

STANDARD SANDWICH LUNCH

£17.25pp + VAT | MIN 10 COVERS

YOU WILL RECEIVE A SELECTION OF THE BELOW SANDWICHES IN BROWN OR WHITE ARTISAN BREAD

Classic chicken salad  **A**

Tuna & sweetcorn with mayonnaise  **A**

Mature cheddar ploughman's with onion chutney (V)  **A**

Free range egg, mayonnaise with mustard cress (V)  **A**

Beetroot and chickpea falafel, cucumber salad with vegan mint yoghurt in a beetroot wrap (VE)  **A**

SERVED WITH:

Salted crisps (VE)  **A**

Seasonal whole fruit (VE)  **A**

ADD Soup for £3.45pp +VAT  **A**

Chunky chips for £2.75pp +VAT  **A**

Executive fruit platter £10.35pp +VAT  **A**

Crudites & dips £8.45pp +VAT  **A**

All our handmade wraps and sandwiches are created using high quality, homemade breads and fillings.
Sustainable from the kitchen to delivery!

PREMIUM SANDWICH LUNCH

£21.75pp + VAT | MIN 10 COVERS

YOU WILL RECEIVE A SELECTION OF THE BELOW SANDWICHES IN BROWN OR WHITE ARTISAN BREAD

Chicken tikka, mango chutney, leaf salad in brioche baguettes  **A**

Smoked salmon, cream cheese and cucumber in soft granary rolls  **B**

New York deli in soft sourdough rolls  **B**

Feta, olive, tomato, cucumber and leaf salad in a tomato tortilla wrap (V)  **A**

Moroccan hummus, red peppers, beetroot, basil and lettuce in a tomato wrap (VE)  **A**

SERVED WITH:

Salted crisps (VE)  **A**

Seasonal whole fruit (VE)  **A**

ADD Soup for £3.45pp +VAT  **A**

Chunky chips for £2.75pp +VAT  **A**

Executive fruit platter £10.35pp +VAT  **A**

Crudites & dips £8.45pp +VAT  **A**

The whole fruit enjoyed by our delegates is chosen for its quality and flavour at the peak of each season.
Fewer food miles, more flavour, and a truly traceable snack.

Gluten free and dairy free options are available on pre-order

DRINKS

Still mineral water 1.5L £5.40 +VAT

Jug of orange juice (Serves 5) £8.15 +VAT

Jug of cordial (Serves 5) £6.65 +VAT

Bottle of House wine from £23.15 +VAT

Tea and coffee £4.16pp +VAT

£25.95 + VAT | MIN 15 COVERS

YOU WILL RECEIVE A SELECTION OF THE ABOVE SANDWICHES AND WRAPS (£3.47 +VAT supp for Premium sandwiches)
PLUS

CHOOSE THREE FINGER FOODS AND ONE DESSERT FROM THE FOLLOWING

(We recommend one meat, one fish and one vegetarian option)

MEAT

Sriracha chicken drumsticks, spicy mayonnaise 

Hoisin chicken skewers & sweet chilli dip 

Ham & cheese mini toastie 

Gammon and brie arancini 

Mini lamb samosas, raita dip 

FISH

Oriental white fish skewers 

Smoked haddock and pea Welsh rarebit 

Lemon & parsley king prawns, chive sour cream drizzle 

Prawn Marie rose tartlet 

Mini Thai fishcake bon-bons, Thai curry sauce 

VEGETARIAN

Mini cheesy vegetable and tarragon pies (V) 

Indian platter with samosas and bhajis, mango chutney (V) 

Vegan sausage and red onion rolls, black pepper crust (VE) 

Tempura mushrooms & wasabi mayonnaise dip (VE) 

DESSERTS

Vanilla cheesecake bites (V) 

Chocolate and coconut fudge cake (V) 

Eton mess pots (VE) 

Red velvet cake bites with cream cheese frosting (V) 

Mini lemon curd tarts, raspberry crumb (V) 

SERVED WITH:

Salted crisps (VE) 

Seasonal whole fruit (VE) 

ADD Soup for £3.45pp +VAT 

Chunky chips for £2.75pp +VAT 

Executive fruit platter £10.35pp +VAT 

Crudites & dips £8.45pp +VAT 



CARBON GUIDE

To help you make more sustainable choices from our menus, you'll find each dish rated by its Carbon impact.

This guide shows the Carbon intensity per kilogram of product.

Look out for our green clouds across our menus to help you choose dishes that will contribute to reducing emissions from food in line with the UN's climate goals.



2024 - 2026

A	B	C	D	E
Very Low	Low	Medium	High	Very High
0-1.75 Kg CO2e	1.75-3 Kg CO2e	3-4.25 Kg CO2e	4.25-5.5 Kg CO2e	5.5+ Kg CO2e

YOUR ALLERGEN AND DIETARY GUIDE: V: Vegetarian | VE: Vegan

Our kitchen handles a range of allergenic products and ingredients. Although extreme care is taken to avoid allergen contamination, this cannot be guaranteed. If you wish to know more about the preparation processes, please ask a member of staff.