



MENUS

2024

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

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

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

UNION COFFEE sourced from independent farms, London roasted

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, VE

Lightly salted British crisps GF, V

Chilli rice crackers VE

Giant toasted corn VE, GF

Wasabi peas GF, VE

Japanese rice crackers

Mature cheddar cheese straws V

House baked nuts VE, GF

Mexican chilli peanuts VE, GF

LUXURY BITES

£11.15

Select 3 items from below:

Roast chilli hazelnuts VE

Flatbread and labneh V

Sweet and sticky popcorn GF, V

Shortcrust cheese straws V

Tomato and smoked paprika picos VE

Fried and salted broad beans VE, GF

Whole pimento stuffed olives VE, GF

POST MEETING RECEPTION PACKAGES

CANAPÉ RECEPTION PACKAGE

£42.50

Three glasses of house wine, beer or soft drinks

Selection of chef's choice nibbles and five canapés

ULTIMATE STANDING RECEPTION PACKAGE

£57.50

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

6 canapés per person £30.00

CHEF'S CHOICE OF CANAPÉS

6 canapés per person £28.00

per extra canapé £6.00



COLD

LAND

Sticky pork, chilli apple salsa

Yuzu miso chicken, pickled carrot and mooli

Crusted seared lamb, minted pea purée GF

Smoked duck, apricot harissa, sea salt blinis

Butternut squash, parma ham, parmesan

SEA

Whipped cod's roe, charred spring onion, fennel syrup GF

Seared tuna, pickled ginger, wasabi mayonnaise GF

Smoked salmon, beetroot pâté, nasturtium gel

EARTH

Goat's cheese, black olive crumble v

Rosemary scone, garlic buttercream, chilli jam v

Watermelon, cured feta, pistachio v, GF

Vegan cream cheese crostini, confit tomato, fennel pollen VE

Saffron potato tartare, truffle mayonnaise, foraged cress v

HOT

LAND

Confit chicken, Gruyère and potato truffle GF

Mini open beef Wellington

Spiced Lebanese chicken, black tahini yoghurt GF

Roast garlic and rosemary scone, apricot jam, seared lamb

Roast duck breast, orange miso, pistachio GF

SEA

Tempura mussel, soy sauce butter

Grilled octopus, saffron aioli GF

Harissa tiger prawn, cayenne ketchup GF

Salt cod fritters, butternut custard, fennel and mango salsa

EARTH

Spiced cauliflower, curry mayonnaise VE, GF

Salted potato and manchego croquette v

Shallot tarte tatin, burnt brie, toasted pumpkin seed crumble v

SWEET

Green & Fortune chocolate brownie GF

Passion fruit and white chocolate tartelette

Milk chocolate truffles, sour cherry dip GF

Meringue, fruit and cream GF

Flapjack, fruit compote VE

Seasonal fruit skewers VE, GF

Mini macaroon, dark chocolate v

Apricot frangipane, vanilla cream v



BOWL FOOD

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

YOUR CHOICE OF BOWLS CHEF'S CHOICE OF BOWLS

4 bowls per person	£38.00
4 bowls per person	£36.00
per extra bowl	£9.50

HOT

LAND

- Braised beef, garlic potato purée, spiced ketchup GF
- Peruvian chicken stew, tacu tacu, green sauce GF
- Butchers' cassoulet, lemon and herb sourdough GF
- Slow cooked lamb neck, pistachio pilaf, mint yoghurt GF
- Roast pork belly, Braeburn purée, crackling brittle GF
- Confit duck potato cake, salt baked beetroot, crispy skin

SEA

- Burnt sea bass, ginger, chilli, vermicelli, nasturtium oil GF
- Roast salmon fillet, orange miso, nori powder GF
- White crab mac and cheese, pumpkin seed crumble
- Tiger prawn tempura, saffron carnaroli, garlic aioli

EARTH

- Asian spiced cauliflower, black tahini yoghurt, dukkah VE
- White bean chilli, pickled radish, seeded cracker VE
- Biber salcasi falafel, aubergine caviar, preserved lemon V
- Black dahl, roast chickpea, coriander coconut yogurt VE
- Thai vegetable curry, coriander, rice VE, GF
- Beetroot falafel, goat curd dip V, GF

COLD

LAND

- Rare roast beef salad, brioche toast, rocket salsa verde
- Chimichurri grilled chicken, carrot tahini, smoked olive oil
- Crispy chilli pork, apple remoulade, sriracha mayonnaise

SEA

- Salmon confit, apple parmentier, lemon crème fraîche, pea powder GF
- Sea trout ceviche, pickled cucumber, truffle mayonnaise, coriander GF
- Herb crusted tuna loin, sweetcorn purée, crispy shallots, herb oil

EARTH

- Courgette spaghetti, goat's curd, burnt tomatoes, quinoa granola V, GF
- Scorched cabbage heart, chilli, mint, whipped cream cheese V, GF
- Chickpea tabbouleh, baba ghanoush, minted labneh VE, GF
- Burnt orange, wild rice, pomegranate, avocado VE, GF
- Cauliflower rice, red onion, golden raisins VE, GF
- Pulled BBQ jackfruit, Alabama slaw, hot sauce VE, GF



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 £68.00

Includes a selection of breads.

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

Pressed duck leg, sticky marmalade, duck fat brioche, crispy quail egg
Grilled sea bass, smoked butter potatoes, Tenderstem, nasturtium oil GF
Dark chocolate delice, toasted muesli, beetroot gel v

CHEF'S MENU TWO

Confit chalk stream trout, fennel slaw, elderflower, labneh GF
Braised beef shin, smoked aubergine, confit tomato, rosemary aioli GF
Vanilla parfait, tarragon biscuit, white chocolate soil v

CHEF'S MENU THREE

Pickled beetroot carpaccio, goat's curd, toasted hazelnuts, cress GF
Corn-fed chicken supreme, sweetcorn purée, wild mushroom, tarragon cream GF
Braeburn apple tarte tatin, vanilla cream, smoked butter crumble v

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 £75.00

Includes a selection of breads.

STARTERS

- Green apple blinis, goat's curd, beetroot salad, chilli yoghurt v
- Smoked duck breast, kohlrabi tartare, puffed rice, cherry molasses GF
- Tuna tartare, confit egg yolk, green papaya, wasabi mayonnaise
- Grilled broccoli and Blue Monday cheese salad, pickled walnuts v
- Cornish crab cakes, chilli, rocket, lime aioli

MAINS

- Herb crusted sea trout, braised fennel, potato fondant, sauce vierge
- Pumpkin fondant, pomme purée, cavolo nero, carrots, beurre noisette GF
- Corn-fed chicken supreme, mashed potato, wild mushroom, tarragon, cream reduction GF
- Sugar pit pork belly, cauliflower cheese, apple and truffle jus
- Heritage carrot and chickpea cake, fermented tomatoes, seeded cracker, chimichurri VE, GF

DESSERTS

- Bitter chocolate tart, sour cherries meringue, berries, soft whipped cream GF
- Glazed lemon tart, blackberry, pistachio brittle v
- Honey and lemon cake, coconut yoghurt VE, GF
- Rice pudding bon bon, sticky jam, vanilla sugar v
- Pear and almond tart, vanilla custard v

PRIVATE DINING MENUS

These set menus are created by our talented chefs using fresh and seasonal ingredients, and therefore change throughout the year. The chefs will equally be more than happy to tailor a bespoke menu for your event. Get in touch with the team to hear more.

MENU 1

£70.00

Salt baked beetroot, candied, roast and pickled beets, goats curd, pine nuts, sorrel *V, GF*

Roast guinea fowl, spinach, Chanteray carrots, Agen prunes *GF*

Lemon and vanilla posset, orange and pistachio biscotti

MENU 2

£75.00

Scallop, chorizo ragu, corn, basil

Sirloin of beef, dandelion, watercress, pickled walnuts, horseradish Chantilly, fondant potato

Coconut panna cotta, mango, pineapple

MENU 3

£80.00

Venison carpaccio, remoulade, celeriac purée, apple gel, celeriac crisps, girolles

Red wine poached halibut 'Bourguignon', onion puree, charred hispi, shellfish jus

Salted caramel and chocolate shortbread

INTERMEDIATE COURSE

available to add on

Chicory salad, Cashel Blue, candied pecan nuts, aged balsamic *V, GF* £8

Maple roast pumpkin, grilled tender stem, miso dressing, seeds *VE* £8

Tempura tofu, crisp shallots, Szechuan pepper dressing *VE* £10

Five spiced seared tuna, black garlic, miso, wasabi mayonnaise £12

Cured salmon, pastrami spice, raisin and mustard seed compote £12





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 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>	£14.00
Selection of small and large pastries, filled mini croissants, mini tulip muffins, whole fruit bowl	
Hot breakfast sandwiches <i>minimum of 10 people</i>	£16.00
Rare breed Cumberland spiced sausage or treacle glazed back bacon sandwiches, baby tomato, spinach	
Cornish cheese fritter, smoked Applewood and spinach toastie <i>GF</i>	
Plant based breakfast skillet <i>VE</i>	£14.00
Crushed new potato, roast cabbage and onion, piquillo pepper salsa, vegan feta, grilled sourdough	
ADD	
Whole fruit bowl <i>serves 10 people</i>	£35.00
Seasonal fruit platter <i>serves 10 people</i>	£80.00

BUILD YOUR OWN BREAKFAST

Select individual items for a more substantial option:

for 3 items £15.00
per extra item £5.50

- Vegan cream cheese, avocado, rye bread VE
- Greek yoghurt, grilled fruits, toasted pumpkin seeds GF, V
- Mango and coconut yoghurt, gluten free granola GF, VE
- Minute steak, Burford brown egg, green harissa GF
- Sweet pickled herrings, horseradish, new potato GF
- Butcher's block sausage swirl
- Turkish eggs, avocado salsa, urfa chilli GF, V

BREAK & BREAKFAST ADDITIONS

per item £4.50

- Sweet and savoury morning muffin
- Mixed quinoa, puffed rice, crispy maple seeds and herbs GF, VE
- Mango and coconut yoghurt, toasted coconut GF, VE
- Energy pots VE
- Dark chocolate, dried fruits, roast hazelnut VE
- Gluten free fruit and nut granola pot with seasonal fruit compote GF, V
- Apricot flapjack VE
- Green & Fortune cookies
- Orange drizzle cake
- Lemon drizzle cake

- Break-time board minimum of 50 people £9.00
- Includes a selection of the following: *cereal crunch, apricot flapjack bars, dark chocolate, dried fruits and roast hazelnuts bar, puffed wild rice bon bon*



All our fresh produce is carefully sourced and free from pesticides



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 £32.00

- Selection of artisan sandwiches
- Individual packets British crisps in a range of flavours GF, VE
- Whole fruit bowl GF, VE
- Freshly brewed teas and coffee

ARTISAN WORKING LUNCH

minimum of 20 people £35.00

- Selection of artisan sandwiches
- Choice of three lunch additions items
Choose from the selection on the following page.
- Individual packets British crisps in a range of flavours GF, VE
- Whole fruit bowl GF, VE
- Freshly brewed teas and coffee

CHEF'S WORKING LUNCH

minimum of 20 people £38.00

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
- Lemon and thyme roasted turkey breast, roast peppers
- Grilled courgette, vegan 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
- Individual packets British crisps in a range of flavours GF, VE
- 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 £5.50

HOT

Pork and Bramley apple sausage rolls

Peppered steak slider, burnt pineapple and scotch bonnet jam

Curried lamb, potato roti in spring roll pastry

Smoked Applewood and beetroot toastie, garlic emulsion

Salt cod beignets, saffron yoghurt

Red onion bhajis, hot mango dip *VE*

Mac and cheese croquettes, truffle mayonnaise *V*

Buffalo cauliflower wings, crushed chilli, black sesame *VE*

Apricot harissa falafels, minted coconut yoghurt *VE*

COLD

Confit sea trout, black garlic emulsion

Carrot, coriander tahini, beetroot crostini *VE*

Vintage cheddar and spring onion quiche *V*

Cajun fried halloumi, lime mayonnaise *V, GF*



SWEET ITEMS

per item £5.00

Dark chocolate brownie *GF*

Mini scones, cashew butter, pomegranate *V*

Berry flapjack *VE*

Vegan berry cheesecake *VE, 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 £7.50

Fresh fruit bowl serves 10 people £35.00

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

Rolled 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 canapés, 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

Centic fish day boat catch, 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 butchers' 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, cream

Breakfast items	per item	£5.00
Canapé menu	6 items per person	£32.00
Bowl food	4 items per person	£40.00
Three course plated meal	per person	£80.00

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GREEN & FORTUNE

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



Reducing food waste and food miles is high on our agenda



FOOD STALLS

minimum of 20 people £55.00

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 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

DESSERTS

all the fruit is seasonal and grown in the UK

Dorset Bramley apple cake, clotted cream icing

Plant-based vegan dark chocolate and hazelnut praline delice

Windfall crumble, classic English custard

Seasonal fruit

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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	£265.00

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	£3.95
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, 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, Jameson Whiskey)

Single premium spirit with mixer	from £9.75
Double premium spirit with mixer	from £16.75

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



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

LOW ABV COCKTAILS

Luncheon on the Thames <i>Fruity & fizzy. Pink Gin, Strawberry Paint, Lime Juice, topped with Elderflower Tonic.</i>	£7.50
Peach & Cherry Sangria <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>	£11.50

DRAUGHT COCKTAILS	£10.50
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MOCKTAILS

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

All prices exclusive of VAT and per person.
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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