

DESIGN YOUR OWN MENU

# LIGHT WORKING LUNCH

Minimum orders and conditions apply. Menus served from buffet as standard.

## DELI WORKING LUNCH PACKAGE

Choose 1 Salad and 2 Modern Classics

## LIGHT STAND-UP BUFFET PACKAGE

Choose 2 Salad, 1 Modern Classic and 1 Mini Sweet.

### SALAD

French Beans, Edamame Beans, Cucumber,  
Shaved Fennel, Gem Lettuce, Spring Onion <sup>VG G</sup>

Greek Salad, Crispy Spiced Chickpeas,  
Garlic Olive Oil Dressing <sup>VG G</sup>

Sautéed Broccoli Salad, Kale, Toasted Almonds,  
Chilli Flakes, Balsamic Vinaigrette <sup>VG G</sup>

Green Leaf Salad, Cherry Tomato, Radish,  
Red Onion, Pomegranate Seed Vinaigrette <sup>VG G</sup>

Cucumber, Edamame, Green Leaves,  
Citrus Dressing <sup>VG G</sup>

Turmeric Cauliflower, Pumpkin Seeds,  
Spelt, Sundried Tomato <sup>VG G</sup>

Maple Roasted Carrots, Red Quinoa, Mint,  
Coriander <sup>VG G</sup>

Roasted Sweet Potato, Pomegranate Molasses,  
Sumac Coconut Yoghurt <sup>VG G</sup>

Gourmet Potatoes, Scallions, Roasted Red  
Peppers, Sundried Tomatoes & Light  
Basil Mayo <sup>VG D</sup>

### MODERN CLASSIC

Classic Bacon & Egg Pie, Tomato Relish

Chargrilled Chicken Caesar Salad Box

Caramelised Leek & Cheddar Galette <sup>V</sup>

Chicken Poke Bowl, Brown Rice, Wakame,  
Cucumber, Edamame, Citrus Mayo <sup>G D</sup>

Individual Baguettes - Choose your protein

Salami                      Chicken Caesar  
Free Range Ham

Sweet Chilli Chicken, Greens & Grains Wrap

Asado Beef, Rocket, Tomato Salsa,  
Soft Shell Taco

Roasted Pepper, Artichoke & Olive Tapenade  
Flat Bread, Mint Coconut Yoghurt <sup>V</sup>

Mediterranean Quinoa Hummus Bowl, Cauliflower  
Shawarma, Olives, Pickles, Crispy Chickpeas <sup>VG G</sup>

Chicken, Brie, Avocado, Rocket Pide

Kale, Beetroot & Goat Cheese Tarts <sup>V</sup>

Bao Bun with Sesame, Cucumber, Mirin, Spring  
Onion - Choose your protein

Roast Pork Belly      Asian Beef  
Crispy Tofu

Seasonal Plant-Based Salad Bowls\* <sup>VG G</sup>

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# LIGHT WORKING LUNCH

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## REGULAR LUNCH BUFFET PACKAGE

Choose 1 Salad, 1 Modern Classic, 1 Main Course and 1 Mini Sweet.

## MINI SWEETS

Fig & Walnut Tart <sup>V</sup>

Red Velvet Cake, Cream Cheese Frosting <sup>V</sup>

Chocolate & Berry Cheesecake <sup>V G D</sup>

Ginger Slice <sup>V G D</sup>

Meyer Lemon Tartlet, Freeze-Dried, Berries, Crushed Meringue <sup>V</sup>

Chocolate Truffle Cake <sup>V</sup>

## MAIN COURSE

Teriyaki Brisket, Soy Glaze, Coriander, Sesame, Spring Onions, Gourmet New Potatoes <sup>G D</sup>

Chicken Thigh Tagine, Preserved Lemon, Prunes, Chickpeas, Cous Cous <sup>G D</sup>

Red Pork Belly, Spring Onions, Chilli Glaze, Sesame, Kimchi Fried Rice <sup>D</sup>

Thai Red Seafood Curry, Kaffir Lime Rice <sup>G</sup>

Chicken Tikka Masala, Jeera Rice, Raita <sup>G</sup>

Crispy Tofu, Asian Glaze, Wok Fried Greens, Baby Corn, Rice <sup>VG</sup>

Chickpea, Artichoke, Aubergine Thai Green Curry with Jasmine Rice <sup>VG G</sup>

Roasted Aubergine & Smoked Mozzarella Lasagne <sup>V</sup>

Devilled Chicken, with Lemon, Oregano Potatoes, Fresh Rocket Leaves <sup>G D</sup>

Braised Lamb, Shawarma Spices, Pomegranate, Sunflower Seed Dukkah, Persian Rice <sup>G D</sup>

RECOMMENDED MENU

# LIGHT WORKING LUNCH

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## DELI WORKING LUNCH

OPTION 1

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Individual Baguette - Choose your protein

Salami

Chicken Caesar

Free Range Ham

Kale Beetroot & Goat Cheese Tarts <sup>V</sup>

Maple Roasted Carrots, Red Quinoa, Mint,  
Coriander <sup>VG, G</sup>

## DELI WORKING LUNCH

OPTION 2

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Classic Bacon & Egg Pie, Tomato Relish

Roasted Pepper, Artichoke & Olive Tapenade  
Flat Bread, Mint Coconut Yoghurt <sup>V</sup>

Sautéed Broccoli Salad, Kale, Toasted Almonds,  
Chilli Flakes, Balsamic Vinaigrette <sup>VG, G</sup>

## LIGHT STAND UP BUFFET

OPTION 1

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French Beans, Edamame Beans, Cucumber,  
Shaved Fennel, Gem Lettuce, Spring Onion <sup>VG, G</sup>

Greek Salad, Crispy Spiced Chickpeas, Garlic Olive  
Oil Dressing <sup>VG, G</sup>

Chicken, Brie, Avocado, Rocket Pide

Red Velvet Cake, Cream Cheese Frosting <sup>V</sup>

## LIGHT STAND UP BUFFET

OPTION 2

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Cucumber, Edamame, Green Leaves,  
Citrus Dressing <sup>VG, G</sup>

Turmeric Cauliflower, Pumpkin Seeds, Spelt,  
Sundried Tomato <sup>VG, G</sup>

Mediterranean Quinoa Hummus Bowl, Cauliflower  
Shawarma, Olives, Pickles, Crispy Chickpeas <sup>VG</sup>

Meyer Lemon Tartlets, Freeze-Dried, Berries,  
Crushed Meringue <sup>V</sup>

RECOMMENDED MENU

# LIGHT WORKING LUNCH

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## REGULAR LUNCH BUFFET

### OPTION 1

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Roasted Sweet Potato, Pomegranate Molasses,  
Sumac Coconut Yoghurt <sup>VG G</sup>

Chicken, Brie, Avocado, Rocket Pide

Teriyaki Brisket, Soy Glaze, Coriander, Sesame,  
Gourmet New Potatoes, Spring Onions <sup>G D</sup>

Chocolate Truffle Cake <sup>V</sup>

## REGULAR LUNCH BUFFET

### OPTION 2

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Gourmet Potatoes, Scallions, Roasted Red Peppers,  
Sundried Tomatoes, & Light Basil Mayo <sup>VG G</sup>

Sweet Chilli Chicken, Greens & Grain Wrap

Red Pork Belly, Spring Onions, Chilli Glaze, Sesame,  
Kimchi Fried Rice <sup>D</sup>

Fig & Walnut Tart <sup>V</sup>

## BEVERAGES

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Option One - Tea, Filter Coffee & Water Station

Option Two - Tea, Filter Coffee & Water Station  
with OJ