amritsar cod, coriander chutney

Smoked salmon cake, cream cheese, keta

## The Garden

Crispy mac & cheese, tomato, basil

Mushroom, brioche, parmesan

Sumac dusted halloumi, harissa,  
pomegranate

Kale pakora, coriander chutney

Potato, crème fraiche, chives

## The Dairy

Chocolate and hazelnut éclair

Berry cheesecake cone, raspberries

Apple crumble tart, set custard

Banana, caramel, nut crumble

Chilli and thyme glazed

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# SMALL PLATES & BOWLS

**MINIMUM OF 10 PEOPLE. £14.50 FOR 4 ITEMS**

## THE LAND

Glazed pork cheek, grain mustard mash,  
baby vegetable piccalilli

Glazed lamb belly, bitter leaves, mint,  
artichoke, crumbled sheep's cheese

Chargrilled corn-fed chicken, BBQ gem  
lettuce, Caesar dressing, tomato croute,  
aged parmesan

## THE SEA

Seared salmon, yuzu, nasturtium, asparagus

Smoked butter poached cod, burnt  
cauliflower, raisin, preserved lemon, caper  
salsa

Halibut, coconut & lime leaf sauce, crispy  
potato

## THE GARDEN

Heritage beets, goats curd, balsamic  
molasses, truffle honey

Isle of Wight tomatoes, toasted almond,  
pickled white peach, basil

Charred hispi cabbage, pico de gallo, soy  
glaze, crispy onion

## THE DAIRY

Greek yoghurt, honey panna cotta, rose &  
lemon shortbread

White chocolate mousse, miso, orange,  
honeycomb

Blood orange posset, poached Yorkshire  
rhubarb

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# BISTRO

All bookings must be placed one week before your meeting. Please choose one for each course. Note that this is not an a la carte menu, one menu has to be chosen for the whole group. (advice dietary requirements). Any cancellations with less than 2 full working days' notice will incur a cancellation charge of 50% of the booking value. Minimum 10 people.

**1 COURSE £15.00PP   2 COURSES £25.00PP   3 COURSES £30.00PP**

## STARTER

Pork terrine, baby vegetable piccalilli, sourdough

Beetroot cured salmon gravlax, beetroot salsa, rye, lemon cream cheese

Tomato salad, burrata, basil

Watercress velouté, old Winchester cheese croute

## MAIN

Grilled sirloin of beef, triple-cooked chips, watercress salad, bone marrow sauce

Poached salmon, crispy skin, Jersey royal potatoes, asparagus, samphire, dill mustard sauce

La Tua spinach & ricotta ravioli, wild garlic sauce, wild mushrooms, aged parmesan

Caramelised shallot tart tatin, whipped goats' cheese, truffle

## DESSERT

Tonka bean crème brulee, orange marmalade madeleine

Salted caramel cheesecake

Lemon posset, candied yuzu, poppy seed shortbread

Selection of award-winning British cheeses, chutneys and crackers

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## FINE DINING

Seasonal fine dining menu with wine paring options available. All bookings must be placed one week before your meeting. Please choose one for each course. Note that this is not an a la carte menu, one menu has to be chosen for the whole group (advice dietary requirements). Any cancellations with less than 2 full working days' notice will incur a cancellation charge of 50% of the booking value. Minimum 10 people.

**1 COURSE £28.00PP   2 COURSES £32.00PP   3 COURSES £40.00PP**

### STARTER

Poached asparagus, Black Forest ham, marjoram, lemon

Confit salmon, wasabi pea puree, almond, chives

Artichoke crème brulee, hazelnuts, black truffle (V)

Bosworth Ash goats' curd, confit onion, apple, heritage beetroot (V)

### MAIN

Lamb rack, lamb fat potato, wild garlic, morel mushrooms

Brown butter poached cod, cockle velouté, sea herbs, asparagus

Celeriac, mushroom puree, hazelnut, samphire, poacher velouté (V)

Charred squash, oat crumble, tomato fondue, tempura scraps (V)

### DESSERT

Raspberry cremieux, lemon sorbet, raspberry, pistachio

Caramelized banana, peanuts, vanilla cream, banana bread

Warm treacle tart, nut crumble, clotted cream

Selection of award-winning British cheeses, chutneys & crackers

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