

Sandwich Lunch Menus

Our sandwiches are created on a daily basis, offering a choice of delicious fillings. Our chef prepares six fillings per day including, two vegetarian and/or vegan options

Classic Selection £17.30 Selection of classic sandwich fillings served in White, Wholemeal and Granary Sliced Bread Whole Fresh Fruit Burt's Ready Salted Crisps Tea, Coffee, Juice and Filtered Water Please see below for our sample menu: Vegan Apple Smoked Cheddar, Branston Pickle, Granary (ve) Free Range Egg Mayonnaise, Micro Cress, Wholemeal Roast Chicken, Hellman's Mayonnaise, Vine Tomato, Cucumber, English Lettuce, White Wiltshire Ham, Red Leicester Cheese, English Mustard, Vine Tomato, Wholemeal Tuna Mayonnaise, Cucumber, White Prawn Cocktail, Cucumber, Brown **Premium Selection** £25.50 A Selection of premium sandwich fillings and Artisan Breads Chefs Choice of 2 Hot Finger Food Vegetable Crudites and Houmous Pots Fresh Fruit Skewers Tea, Coffee, Juice and Filtered Water Please see below for our sample menu: Smoked Salmon, Philadelphia Cream Cheese, Dill, Bagel King Prawn Mayonnaise, Soused Cucumber, Brioche Roll Henson's Salt Beef, Sauerkraut Emmental Cheese, Franks Mustard Mayonnaise, Seeded Ciabatta Rare Roast Rump of Yorkshire Beef, Vine Tomatoes, Creamed Horseradish, Watercress, Sun-blush Tomato Roll Houmous, Toasted Chickpeas, Roast Cumin Carrots, Harissa Dressing, Wrap (ve)

Buffalo Mozzarella, Heritage Tomatoes, Lovage Pesto, Radicchio, Focaccia Bap (v)

Something Sweet

Upgrade and include a dessert for your guests New York Cheesecake Brownie Super Seed & Wildflower Honey Flapjacks Mars Bar Cake

(v) denotes vegetarian dish. (ve) denotes vegan dish. (gf) denotes gluten free dish. (ho) denotes healthy option dish. Daily selections are subject to change.

If you or your guests have a specific allergy or dietary requirement, please speak to your Event Manager. All prices quoted are exclusive of VAT and subject to change.

January 2024

£4.15