



MENUS

2023

SEA
CONTAINERS
EVENTS

 ROSE COURT
EVENTS

BROUGHT TO YOU BY
GREEN & FORTUNE

BELOW IS A LIST OF SOME OF OUR VALUED PARTNERS:

FIRST CHOICE, based in New Covent Garden, are a small family run fruit and vegetable supplier

ALLAN READER, a London based family run dairy who work closely with farmers

UPPER SCALE, locally fresh fish supplier based in London's Billingsgate market

PAUL RHODES BAKERY Greenwich based, leading independent bakery producing hand-crafted bread

UNION COFFEE, sourced from independent farms, London roasted

CELTIC FISH & GAME a family run business based in St.Ives supplying the finest and freshest sustainable fish and game

HOPE & GLORY, British tea company who are fairtrade certified and use only 100% organic ingredients

Wherever possible we use quality and independently sourced British suppliers to ensure the best possible ingredients. We produce as much as possible in-house, for example our team of chefs includes an on-site baker to help us create the sweet treats on the menus and ensures we can offer a product that is of the highest standard.

Sustainability is high on our agenda and we reduce food miles as much as we can. You'll see a number of chef's choice or chef's suggested selections throughout the menus, these offer great value for you and allow us to embrace seasonality and reduce food waste.

V - vegetarian

GF - gluten free

VE - vegan

O - organic (wines only)



RECEPTIONS

Planning a stand-alone reception, or post conference event? These menus are great for networking and entertaining.



NIBBLES & LIGHT BITES

£8.50

Select 3 items from below:

- Marinated mixed olives ^{GF}
- Lightly salted kettle crisps ^{GF}
- Chilli rice crackers
- Smoked almonds ^{GF}
- Wasabi peas
- Japanese rice crackers
- Mature Cheddar cheese straws
- Cashew nuts ^{VE, GF}
- Mexican chilli peanuts

LUXURY BITES

£10.00

Select 3 items from below:

- Smoked cashews and almonds ^{GF}
- Mini poppadoms and dips
- Selection of savoury popcorns ^{GF}
- Vegetable crisps, black pepper ^{VE, GF}
- Zesty Maroc olives ^{VE, GF}
- Crispbread and pesto

POST MEETING RECEPTION PACKAGES

CANAPE RECEPTION PACKAGE £40.00

- Three glasses of house wine, beer or soft drinks
- Selection of chef's choice nibbles and five canapés

ULTIMATE STANDING RECEPTION PACKAGE £55.00

- Three glasses of house wine, beer or soft drinks
- Selection of three chef's choice canapés, two chef's choice savoury bowl foods and two chef's choice sweet canapés

CANAPÉS

SELECT SIX FROM THE MENU BELOW

We recommend selecting at least one from each section, to cover the majority of dietary requirements and to offer a balanced choice.

YOUR CHOICE OF CANAPÉS CHEF'S CHOICE OF CANAPÉS

6 canapés per person	£28.00
6 canapés per person per extra canapé	£26.00 £4.50

COLD

LAND

Ham hock mustard terrine, sourdough, capers GF
Beef tartare, soy mayonnaise, pickled ginger
Coronation chicken poppadom, curry mayonnaise
Shredded lamb and pickled cucumber wrap
Smoked duck and spiced plum pancakes

SEA

Whipped cod's roe, salmon eggs, flat bread
Smoked mackerel and rye bread, samphire, lemon GF
Braised octopus and chorizo, Sriracha
Grilled tiger prawn, lime aioli

EARTH

Grilled artichoke, goat's cheese, truffle V, GF
Spiced cauliflower, curry mayonnaise VE, GF
Crostini, goat's cheese, confit tomato V
Rosemary shortbread, grilled courgette V
Beetroot, smoked curds, pine nuts V, GF
Purple potato fondant, vegan feta VE, GF



HOT

LAND

Spiced lamb croquettes, harissa crème fraîche
Buttermilk chicken, fennel, dill
Cottage pie, horseradish mashed potato GF
Lamb kofta, garlic and mint yoghurt
Steak and chips, horseradish butter GF

SEA

Crab cakes, dill and chilli mayonnaise
Sesame prawn toast, pickled cucumber
Seared salmon, citrus, pea shoot

EARTH

Broccoli stalk, green onion and samphire bhaji VE, GF
Mushroom arancini, truffle cream V
Pulled jackfruit, sweet potato crisps VE

SWEET

Green & Fortune chocolate brownie GF
Passionfruit and white chocolate tartelette
Chocolate orange shortbread
Meringue, fruit, cream GF
Flapjack, fruit compote VE
Seasonal fruit skewers VE
Coconut macaroon, dark chocolate
Apricot frangipane, vanilla cream



BOWL FOOD

We recommend choosing at least one from each section, to cover the majority of dietary requirements and to offer a balanced choice. Bowl food receptions for numbers above 100 carry a £7.50 per person equipment supplement.

YOUR CHOICE OF BOWLS CHEF'S CHOICE OF BOWLS

4 bowls per person	£38.00
4 bowls per person per extra bowl	£35.00 £9.50

HOT

LAND

Braised shin of beef, sautéed new potatoes, shallots, black cabbage, red wine and port butter GF
 Chicken tagine, Israeli couscous, apricots and yoghurt
 Butcher's cassoulet, lemon and herb sourdough GF
 Pulled shoulder of lamb, labneh, dukkah and coriander GF
 Oriental crispy pork belly, kimchi slaw
 Chorizo, new potato, rocket, pesto

SEA

Crispy cod bites, minted peas, triple cooked potato
 Smoked haddock kedgeree, curry oil GF
 Coastal fish pie
 Fillet of hake edamame and broad beans, pea shoots GF
 Thai steamed mussels, chilli and lemon grass GF

EARTH

Roast cauliflower, romesco sauce, crispy shallots
 Roasted squash risotto, crispy sage V, GF
 Beetroot gnocchi, vegan feta, toasted seeds VE
 Truffled macaroni cheese, herb crumb V
 Potato, lentil and spinach dahl, coconut yoghurt VE
 Thai vegetable curry, coriander, rice VE, GF

COLD

LAND

Rare roast beef salad, truffle and Parmesan GF
 Harissa grilled chicken, seasonal vegetables, golden raisins, cous cous
 Crispy pancetta, panzanella salad

SEA

Charred broccoli, soft boiled egg, anchovies, capers GF
 Miso salmon, rice noodles, sugar snaps, ginger, peanuts
 Peppered mackerel, new potato and chive salad, Dijon mustard

EARTH

Pickled tomato, goat's curd, sourdough croutons
 Scorched cabbage heart, chilli, mint, soft vegan cheese VE, GF Roast
 beetroot salad, pickled walnuts, watercress V, GF
 Spiced cauliflower and chickpea salad, red onion, golden raisins VE, GF
 Compressed watermelon, rocket, pistachio, dukkha VE, GF
 Pulled BBQ jackfruit, Alabama slaw, hot sauce VE

SEATED DINNER

Plated dinners are the perfect way to celebrate or entertain. Select from our curated menus or build your own.



SEATED DINNER

3 courses £65.00

Includes a selection of breads, petit fours and teas and coffee.

Our chef has curated the below three-course menus, which include a well-balanced selection for your guests.

Please select one menu for all diners. Once you have selected this, our chef will create a vegan and gluten free menu to complement it. Other dietary requirements will be catered for on request.

CHEF'S MENU ONE

Ham hock and flat parsley croquettes, sauce gribiche, tarragon oil
Baked fillet of hake, chorizo, butter beans, charred hispi
Black forest delice, kirsch cherries, whipped cream

CHEF'S MENU TWO

Swedish style cured salmon, pickled cucumber and radish, sweet mustard, dill
Braised beef bourguignon, truffle mash, buttered kale
Apple tart, clotted cream, anise syrup

CHEF'S MENU THREE

Pickled beetroot carpaccio, goat's curd, toasted hazelnuts, cress GF
Cornfed chicken supreme, potato dauphinoise, autumn greens, madeira jus GF
Bailey's cheesecake, chocolate and coffee crumb GF

Standard equipment charge to include table, chairs, white or black linen, white crockery and contemporary cutlery £17.50pp. Upgraded equipment options are available, please ask your events manager.



If you would prefer to build your own menu, please select one dish from each of the sections below for all your guests to enjoy.

Once you have selected this, our chef will create a vegan and gluten free menu if required.

Other dietary requirements will be catered for on request.

BUILD YOUR OWN MENU

3 courses £70.00

Includes a selection of breads, petit fours and teas and coffee.

STARTERS

Pickled tomato and basil salad, burrata, toasted seeds GF

Classic prawn cocktail, Marie Rose sauce GF

Beef tartare, spiced ketchup and gherkins, cured egg yolk

Grilled broccoli and Blue Monday cheese salad, pickled walnuts GF

Cornish crab cakes, chilli, rocket, lime aioli

MAINS

Herb crusted sea trout, braised fennel, potato fondant, sauce vierge GF

Gnocchi, rainbow chard, vegan cream, walnuts VE

Corn fed chicken supreme, mashed potato, wild mushroom and truffle sauce GF

Sugar cured pulled belly, autumn greens, apple and rosemary jus

Sumac roast cauliflower, wild rice, miso vegetables VE, GF

DESSERTS

Bitter chocolate tart, sour cherries

Meringue, berries, soft whipped cream GF

Eton mess, macerated fruits, sweet cream VE

Honey and lemon cake, coconut yoghurt VE, GF

White chocolate and mascarpone cheesecake, fruit compôte

Pear and almond tart, vanilla custard

PRIVATE DINING MENUS

We work with a team of talented chefs who would be more than happy to tailor a bespoke menu for your event, get in touch with the team to hear more.

MENU ONE

£70.00

Glazed goat's cheese, walnuts, bitter leaves, pear
Roast chicken, Anna potato, cauliflower, truffle
White chocolate and orange sable, blood orange

MENU TWO

£75.00

Leeks, scallop, curds and whey, chive oil,
Best end of lamb, heritage carrot, braised shoulder 'hot pot'
Crème brûlée, macerated seasonal fruits

MENU THREE

£80.00

Smoked duck, cherries, confit bon-bon
Wild bass, salsify, foraged sea vegetables
Manjari chocolate, black olive tuile, smoked sea salt, mandarin

WREN INTERMEDIATE COURSE - available to add on

Tuna sashimi, sake, ginger, chilli, lime

£12.00

Salt baked celeriac, tonkatsu, wild rice, apple ^{VE}

£8.00

Salmon 'pastrami', golden raisin, mustard, rye, nasturtium

£10.00

Seared scallop, sweetcorn, chorizo, basil oil

£12.00

Venison tartare, celeriac, apple rémoulade, pickled girolles, hazelnuts

£10.00

Heritage beetroot, vegan feta, preserved lemon & thyme ^{VE}

£8.00

Open ravioli, beef ragu, parmesan foam, balsamic

£12.00



All prices exclusive of VAT and per person.
Staffing levy charged at 10% on food and beverage costs.



BREAKFAST

A selection of hot and cold breakfasts to suit every event. All our coffee is from independent farms and our bread is hand crafted.

BREAKFAST REFRESHMENTS

Freshly brewed teas and coffee	£3.50
Freshly brewed teas, coffee and biscuits	£4.60
Fruit juice: freshly squeezed orange, cloudy apple, freshly squeezed pink grapefruit	<i>per litre</i> £12.00
Detox juices: freshly juiced Covent Garden blends green juice, red juice, infusions	<i>per litre</i> £15.00

COMPLETE BREAKFAST

All served with freshly brewed teas and coffee.

Green & Fortune continental	<i>minimum of 5 people</i> £12.50
Selection of mini gourmandise pastries, mini tulip muffins, whole fruit bowl	
Hot breakfast sandwiches	<i>minimum of 10 people</i> £14.00
Rare breed Cumberland spiced sausage or treacle glazed back bacon sandwiches, baby tomato, spinach	
Cornish cheese fritter, smoked Applewood and spinach toastie GF	
Plant based breakfast skillet VE, GF	£13.75
Bell peppers, green onion, spinach, herbs, scrambled tofu, charcoal bread, avocado, fresh fruit	
ADD	
Seasonal fruit spikes	£4.00
Whole fruit bowl <i>serves 10 people</i>	£33.00

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BUILD YOUR OWN BREAKFAST

Select individual items for a more substantial option:

Vegan cream cheese, avocado, rye bread **VE**

Drop scones, berry compote, mixed berries, poached fruits **V**

Gluten free porridge oats, red fruit preserve, toasted seeds **V**

Coffee rubbed steak, fried quails egg **GF**

Sweet pickled herrings, horseradish, new potato

Poached fillet of trout, rocket, crème fraîche pancake roll **GF**

Shakshuka eggs, paleo bread, avocado salsa **GF, V**

for 3 items **£15.00**
per extra item **£5.50**

BREAK & BREAKFAST ADDITIONS

Sweet and savoury morning muffin

Mixed quinoa, puffed grains, crispy maple seeds, herbs **VE**

Mango and coconut yoghurt, toasted coconut **VE**

Energy pots **VE**

Cereal crunch **V**

Green & Fortune flapjack bars **V**

Green & Fortune cookies

Lemon drizzle cake

Orange drizzle cake

per item **£4.50**

Break-time board

Includes a selection of the following: *Cereal crunch, Green & Fortune flapjack bars, Energy pots, Raw chocolate and dried flower shards*

minimum of 50 people **£9.00**



All our fresh produce is carefully sourced and free from pesticides

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LUNCHES

From seated sandwich lunches to a hot, standing option, our menus include an option for every event.

EXECUTIVE WORKING LUNCH

minimum of 10 people £27.00

Selection of artisan sandwiches
Lightly salted Burt's crisps
Whole fruit bowl GF, VE
Freshly brewed teas and coffee

ARTISAN WORKING LUNCH

minimum of 20 people £32.00

Selection of artisan sandwiches
Choice of three lunch additions items
Choose from the selection on the following page.
Lightly salted Burt's crisps
Whole fruit bowl GF, VE
Freshly brewed teas and coffee

CHEF'S WORKING LUNCH

minimum of 20 people £35.00

Chef's hot sandwich station, includes a choice of two from the below:
Rare breed loin of pork, spiced apple sauce, slow-cooked harissa lamb shoulder, rare roast beef or grilled courgette, cream cheese, sun-dried tomato VE

Served with grilled flatbreads, watercress and mint salad, and a selection of sauces and dressings.

Accompanied by:

Selection of artisan sandwiches
Lightly salted Burt's crisps
Whole fruit bowl GF, VE
Freshly brewed teas and coffee

All these sandwich lunches are available for a maximum of 150 people.

LUNCH ADDITIONS

In order to enhance your lunch, why not treat your guests to some of the below items:

SAVOURY ITEMS

per item £4.00

HOT

Butcher's old English sausage, maple glazed cremsn bacon

Buttermilk chicken slider, kohlrabi slaw, harissa yoghurt

Spiced lamb filo, golden raisin and mustard relish

Mini salt beef Reuben, Swiss cheese, sourdough

Cod and potato fritters, spiced lemon crème fraîche

Red onion bhajis, hot mango dip ^{VE}

Mac and cheese croquettes, truffle mayonnaise

Bang bang aubergine, crushed hazelnuts ^{VE}

Smoked beetroot arancini, goat's cheese ^V

COLD

Smoked haddock scotch egg, mustard mayonnaise

Home cured salmon, sweet mustard, pickles

Sumac glazed heritage carrots, cashew butter ^{VE}

Tomato tarte fine, bocconcini, basil pesto

Vegan sushi rolls, ginger, soy ^{VE}



SWEET ITEMS

per item £4.00

Dark chocolate, raspberry marshmallow teacakes

Pineapple and toasted coconut cake ^V

Mango, lime and passion fruit tartelettes ^V

Mini macaroons, bitter chocolate drizzle ^{V, GF}

ADDITIONAL ITEMS

The below items are perfect to add to any of the packages or menus as an upgrade for your guests.

A seasonal selection of salads, including carb-based options per person £7.00

Fresh fruit bowl serves 10 people £33.00

FOOD FOR THOUGHT

Reducing food waste and food miles is high on our agenda and many of our menu options are created with this in mind. If you're keen to send out a stronger message about food sustainability through the catering at your event we have some options for you to consider. These dishes have all been created to use underused ingredients, ingredients that might otherwise go to waste and in some cases dishes that heavily minimise waste.



BREAKFAST ITEMS

Rollled oat bircher with homemade buttermilk, stewed bruised fruits, toasted seeds

Organic quinoa porridge, using oat milk made from the above dish, raw cocoa, edible flowers

Whole orange and almond breakfast cake, coconut yoghurt

SMALLER DISHES

Suitable to be served as canapes, bowl food or plated starter

Sweet potato skin crisps, maple chilli relish, carrot top pesto

Fried whiting, preserved lemon mayonnaise, crispy fried capers

12-hour cooked Thor's hammer, crushed skin on potatoes, horseradish

LARGE DISHES

Suitable to be served as bowl food or plated main course

Braised cuttlefish, green harissa yoghurt, rye husk pancakes

(flour ground using all the husk, and the cuttlefish is in an abundance in local waters)

Whole roast heritage carrots and beetroot, carrot leaf salsa verdi, curried spelt

(not peeled zero waste)

Moroccan spiced butcher's lamb sausage, root vegetable tabouleh

(made in house to order from our farm stock)

DESSERTS

Served for any of these styles

Left over bread and butter, coconut yogurt

Trifle pots, blended with a mix of cake trimmings, homemade fruit compote, custard and cream

Breakfast items	per item	£5.00
Canape menu	6 items per person	£30.00
Bowl food	4 items per person	£38.00
Three course plated meal	per person	£75.00



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FOOD STALLS

Minimum of 20 people £50.00

FISH OPTION

This dish uses underused cuts of fish, seasonal locally sourced seashore plants and herbs

Crispy cod trimmings, seashore vegetables, spelt risotto

MEAT OPTION

This beef is sourced from our own farm in Northumberland, animals are born on the farm, are grass fed and free to roam

Sticky Corneyside Farm beef croquettes, hasselback horseradish potato, foraged greens

VEGAN OPTION

This dish uses bread made in-house, English grown beetroots, vegetables, quinoa and potatoes

Build your own vegan beetroot burger, skin-on fries sweet potato fries, wonky vegetable slaw, charred spring onion, dill **VE**

DESSERTS

All the fruit served is seasonal and grown in the UK

Dorset Bramley apple cake, clotted cream icing

Plant-based vegan dark chocolate, hazelnut praline delice **VE**

Windfall crumble, classic English custard

Seasonal fruit

WINES

NO ALCOHOL WINE

SPARKLING / WHITE / RED

Oddbird No Alcohol Spumante, Veneto, Italy	£45.00
Oddbird Low Intervention Organic Alcohol-Free White, Veneto, Italy	£49.50
Low Intervention Organic Alcohol-Free Red No.1, Veneto, Italy	£49.50

SPARKLING WINE

La Jara Prosecco Brut NV, Veneto, Italy VE, O	£45.00
Perelada, Stars "Touch of Rosé", Cava, Spain VE, O	£47.50
Simpson's "Chalklands" English Sparkling, Canterbury, Kent VE	£62.50
Charles Vercy Cuvee De Reserve, Champagne, France v	£67.50
Perrier Jouët Grand Brut NV, Champagne, France v	£100.00
Perrier Jouët Blason Rosé NV, Champagne, France v	£150.00
Perrier Jouët 'Belle Epoque', Champagne, France, 2012	£295.00

WHITE WINE

Vina Temprana Blanco, Campo do Borja, Spain, 2021 VE	£28.00
Indomita Nostros Reserva Riesling, Bio Bio, Chile, 2021 VE	£32.00
Zapallares, Chardonnay Reserva, Casablanca Valley, Chile, 2020	£38.00
Domaine Horgelus, Sauvignon Blanc, Gascogne, France, 2021 VE	£40.00
Bodegas Manzanos, Finca Manzanos Blanco, DOCa Rioja, Spain, 2022 VE	£40.00
Quintas do Homem Vinho Verde, Vale do Homem, Portugal, 2021 VE	£41.50
La Jara Pinot Grigio, Veneto, Italy, 2021 v	£42.00
Pique & Mixe, Languedoc-Roussillon, Piquepoul, Terret, France, 2021	£43.00
La Zerba Bio, Gavi, Piedmont, Italy, 2021 O, BIO	£48.00
Albariño, Viñabade, Rias Baixas, Spain, 2021	£52.00
Stella Bella Semillon, Sauvignon Blanc, Margaret River, Australia 2021 VE, O	£57.00
Zephyr Wines, Gewurtztraminer, Marlborough, New Zealand, 2021 VE, O	£59.50
Domaine Millet Roger, Sancerre, Loire, France, 2021 VE	£61.50
Domaine de Maupertuis, Chablis, Burgundy, France, 2020	£65.00

RED WINE

'Old Vines Garnacha', Vina Temprana, Campo de Borja, Spain, 2020 VE	£28.00
Lautarul Pinot Noir, Romania, 2021	£32.00
Armigero, Sangiovese Reserva, Romagna, Italy, 2018	£37.50
Merlot, Cape Leopard, Paarl, South Africa, 2020 VE	£40.00
deAlto, Tradicional, Rioja DOCa Rioja, Spain, 2021 VE	£40.00
Cabina 56' Reserva, Carmenere, Curico, Chile, 2019 VE	£42.00
Apo Malbec, Belasco de Baquedano, Mendoza, Argentina, 2020	£46.00
Finca Manzanos, Graciano, Rioja, Spain, 2021 VE	£48.00
Bordeaux Superieur, Château Reynier, Bordeaux, France, 2018 VE	£49.50
Sidewood, Shiraz, Adelaide Hills, Australia, 2019	£51.50
Mount Brown, Pinot Noir, Waipara, New Zealand, 2020 VE	£52.00
James Bryant Zinfandel, Central Coast, USA 2019	£57.50
Bodegas Luis Cañas, Rioja Reserva, DOCa Rioja, Spain, 2016 VE, O	£60.00
Chateau d'Arcole, St Emilion Grand-Cru, Bordeaux, France, 2018 BIO, VE	£90.00
Gevrey-Chambertin 'La Justice', Gerard Seguin, Burgundy, France, 2016	£105.00

ROSÉ WINE

La Balade de Coline Rosé, Les Coteaux du Rhône, France, 2020	£32.00
Domaine Horgelus Rosé, Côtes de Gascogne, France, 2020	£38.00
Château L'Escarelle Les deux Anges Rosé, Provence, France, 2020 VE, O	£47.50

NATURAL WINE

Cramele Recca, Solara, Orange, Viile Timisulu, Romania, 2021 VE	£37.50
Bodegas Altolandon, Enrosado vin Orange, Manchuela, Spain, 2021 VE, O	£47.50
Churton 'Natural State' Field Blend, Marlborough, New Zealand, 2021 VE, O	£62.50

DRINKS

SOFT DRINKS

Kingsdown Still/Sparkling 75cl	£3.75
Can O Water Still/Sparkling	£2.10
Coca-Cola Can	£2.65
Diet Coke Can	£2.65
Sprite Can	£2.65
Fanta Can	£2.65
San Pellegrino Can	£2.65
Karma Cola, Lemony Lemonade, Gingerella, Lo Bros Kombucha	£3.00
Lo Bros Kombucha, Ginger and Lemon, Raspberry and Lemon, Passionfruit	£3.50

BOTTLED BEER

Sol	£5.20
Moretti	£5.70
Heineken	£6.20
Heineken Zero (0% ABV)	£5.70
Craft beer	£7.75

SPIRITS

We offer a wide selection of spirits and we can provide a full list on request.

Single house spirit with mixer	from £6.75
Double house spirit with mixer	from £10.75

(House spirits; Beefeater Gin, Absolut Vodka, Havana Club Rum, Martell VS Cognac, Chivas Regal Whisky)

Single premium spirit with mixer	from £9.75
Double premium spirit with mixer	from £13.75

JUICE JUGS 1 Litre	£12.00
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- Orange juice
- Apple juice
- Cranberry juice
- Pineapple juice



**ROSE COURT
EVENTS**



COCKTAILS

Example cocktails created by our in-house mixologist. We also offer a range of classic and seasonal cocktails, or are happy to create alternatives on request.

Blood Orange Margarita	£11.50
<i>Blood orange juice and Campari transform the classic Margarita cocktail in this fruity variation</i>	
Pomegranate Slöngu	£11.50
<i>Fresh, fruity and vibrant. This Icelandic based sling consists of Icelandic Gin, Akavit, pomegranate and elderflower.</i>	
Raspberry Rum Punch	£11.50
<i>Fresh, fiery and Caribbean! Mixing spit roasted Pineapple rum, with freshly muddled raspberries, lime and ginger beer.</i>	

LOW ABV COCKTAILS

Luncheon on the Thames	£7.50
<i>Fruity & fizzy. Pink Gin, Strawberry Paint, Lime Juice, topped with Elderflower Tonic.</i>	
Peach & Cherry Sangria	£11.50
<i>Decadent and delicious. The best of sunny Spain in a glass. Peach vodka, with cherry liqueur, sweet sparkling wine and an abundance of fruit.</i>	

DRAUGHT COCKTAILS	£10.50
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MOCKTAILS

A Rose By Any Other Name	£6.50
<i>Light & fruity. Seedlip Garden, elderflower cordial, lemon juice, apple juice, sugar syrup.</i>	
Elma Çay (Green Apple Tea)	£6.50
<i>Light, zesty and refreshing. Cold brew Turkish green apple tea, served over ice.</i>	

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UNLIMITED DRINKS PACKAGES

HOUSE PACKAGES

3 hour drinks package £37.50

Unlimited Viura, Vina Temprana, Campo de Borja, Spain, 2021
'Old Vines Garnacha', Vina Temprana, Campo de Borja, Spain 2020
Birra Moretti / Sol
Soft drinks

4 hour drinks package £47.50

Unlimited Vina Temprana Blanco, Campo de Borja, Spain, 2021
Vina Temprana, 'Old Vines Garnacha', Campo de Borja, Spain 2020
Birra Moretti / Sol
Soft drinks

UPGRADE PACKAGES

The options below allow you to serve an upgraded wine selection for your event.

Upgrade 1

Domaine Horgelus, Sauvignon Blanc, Gascogne, France, 2021
Armigero, Sangiovese, Romagna, Italy, 2018
Birra Moretti / Sol
Soft drinks

3 hour package £42.50

4 hour package £52.50

Upgrade 2

Bodegas Manzanos, Finca Manzanos Blanco, DOCa Rioja, Spain, 2022
deAlto, Tradicional, Rioja, DOCa Rioja, Spain, 2021
Birra Moretti / Sol
Soft drinks

3 hour package £47.50

4 hour package £57.50