



Catering Menu for Member Meetings and Events

** Please advise of any special dietary requirements or allergies when placing your order.



Breakfast Buffet Style

We can supply anything from freshly baked croissants, Danish pastries, mini bagels, tropical fruit platters to a hot breakfast. Hot items are delivered in insulated boxes.

The below set menus are for a minimum of 4 people per menu.

Continental Breakfast Menu

£7.35

A selection of mini freshly baked croissants (1)
 A selection of mini freshly baked Danish pastries (1)
 Exotic fresh fruit platter

Savoury Breakfast Menu

£10.50

Fresh home-baked large breakfast muffins (1)
 Large croissants filled with a selection of savoury breakfast fillings (1)
 Delicious yoghurt with mixed red berries topped with granola (1)

Healthy Breakfast Menu

£11.00

Mini open bagel with light cream cheese/cucumber & houmous/avocado (1) V
 Delicious yoghurt with mixed red berries topped with granola (1)
 Honey, sultana Bran muffin (1)
 Homemade fruit smoothie (250 ml) (1)

'Free From' Breakfast

£11.25

Gluten Free tortilla wrap with avocado, houmous & salad (2) V
 Soya yoghurt, mixed berries & Gluten Free muesli (1) V
 Large seasonal fruit skewer (1) V
 Dairy-free strawberry smoothie made fresh in the morning (1) V

Hot Breakfast Menu

£12.50

Large warm soft rolls filled with a selection of
 - Grilled bacon
 - Sausage
 - Fried egg
 A selection of mini freshly baked croissants (1)
 Individual exotic fruit salad pots (1)



Breakfast Platters

We can supply anything from freshly baked croissants, Danish pastries, mini bagels, tropical fruit platters to a hot breakfast. Hot items are delivered in insulated boxes.

The below set platters can be ordered for a minimum of 1 platter.

Croissant and Danish Pastry Platter **£22.00**

A selection of mini freshly baked croissants (6)
A selection of mini freshly baked Danish pastries (6)

Yoghurt, Granola Pots Platter **£21.80**

Greek yoghurt pots with mixed berries topped with oat granola (6)

Breakfast Muffins Platter **£22.50**

A selection of freshly baked breakfast muffins (6)

- Mega berry burst
- Banana and toffee
- Honey, sultana and bran
- Multi-seed, carrot and yoghurt

Vegan Mini Open Bagel Platter **£20.75**

A selection of mini open bagels with vegan toppings (6)

- Crushed avocado and chickpea
- Peanut butter, banana and coconut
- Beetroot houmous, sliced avocado and sesame

Filled Savoury Croissant Platter **£30.25**

A selection of large savoury filled croissants (6)

- Sussex gammon and farmhouse cheddar
- Scottish smoked salmon and cream cheese
- Free range boiled egg and heritage tomato

Mini Bacon Soft Rolls Platter **£38.00**

Mini soft sesame rolls filled with grilled smoked back bacon with ketchup (12)



Sandwich Lunches

Our Sandwich Lunch Menus are beautifully presented on black platters and meat, fish and vegetarian sandwiches are plated separately.

The below set menus are for a minimum of 6 people per menu.

Working Lunch 1 **£10.75**

Sandwich and tortilla wrap selection – generously filled sliced bread and delicious filled wraps combination (6 pieces per person)
Hand-baked crisps with houmous

Working Lunch 2 **£11.45**

Sandwich and speciality bread selection – generously filled sliced bread and delicious speciality bread combination (6 pieces per person)
Exotic sliced fresh fruit platter

Working Lunch 3 **£13.00**

Flatbread selection - a selection of meat, fish and vegetarian filled flatbreads (4 pieces per person)
Hand-baked crisps with houmous
Exotic sliced fresh fruit platter

Working Lunch 4 **£13.75**

Wraps and mini rolls selection – generously filled plain, spinach and tomato tortilla wraps and filled mini gourmet soft rolls (4 pieces per person)
Selection of homemade cakes and desserts (2)
Large tropical fruit skewers (2)

Working Lunch 5 **£14.20**

Mixed pretzel roll selection - a selection of meat, fish and vegetarian filled pretzel rolls (4 pieces per person)
Mini dessert pot combination (2)
Crunchy crudité platter with dips
Exotic sliced fresh fruit platter



Sandwich Platters

Our Sandwich Platters are beautifully presented on black platters.

The below set platters can be ordered for a minimum of 1 platter, which provide 4 pieces per person (serves 6).

Italian Ciabatta and Focaccia Platter

£43.50

Ciabatta, black olive and sun-blushed tomato ciabatta and focaccia breads filled with the following Italian fillings.

- Salami and provolone
- Bresaola Parmesan and rocket
- Tuna with black olives and peppers
- Smoked salmon, cream cheese and rocket
- Tomato basil and mozzarella and avocado
- Grilled vegetables with pesto

American Bagels Platter

£42.50

Generously filled bagels, a mixture of plain, poppy seed and sesame seeded bagel for the following American fillings.

- Salt beef, mustard, dill pickle
- BLT
- Smoked salmon and cream cheese
- Crayfish and shrimp mix with baby gem lettuce
- Cream cheese and avocado with chilli flakes
- Sliced egg, tomato and American mustard mayo

French Baguettes Platter

£42.50

Generously filled French baguettes, classic white, wholemeal multigrain and poppy seed baguette filled with the following French fillings.

- Jambon and gruyere
- Chicken salad with Dijon mustard mayo
- Tuna Nicoise salad
- Salmon rillettes with iceberg lettuce
- Brie and grape
- Boursin and sweet onion chutney with salad leaves



Finger Menus

Our Finger menus work perfectly for a corporate meeting, beautifully presented on our black platters. Meat, fish and vegetarian are plated separately.

The below set menus can be ordered for a **minimum of 4 people** per menu, prices are per person.

Euston Menu

£15.80

Sandwich selection - prepared on a selection of sliced breads with a variety of fillings (4 pieces per person)
 Breaded chicken goujon with ranch dressing (1)
 Veg spring rolls with sweet chilli sauce (2)
 Selection of homemade cakes and desserts (2)
 Seasonal sliced fresh fruit platter (1)

Marylebone Menu

£19.25

Sandwich and speciality bread selection (4 pieces per person)
 Tandoori chicken skewer with mint yoghurt dressing (1)
 Mushroom arancini with chive sour cream (1)
 Vegan gyoza dumplings with soy sauce (1)
 Chilli mango crusted prawns (1)
 Selection of homemade cakes & desserts (2)
 Seasonal sliced fresh fruit platter (1)

Paddington Menu

£19.25

Sandwich and speciality bread selection (4 pieces per person)
 Honey mustard chicken skewers (1)
 Home-made sausage roll with apple sauce (1)
 Spiced harabara veg croquettes with mango chutney (1)
 Tomato, mozzarella & basil skewers with pesto dressing (1)
 Selection of homemade cakes & desserts (2)
 Seasonal sliced fresh fruit platter (1)

Waterloo Menu

£19.25

Sandwich and speciality bread selection (4 pieces per person)
 Breaded chicken coxinha with smoky tomato salsa (1)
 Oven-cooked onion bhaji with mango chutney (1)
 Beetroot falafel with paprika houmous (1)
 Smoked salmon & chive cream cheese pinwheel (1)
 Home-made Cake & Dessert Selection (2)
 Seasonal sliced fresh fruit platter (1)

Victoria Menu**£20.40**

Sandwich and speciality bread selection (4 pieces per person)
Chinese duck pancakes with plum sauce (2)
Ras-el-hanout salmon skewers (1)
Plant-based meatball skewers with smoky tomato salsa (1)
Crispy veg samosa with green chutney (1)
Selection of homemade cakes & desserts (2)
Seasonal sliced fresh fruit platter (1)

Farringdon Menu**£23.00**

Sandwich and speciality bread selection (4 pieces per person)
Cajun spiced chicken & pepper skewers with chive sour cream (1)
Crab & tuna futomaki sushi roll with wasabi, pickled ginger & soy sauce (1)
Crispy breaded cod goujons with tartar sauce (1)
A selection of home-made veg quiches (1)
Spiced sweetcorn fritter with smoky tomato salsa (2)
Selection of homemade cakes & desserts (2)
Seasonal sliced fresh fruit platter (1)



Speciality Themed Platters Menus

These platters are great for sharing and work perfectly for a corporate lunch meeting or an afternoon grazing station. Each platter is suitable for 6-8 people sharing.

The below set platters can be ordered for a minimum of 1 platter.

Mezze Platter **£63.00**

Middle eastern traditional homemade hummus, aubergine moutabel dip, labneh cream cheese, chickpea moussaka, tabbouleh, falafel, stuffed vine leaves, pickled vegetables and traditional salad garnish.

Served with toasted pitta bread. (serves 6)

Antipasto Platter **£63.00**

Sliced Parma ham, Milano salami, stuffed piquillo peppers with cream cheese, bocconcini, sun-blush tomato, spicy herbed mixed olives with marinated chargrilled artichoke, aubergine, courgette, peppers, and salad garnish.

Served with toasted ciabatta slices. (serves 8)

Greek Platter **£63.00**

Feta cheese, hummus, taramasalata, tzatziki, roasted onions drizzled with a pomegranate glaze, chargrilled marinated chicken fillet, stuffed vine leaves and salad garnish.

Served with toasted pitta bread. (serves 8)

Charcuterie Platter **£63.00**

Selection of sliced salt beef, chorizo, ham, turkey, Milano salami and duck terrine with gherkins, silver skin onions, with mustard mayonnaise sauce and salad garnish.

Served with crispy crostini. (serves 8)

Indian Platter **£69.00**

Selection of spicy vegetable samosas, mini onion bhajis, vegetable pakoras, chicken tikka skewers and tandoori chicken skewers, with mango chutney and salad garnish.

Served with toasted naan bread and mini poppadum. (serves 6)

Cheese Platter**£64.00**

Selection of continental cheese to include brie, Manchego, gorgonzola, smoked Cheddar, mature Cheddar, Red Leicester, Sage Derby, gruyere, and bocconcini, with quince, celery sticks, mini gherkins, silver skin onions, grapes, and apricots.

Served with savoury biscuits. (serves 8)

Caribbean Platter**£69.00**

Selection of spicy jerk chicken skewers, authentic Jamaican patties, coconut breaded prawns, sweet potato bites, mini split pea and spinach burgers, fried breadfruit, salt fish and achee salad served with a mango chilli dip.

Served with toasted sliced rolls. (serves 6)

Gluten Free Platter**£69.00**

Thai green chicken skewers, sticky BBQ chicken skewers, Spanish style potato and onion tortilla with roast red pepper, grilled halloumi, roast courgette and bell pepper skewers and beetroot flafels.

Served with paprika houmous, sweet chilli dip and lime/coriander green chutney. (serves 6)

Vegan Finger Platter**£69.00**

Grilled tofu skewers marinated in a Szechuan sauce, spinach and potato spiced pakoras, crispy Indian samosas, sweet potato falafels and steamed vegan gyoza dumplings.

Served with sweet mango chutney, salsa relish and soy sauce. (serves 6)



Salad Bowl Menus

All salad bowls are freshly prepared on the morning of delivery, beautifully presented in black bowls. Each bowl is suitable for up to 6 people sharing.

The below salad bowls can be ordered for a minimum of 1 bowl. Portions are equivalent of a small side salad pp.

Meat Salads

Medium bowls serves 4-5 sharing	£33.50
Large bowls serves 8-10 sharing	£41.50
Chicken and avocado garden salad	
Wild rice and roasted paprika chicken salad	
Chicken Caesar salad	
Chorizo sausage and chickpea salad	
Grilled chicken tikka with Indian coleslaw salad	
Roast duck and caramelised fig noodle salad	

Fish Salads

Medium bowls serves 4-5 sharing	£37.80
Large bowls serves 8-10 sharing	£48.50
Poached salmon and avocado salad	
Tuna Niçoise salad	
Cajun king prawn salad	
Smoked trout, asparagus and white bean salad	

Vegetarian Salads

Medium bowls serves 4-5 sharing	£27.50
Large bowls serves 8-10 sharing	£37.50
Pesto penne salad	
Honey roast sweet potato and pearl couscous salad	
Fresh garden salad	
Roast spiced squash and tahini salad	
Minty beetroot, feta cheese and brown rice salad	
Twisted tabouleh salad	
Greek feta cheese salad	



Fruit and Desserts

The delicious mouth-watering exotic fruit platters and skewers add a stunning dash of colour to complement your order. Or be tempted with the delectable cakes and mini desserts selection, freshly prepared by the professional pastry chefs.

The below set menus are for a minimum of 6 people, unless otherwise stated.

Sliced Fresh Fruit Platter	£4.60
Large Fruit Skewer	£3.45
Fruit Box Selection of Whole Fruit (Serves 20)	£30.25
Individual Fruit Salad Pot	£4.50
Best of British Desserts Platter (Serves 10)	£50.00
Lemon drizzle	
Cherry and almond	
Victoria sponge	
Fruit and nut	
Jam and coconut	
Dessert Slice Platter (Serves 10)	£50.00
Citron slices	
Cherry Frangipane	
Pecan Tart	
Baked Cookie Cheesecake	
Rich Chocolate Brownie	
Selection of Homemade Cakes and Desserts (2 pieces pp)	£4.40
Double chocolate brownie	
Carrot cake with vanilla cream frosting	
Lemon & poppy seed cake	
Mini Victoria sponge cake	
Coffee & walnut cake with cream frosting	
Mini red velvet cup cakes	
Fruit & nut cake	



Canapes

Ready-to-serve canape trays are made for four people having six canapes each.

The below set menus are for a minimum of 4 trays per menu option and are available from 4pm.

Regent Canape Menu

£68.00

- Potato croquettes with smoked haddock aioli sun-blushed tomato (4)
- Pulled ham hock with grain mustard mayo and marinated apple sticks (4)
- Chargrilled aubergine roulades red pepper hummus & jalapenos (4)
- Smoked chicken, a hint of miso onion marmalade with pepper puree & nigella seeds (4)
- Chimichurri prawns pickled cucumber and guacamole (4)
- Marinated candied beetroot with onion relish and crushed pea and mint & black onion seeds (4)

Hampton Canape Menu

£68.00

- Tamari marinated seitan roasted courgette tomato & red pepper glaze (4)
- Charcoal tart of hot smoked salmon, smoked salmon mousse and keta caviar (4)
- Marinated kohlrabi with a spiced tomato chutney vegan feta, radish mustard cress (4)
- Hawaiian chicken & pineapple skewers with a sweet chilly jam (4)
- Marinated Mulli rolls with crab meat ceviche style with lime & coriander (4)
- Massaman marinated tender Lamb with ratatouille pickled cucumber minted yoghurt (4)

Shoreditch Canape Menu

£68.00

- Bitter leaves gochujang marinated smoked tofu skewers with guacamole and black sesame (4)
- Lemon marinated smoked mackerel with horse radish cream & fennel (4)
- Vegan plant-based bacon doused in maple syrup on a vegan cream cheese (4)
- Cajun spiced potato puff wrap in Parma ham red currant jam & crispy onion (4)
- Tuna Nicoise, potato noisette, green beans, black olive, egg mayo & tomato pearls (4)
- Smoked duck with marinated fennel & fig chutney Boursin cheese & cilantro leaves (4)

Dulwich Canape Menu

£68.00

- Thai crab and prawn cake with lime mayonnaise dipping sauce (4)
- Cauliflower pakora with pickled lime and minted yoghurt (4)
- Crisp tartlet of Parma ham with mascarpone and apple caviar (4)
- King prawn cocktail with Marie-rose sauce and baby gem (4)
- Homemade mini Yorkshire pudding with rare beef carpaccio and a creamy horseradish sauce (4)
- Goat's cheese tossed in alfalfa served in a basil panier with sundried tomato (4)

Wimbledon Canape Menu

£68.00

- Home-made profiterole filled with pistachio cream topped with a rich Belgian chocolate ganache (4)
- Espresso and Tia Maria infused panna cotta with Chantilly cream (4)
- Crisp meringue, Chantilly cream, fresh berries and berry compote (4)
- Miniature carrot cake with a sweet cream cheese icing and walnut (4)
- Polenta and almond baked with a rich lemon syrup (4)
- Crisp puff pastry baked with a smooth vanilla custard (4)



Drinks and Snacks

Teas, coffee and water are available on a self-serve basis in our member area to all guests free of charge.

Soft drinks

Orange juice (1 litre)	£3.00
Apple juice (1 litre)	£3.00
Dash flavoured sodas (330ml cans)	£2.50
Diet Coke (330ml cans)	£2.50

Alcohol

Available from 4.30pm only

Red wine	£16.00
White wine	£16.00
Rose wine	£18.00
Prosecco	£20.00
Beer (330ml bottle)	£3.00
Alcohol free beer (330ml bottle)	£3.00

Snacks

Crisps (bowl)	£3.00
Pretzels (bowl)	£3.00
Popcorn (bowl)	£3.00
Pizza (XXL 12 slices)	£31.00
Nakd Bars	£2.75