



THE BOARDROOM BANQUET

£32.95 per person

BREAKFAST / BRUNCH

Fresh Coffee, Teas & Orange Juice

Brewed coffee from Clifton specialty roasters, orange juice and a selection of teas.

Fruit

A selection of fresh fruits. VG GF

Granola

Individual Chai Granola pots with Greek yoghurt, blueberries, raspberries and berry compote. v

Pastries

Heritage butter croissant with a choice of preserves. v

SANDWICHES

Chicken, Smoked Streaky Bacon and Avocado Focaccia

Butter roasted chicken, crispy bacon, avocado, lettuce, red pepper pesto and pepper aioli. GFO

Hot Honey Fried Chicken Focaccia

Nashville Buttermilk Fried chicken, with hot honey, dill pickles, slaw and garlic aioli.

French Style Egg Focaccia

French style egg salad, Dijonnaise, cornichons, fresh spinach and micro watercress. v GFO

Charred Courgettes and Smoky Piquillo Pepper Relish Focaccia

Charred courgettes, avocado, pickled onion, smoky piquillo pepper relish, basil and mizuna, served in a warm sea salt and olive oil focaccia. vG

Hot Honey Halloumi Focaccia

Charred courgettes, pickled onion, smoky piquillo pepper relish, basil and mizuna served in a warm sea salt and olive oil focaccia. v

Fries VG GF

SALAD BOWLS

Pick your two favourites

Classic Caesar Salad

Crispy gem lettuce with creamy Caesar dressing, parmesan and homemade focaccia croutons. v

Middle Eastern Tabbouleh Salad

Bulgur wheat, tomatoes, cucumber, herbs, pickled golden raisins, lemon & olive oil. vG

Greek Salad

Cherry tomatoes, cucumber, picante olives, lilliput capers and crumbled feta tossed in house vinaigrette. v GF

Chopped Vietnamese Salad

Shredded Asian leaves, mooli, carrot, crispy onions, coriander and mint in a soy, ginger and chilli dressing. vG GF

COOKIE

Freshly Baked Oat, Cranberry and Coconut Cookies

VG GF (GLUTEN FREE OATS)

