



CORPORATE MENU

WORKING BREAKFAST

Basket of Freshly Baked Pastries

Savoury, Cheddar, Mushroom & Tomato Brioche Muffins

Almond, Cranberry & Agave Granola, Seasonal Compté & Greek Yoghurt (GF)

Fruit & Oat Bircher, Toasted Coconut & Blueberries (GF, Vegan)

Whole Fruit Platter

Teas & Fresh Coffee, Teas & Locally Pressed Fresh Fruit Juices

HOT BUFFET LUNCH

Persian Free-Range Chicken w/ Preserved Lemon (GF, DF)

• Ginger & Chilli Butternut with Slow Roast Tomatoes, Lime & Flaked Almonds (Vg, GF, DF)

Quinoa, Raw Beetroot, Orange, Mint & Rocket (Vg, GF, DF)

Massaged Kale, Turmeric Roasted Cauliflower, Pomegranate Pearls & Parsley (Vg, GF, DF)

Leafy Green Salad w/ Radish, Fresh Herbs & Lemon Dressing (Vg, GF, DF)

Artisan Bread & Butter

Stone Fruit Frangipane Tart

LIGHTER BITES & SAVOURY SNACKS

Tahini Roasted Roots & Crunchy Salad Wrap (Vg)

Barbers Vintage Cheddar & House Pickles w/seasonal Leaves & Familia Baguette

Tarrogon Chicken Wrap with Mustard Leaves

Hot Smoked Salmon & Kimchi Mayo Brioche Bap

Tamworth Pork, Herb & Red Onion Chutney Sausage Roll

Pearl Barley, truffle Mushroom Roll (Vg)

Seasonal Vegetable & Goats Cheese Frittata

AFTERNOON TREATS

Tahini Cookies w/ White Chocolate Ganache

Chocolate & Pecan Brownie (GF)

Orange Polenta Cake with Pistachio (GF)

White Chocolate & Raspberry Brownie (GF)

