



### **Breakfast Canapes**

*£25 per head. Please choose 8 pieces per person.*

Smoked salmon and cream cheese croque monsieur

Aged Comte gougères (v)

Spiced avocado on toast, quail eggs (v)

Glazed chocolate and orange brioche (v)

Crumpets and marmite (v)

Smoked salmon and egg vol-au-vent

Homemade mini granola bars (v)

Bubble and squeak, pork belly, fried egg

Brioche bacon butties

Cinnamon churros with honey (v)

*If you have a food allergy or intolerance, please speak to a member of our team before ordering*



**Continental Breakfast**

*£27 per head*

Tea, Coffee and freshly squeezed juices

Breakfast pastries, butter and preserves

Sliced and whole seasonal fruit

*(Served as standing buffet or as a working breakfast)*

Add any of the following at £8 per person

Smoked salmon bagels, dill crème fraiche, capers

Daily fruit smoothie

Assorted cold cuts and breakfast cheese

Greek yoghurt, granola, seasonal fruit compote

**English Breakfast**

*£35 per head*

Tea, Coffee and freshly squeezed juices

Breakfast pastries, butter and preserves

Sliced and whole seasonal fruit

Scrambled eggs

Back and streaky bacon

Cumberland sausage

Portobello mushrooms

Grilled plum tomatoes

Hashed potatoes

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### **Coffee Breaks**

Tea, Coffee and biscuits  
*£8 per head*

Add any of the following at £5 per person

Breakfast pastries

Assorted mini doughnuts

Spiced caramel popcorn

Financiers and madeleines

Brioche bacon butties

Add any of the following at £7 per person

Afternoon tea sandwiches

Scones, clotted cream, preserves

Montgomery cheese shortbreads, whipped cream cheese

Sweet and savoury macaroons

Mini bagels, salt beef and smoked salmon

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## **Bowl Food**

*£38 per head, 4 bowls per person. Please select minimum of 1 cold dish.*

### **COLD**

Cornish crab mayonnaise, green apple and lime salad

Aged beef tartare, smoked chilli

King prawn Panzanella, capers, marjoram

Smoked chicken coronation, mango and almonds

Tuna tartare, pickled mouli, avocado and wasabi

Greek salad, barrel aged feta, gem lettuce (v)

Shredded salt beef salad, horseradish, wally, beetroot

Seam bream ceviche, kaffir lime, pomelo salad

### **HOT**

Chicken and cep pie, tarragon, creamed potato

Chilli beef rib, wild rice, coriander, sour cream

Macaroni cheese, veal ragout, marjoram, parmesan (v)

Lamb shoulder curry, fragrant basmati, raita

BBQ grellot onions, romesco sauce, smoked almonds (v)

Pork belly teriyaki, stir fried white cabbage, prawn wonton

Sweet and sour chicken, charred pineapple, sticky rice

Crab risotto, avocado, Cornish prawns

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## **Buffet Menu**

*£58 per head*

Sourdough, crackers, grissini

Heritage tomato salad, ricotta, pickled onions, basil (v)

King prawn Panzanella, capers, marjoram, heritage tomatoes

Smoked chicken Caesar salad, gem hearts and anchovies

Casserole of vegetables and orecchiette, preserved lemon, basil emulsion (v)

Roast Cotswold chicken pie, cep mushrooms, puff pastry

Monkfish, white bean and chorizo cassoulet, smoked tomato and marjoram

Seasonal quiche (v)

Coffee and walnut tart

Passion fruit and mango panna cotta, caramelised coconut

*£68 per head*

Sourdough, crackers, grissini

Yellowfin tuna tataki, avocado, wasabi, pickled radish

Greek salad, gem lettuce, barrel aged feta (v)

Beef fillet carpaccio, watercress, truffle mayonnaise

Navarin of lamb, buttered baby vegetables, mint salsa

Seasonal quiche (v)

Cornish fish bouillabaisse, saffron braised potatoes, lemon croutons

Barbequed stem broccoli, sesame and garlic (v)

Chocolate and cherry pots

Raspberry, lemon and pistachio torte

Lincolnshire Poacher, homemade chutney, crackers

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## **Canapes**

*£38 per head, 10 pieces per person. Please choose 5 cold and 5 hot.*

### **COLD**

- Seaweed crackers, cucumber ketchup (v)
- Cheese and onion gougeres (v)
- Ham hock and foie gras on toast, cherry preserve
- Parmesan cream and crisps, cep mushrooms (v)
- Smoked salmon sausage, caviar, purslane
- Montgomery cheese shortbreads, chive cream cheese (v)
- Aged beef tartare, smoked chilli
- Aubergine caviar, sour cream, chives, blini (v)
- White onion and thyme tart (v)
- Tuna tataki, wasabi, pickled mouli
- Iberico ham, pickled Charentais melon
- Coronation crab vol-au-vents, mango and pickled lime

### **HOT**

- Deep fried pigs head, gribiche sauce
- Thyme hash chips (v)
- Veal ragu arancini, parmesan mayonnaise
- Thai mackerel slider, hot sauce
- Salt cod fish cakes, aioli and saffron
- Pork belly toastie, red apple puree
- Buttermilk fried chicken, harissa mayonnaise
- Deep fried cep and truffle macaroni cheese (v)
- Avocado tempura, baba ganoush (v)
- Smoked salmon and cream cheese croque monsieur

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*l'oscar*  
LONDON

DESSERT

Pina colada doughnuts

Pistachio financiers

Salt caramel truffles

Praline eclairs

Lemon meringue lollipops

Chocolate fudge, cookie sandwich

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## **Lunch Menu**

*2 courses for £40 per head*

*3 courses for £50 per head*

### **STARTER**

Heirloom tomato salad, mozzarella, pickled onions, basil (v)

Aged beef tartare, pickled shallot and parsley salad

Thai spiced crab bisque

Smoked salmon, avocado mousse, citrus salad

Coal roasted beetroots, goats' curd, pink grapefruit, dandelion (v)

### **MAIN COURSE**

Roast chicken, English peas, smoked bacon, fondant potatoes, basil butter

Cep ragu, pappardelle, parmesan, marjoram (v)

Slow cooked pork belly, stir fried white cabbage, teriyaki jus

Broad bean, asparagus and lemon risotto (v)

Roast fillet of cod, prawn and cucumber salad, tomato relish, spiced aubergine puree

### **DESSERT**

Coffee and walnut tart, milk ice cream

Strawberry cheesecake, white chocolate crumb, basil ice cream

Manjari chocolate pot, cherry sorbet, almond biscotti

Passion fruit and mango Eton mess, exotic fruit sorbet

Coconut mousse, pineapple and tonka bean jam, almond and sesame

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## **Working Lunch**

**£42 per head**

Heritage tomato salad, ricotta, pickled onions, basil (v)

Smoked chicken Caesar salad, gem hearts, anchovies

Seasonal Quiche (v)

Selection of finger sandwiches

*Coronation chicken*

*Poached Salmon*

*Avocado and fennel (v)*

*Roast beef and horseradish*

Coffee and walnut tart

Passion fruit and mango panna cotta, coconut chips

**£48 per head**

King prawn Panzanella, capers, marjoram, heritage tomatoes

Coronation crab vol-au-vents, mango, pickled lime

Smoked salmon bagels, pickled cucumber, gribiche sauce

Fried chicken buns, kimchee, smoked chilli

Montgomery cheddar, pickled onion, tomato, white baguette (v)

Greek salad, gem lettuce, barrel aged feta (v)

Chocolate and cherry pots

Raspberry, lemon and pistachio torte

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