



# Lunches

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## Deli Lunches

Calorie information per 100gm unless otherwise stated

### Deli lunch buffet A

£37.50 + vat per person

Prawn mayonnaise 225Kcal/940KJ and tuna salad sandwiches 172Kcal/722KJ

Coronation chicken 211Kcal/882KJ, chicken salad sandwiches 166Kcal/694KJ, chicken Caesar tortilla wrap 264Kcal/1105KJ

New York deli 196Kcal/820KJ, coronation chickpea sandwiches (VE) 193Kcal/805 KJ, falafel and sweet potato on beetroot wrap (VE) 215Kcal/908KJ

Lightly salted Kettle Crisps (VE) (NGCI) 491Kcal/2048KJ

Seasonal salad  
(please select one for the correct time of year for the event)  
[See salad planner for calories](#)

Caramelised onion and mature cheddar tart (V) (NGCI) 146Kcal/612KJ

71% Dark chocolate brownie (VE) (NGCI) 357Kcal/1493KJ

### Deli lunch buffet B

£39.50 + vat per person

Prawn mayonnaise 225Kcal/940KJ and tuna salad sandwiches 172Kcal/722KJ

Coronation chicken 211Kcal/882KJ, chicken salad sandwiches 166Kcal/694KJ, chicken Caesar tortilla wrap 264Kcal/1105KJ

New York deli 196Kcal/820KJ, coronation chickpea sandwiches (VE) 193Kcal/805 KJ, falafel and sweet potato on beetroot wrap (VE) 215Kcal/908KJ

Lightly salted Kettle Crisps (VE) (NGCI) 491Kcal/2048KJ

Seasonal salad 1  
(please select one for the correct time of year for the event)  
[See salad planner for calories](#)

Seasonal salad 2  
(please select one for the correct time of year for the event)  
[See salad planner for calories](#)

Caramelised onion and mature cheddar tart (V) (NGCI) 146Kcal/612KJ

71% dark chocolate brownie (VE) (NGCI) 357Kcal/1493KJ

## Lunches

## Deli Lunch Seasonal Salads

Costs included with deli lunch buffet

- €B Miso roasted aubergine, edamame, chilli flakes, sour cream and crispy shallots (VE) (NGCI)  
 200 Kcal/835 KJ
- €A Shredded rainbow vegetables, carrot, British rapeseed oil, lemon and garland herbs (VE) (NGCI)  
 60 Kcal/245 KJ
- €A Top to bottom broccoli caesar, young spinach, ciabatta, caper, lemon and mustard emulsion (VE)  
 105 Kcal/440 KJ
- €A New season potatoes, early season peas, mint, watercress, radish and asparagus (VE) (NGCI)  
 122 Kcal/512 KJ
- €B Westland tomato salad, black olive, red onion, rocket (VE) (NGCI)  
 69 Kcal/286 KJ



## Lunches

Cold Buffet Lunch** Cold Buffet Lunch A**

£38.50 + vat

Gem lettuce, spinach, radish, pickled cucumber, preserved tomato, zaatar roasted crispy flatbread, sumac, lemon zest, griddled Penrith chicken breast (NGCI)

63 Kcal/262 KJ

New season potatoes, peas, herb dressing, wild rocket, roasted flaked Chalk Farm trout (NGCI)

312 Kcal/1309 KJ

Roasted broccoli, chilli cold press, toasted almond, ciabatta, young spinach, roasted red onion (VE) (NGCI)

108 Kcal/451 KJ

Lightly salted Kettle crisps (VE) (NGCI)

491 Kcal/2084 KJ

Caramelised onion and mature cheddar tart (V) (NGCI)

146 Kcal/612 KJ

71% Dark chocolate brownie (VE) (NGCI)

357 Kcal/1493 KJ

** Cold Buffet Lunch B**

£38.50 + vat

Giant cous cous, peas, peppermint, lemon zest, English asparagus, Chiltern cold press, griddled Penrith chicken breast (NGCI)

139 Kcal/582 KJ

New season potatoes, wild rocket, samphire, spring onion, crème fraiche , roasted flaked Chalk Farm trout (NGCI)

155 Kcal/649 KJ

Griddled artichoke, roasted aubergine, smoked tomato, ciabatta, spinach, roasted red onion

96 Kcal/402 KJ

Lightly salted Kettle crisps (VE) (NGCI)

491 Kcal/2084 KJ

Spinach and rosary goats cheese tart (V) (NGCI)

274 Kcal/1150 KJ

71% Dark chocolate brownie (VE) (NGCI)

357 Kcal/1493 KJ

** Cold Buffet Lunch C**

£38.50 + vat

Toasted ancient grains, smoked tomato, pickled cucumber, artichoke, roasted aubergine, parsley, peppermint, fresh lemon, extra virgin olive oil, griddled Penrith chicken breast (NGCI)

88 Kcal/370 KJ

New season potatoes, young spinach, watercress, wild rocket, chive, wholegrain mustard, roasted flaked Chalk Farm trout (NGCI)

151 Kcal/633 KJ

Ploughmans, roasted ciabatta, sweet pickled onion, preserved tomato, wild rocket, vintage cheddar, Burford brown egg (V) (NGCI)

228 Kcal/953 KJ

Lightly salted Kettle crisps (VE) (NGCI)

491 Kcal/2084 KJ

Preserved tomato and mature cheddar tart (V) (NGCI)

244 Kcal/1023 KJ

71% Dark chocolate brownie (VE) (NGCI)

357 Kcal/1493 KJ



## Enhancements

To be sold in addition to a working lunch/reception order.  
Cannot be ordered as a stand alone item.

### **British cheese board**

£205.00 + vat per board (serves approx. 8-12)

Butlers secret cheddar (NGCI) (V) 416Kcal/1725KJ

West country brie (NGCI) (V) 351Kcal/1453KJ

Kidderton ash (NGCI) (V) 331Kcal/1372KJ

Cropwell bishop stilton (NGCI) (V) 410Kcal/1700KJ

Celery (VE) (NGCI) 19Kcal/81KJ, dried apricots (NGCI) (VE) 253Kcal/1070KJ,

walnuts (NGCI) (VE) 705Kcal/2951KJ, green tomato chutney (NGCI) (VE)

154Kcal/655KJ, Millers toast Selection (V) 38Kcal/1611KJ

### **Premium British cheese board**

£265.00 + vat per board (serves approx. 8-12)

Black bomber (V) (NGCI) 415Kcal/1720KJ

Sussex camembert (V) (NGCI) 400Kcal/1660KJ

Cornish gouda (NGCI) 454Kcal/1879KJ

Cropwell bishop stilton (NGCI) (V) 410Kcal/1700KJ

Celery (VE) (NGCI) 19Kcal/81KJ, dried apricots (NGCI) (VE)

253Kcal/1070KJ, walnuts (NGCI) (VE) 705Kcal/2951KJ, green tomato

chutney (NGCI) (VE) 154Kcal/655KJ, Millers toast selection (V)

38Kcal/1611KJ



## Hot Buffet Lunch

£59.50 per person + vat based on a standing buffet




£69.50 per person + vat based on a seated buffet

### Hot Buffet Lunch A



#### Salads

-  Roasted broccoli, urfa chilli, young spinach, lemon, and pickled chilli (VE) (NGCI)  
68 Kcal/285 KJ
-  Sweetheart cabbage and carrot slaw, Bombay mayonnaise, shredded spring onion, nigella seed and parsley (VE) (NGCI)  
82 Kcal/342 KJ



#### Mains

-  Braised shoulder of lamb, ras el hanout, dried apricot, lemon and peppermint salsa (NGCI) 131 Kcal/550 KJ
-  Roasted sea bass fillet, roasted peppers, raisins, toasted linseed, zesty green olive and fried capers (NGCI)  
112 Kcal/469 KJ
-  Crispy vegetable samosa, masala vegetables, Bombay seeds, herbed cucumber yoghurt raita and pomegranate (VE)  
146 Kcal/613 KJ

#### Sides



-  New season potatoes, early harvest press, Maldon sea salt (VE) (NGCI)  
82 Kcal/345 KJ
-  Lincolnshire carrots, anise, peppercorn (VE) (NGCI)  
123 Kcal/504 KJ

#### Desserts




-  Chocolate and coconut caramel tart (VE)  
408 Kcal/1705 KJ
-  Cheesecake, preserved strawberry gel, crumb, freeze dried strawberry (VE) (NGCI)  
303 Kcal/1270 KJ

### Hot Buffet Lunch B



#### Salads

-  Peas, edamame, rocket, 'feta', red onion, radish (VE) (NGCI)  
197 Kcal/824 KJ
-  Roasted courgette, young spinach, griddled artichoke, citrus cold press, chilli (VE) (NGCI)  
65 Kcal/273 KJ



#### Mains

-  Penrith chicken, basil cream, shallot, spring greens, and basil oil (NGCI)  
117 Kcal/493 KJ
-  Baked Chalk Farm trout, courgette, samphire, garlic and herb British rapeseed oil, and lemon (NGCI)  
133 Kcal/557 KJ
-  Curried beets, black mustard, cumin seed, chickpeas, coconut and fresh coriander chutney (VE) (NGCI)  
98 Kcal/405 KJ

#### Sides

-  New season potatoes, thyme, Maldon sea salt (VE) (NGCI)  
83 Kcal/349 KJ
-  Roasted broccoli florets, lemon, and chilli (VE) (NGCI)  
86 Kcal/361 KJ

#### Desserts

-  Dark chocolate mousse, chocolate crunch (VE) (NGCI)  
409 Kcal/1711 KJ
-  Cheesecake, preserved strawberry gel, crumb, freeze dried strawberry (VE) (NGCI)  
286 Kcal/1197 KJ

## Lunches



## Hot Buffet Lunch

£59.50 per person + vat based on a standing buffet




£69.50 per person + vat based on a seated buffet

### Hot Buffet Lunch C



#### Salads

-  Roasted aubergine, chickpeas, tahini, lemon, toasted sesame and citrus cold press (VE) (NGCI)  
105 Kcal/440 KJ
-  New season potato salad, ezme dressing, young spinach, roasted peppers and herbs (VE) (NGCI)  
57 Kcal/238 KJ



#### Mains

-  Slow cooked lamb, balti spice jus, green pepper, onion bhaji crumb and peppermint oil (NGCI)  
121 Kcal/502 KJ
-  Baked Chalk Farm trout fillet, Thai red spice, smoked chilli jam, roasted peppers, toasted coconut and coriander oil (NGCI)  
248 Kcal/1024 KJ
-  Courgette and 'feta' fritters, roasted red onion, coconut yoghurt, peppermint and preserved lemon (VE) (NGCI)  
68 Kcal/285 KJ

#### Sides



-  Long grain rice, coconut (VE) (NGCI)  
82 Kcal/345 KJ
-  Lincolnshire carrots, smoked harissa (VE) (NGCI)  
60 Kcal/253 KJ

#### Desserts




-  Preserved apricot Bakewell tart, toasted almond flakes (VE)  
297 Kcal/1243 KJ
-  Dark chocolate pot, brownie pieces, caramel (VE) (NGCI)  
560 Kcal/2343 KJ

### Hot Buffet Lunch D



#### Salads

-  Peas, edamame, rocket, 'feta', red onion, radish (VE) (NGCI)  
179 Kcal/747 KJ
-  Sweetheart cabbage and carrot slaw, sour 'cream', shredded spring onion, parsley (VE) (NGCI)  
83 Kcal/346 KJ



#### Mains

-  Penrith chicken, smoked pimentón, tomato, pepper, fennel and green olive (NGCI)  
85 Kcal/356 KJ
-  Baked Chalk Farm trout fillet, Thai red spice, smoked chilli jam, roasted peppers, toasted coconut and coriander oil (NGCI)  
140 Kcal/586 KJ
-  Cannellini and kidney bean chilli, dark chocolate, coriander, salted chilli corn (VE) (NGCI)  
103 Kcal/430 KJ

#### Sides

-  Long grain rice, saffron infusion (VE) (NGCI)  
66 Kcal/274 KJ
-  Roasted broccoli, Maldon sea salt (VE) (NGCI)  
47 Kcal/195 KJ

#### Desserts

-  Apple and rhubarb trifle, vanilla custard, toasted hazelnut (VE) (NGCI)  
129 Kcal/542 KJ
-  Dark chocolate and preserved raspberry tart (VE)  
392 Kcal/1642 KJ