

WORKING LUNCHES (min. order 6 people)

Classic Deli Lunch **£13.75**
 One-and-a-half rounds of chefs selection including vegetable, meat and fish sandwiches, hand-cut potato crisps and a bowl of seasonal fruit

Premium Deli Lunch **£14.95**
 One-and-a-half rounds of deli fillings in Continental and farmhouse breads, wraps and bagels served with hand-cut potato or vegetable crisps and a fresh cut fruit platter

Salad Lunch **£14.95**
 Large bowls of mixed salads, proteins, artisan breads, dressings and a fresh fruit platter

Add soup of the day **£2.25**

Add bites to lunch	1 item	£2.75
	2 items	£5.25
	3 items	£7.00
	4 items	£8.75
	Extra items	£2.00



BITES

Meat

- West Indian jerk chicken with lime mayonnaise (H)
- Steak and venison pies topped with parsley mash (H)
- Slow cooked duck leg bon bons, herb ketchup (H)
- Garden herb, ham hock terrine with piccalilli (C)
- Breaded buttermilk southern fried Hertfordshire chicken (C)

Fish

- Salt and pepper squid with lemon mayonnaise (H)
- Smoked haddock fish cake with crème fraîche (H)
- Bite sized fish & chips with mushy peas (H)
- Chive smoked salmon, sourdough croûte (C)
- Confit salmon, roasted squash and hollandaise tartlets (C)

Vegetable

- Bocconcini and sunblushed tomato arrancini (H)
- Mushroom, tomato and smoked applewood burger, shallot jam (H)
- Leek and Cheshire cheese tarts (H)
- Confit cherry tomato and goat's cheese crostini (C)
- Vegetable & wasabi nori rolls (C)
- Chicory, globe artichoke, walnut and picos blue cheese (C)

Dessert

- Peanut butter and chocolate brownies (C)
- Mini passion fruit tartlets (C)
- Salted caramel profiteroles (C)
- Lemon curd doughnuts (H)

Kindly note that all prices quoted are per person and are exclusive of VAT - Prices are subject to change