

Business Lunch and Sharing Platters



Additional side dishes are charged at £2.90 – please choose from the list below.
All prices are per person.

The following menus are available for 6 to 30 guests. For less than 6 guests the chef can create a menu to suit your needs.

SANDWICH MENU £14.70

A selection of deli rolls, sandwiches and baguette bites served with a bowl of crisps

1 x side dish

Whole fruit (DF, GF, Vg)

VEGETARIAN MEZZE £14.70

(If you would prefer a Picnic platter please add £2.50)

A platter of mint marinated feta, grilled red peppers, falafel, avocado dip, tabouleh salad, houmous, crunchy vegetable sticks, olives, sumac tomato salad and a basket of flat bread (V)

1 x side dish

Whole fruit (DF, GF, Vg)

The following menus are available for parties of 10 or more guests.

SANDWICH/ PLATTER MENU £23.40

A selection of deli rolls, sandwiches and baguette bites or the Vegetarian Mezze - both served with a bowl of crisps

4 x side dishes

Whole fruit (DF, GF, Vg)

PICNIC PLATTER £25.40

A platter of pork pie, pastrami, brie and coronation chicken with baby gem lettuce, cherry tomatoes, celery, grapes, chutney and a basket of sliced baguette.

4 x side dishes

Whole fruit (DF, GF, Vg)

(DF) Made without dairy containing ingredients, (GF) Made without gluten containing ingredients, (V) Vegetarian dishes, (Vg) Vegan dishes

* Dishes from the menu may contain traces of allergens, including nuts. Please ask one of our team if you require further information.



Side Dishes

COLD DISHES

Pasta salad with nut-free pesto, broccoli, rocket, cherry tomatoes and Parmesan flakes (V)

Char-grilled bruschetta topped with houmous, roast red peppers and aubergine with smoked paprika (DF, Vg)

Tandoori chicken skewer with raita dip (GF)

Quinoa salad with red cabbage, baby corn, carrot, peanut dressing and Thai basil (DF, GF, Vg)

Crispy vegetable crudities with houmous and avocado dip (DF, GF, Vg)

Chocolate dipped profiteroles filled with vanilla cream (V)

HOT DISHES

Halloumi fries with aioli (V)

Vegan spring rolls with sweet chilli dip (DF, Vg)

Pork, apple and chorizo sausage rolls

Panko coated chicken pieces with katsu sauce

Vegetarian quiche (V)

Falafel with roast pepper houmous (DF, GF, Vg)

Fish style tempeh goujons with vegan tartare sauce (DF, Vg)

(DF) Made without dairy containing ingredients, (GF) Made without gluten containing ingredients, (V) Vegetarian dishes, (Vg) Vegan dishes

* Dishes from the menu may contain traces of allergens, including nuts. Please ask one of our team if you require further information.

Additional Information



There is an additional staff charge for refreshments served before 07:30 or after 17:30.

Final guaranteed numbers for catering must be advised 5 working days in advance. Working days are deemed as Monday to Friday not including public holidays.

Dishes from the menu may contain traces of allergens, including nuts. Please ask one of our team if you require further information about the allergens contained in our dishes.

A supplement will apply when numbers for catering are less than 100 at weekends and public holidays.

Prices shown are exclusive of VAT, which shall be charged at the rate in force at the time of purchase. These prices are also subject to change should the government introduce additional costs.

If you require a choice menu, this is available for a seated lunch or dinner at an additional cost of 25% of the menu price.

Should ingredients not be available, a similar substitution may be used.

2022 prices are subject to change with 3 months' notice advertised online.

Our Standard T&C's also apply and can be found on our website:

www.onegreatgeorgestreet.com

