

CAFÉ SAMPLE MENU

Lunch Buffet

All dishes come with 2 side.
Including brown rice, roast potatoes, mixed salad and braised seasonal vegetables

£7

-Goats cheese soufflé w butter puff pastry,
Hazelnuts & beetroot

-Vegetable Lasagne w Puy lentil & tomato
Ragu, spinach pasta, Parmesan béchamel

-Slow roast beef shin* with roasted celeriac,
parsnip, juniper & quince

-Chickpea, Roasted Pumpkin, Coconut Ceylon
curry

-Organic Chicken Basque with white beans,
fennel & saffron

Salad boxes

Boxes of mixed seasonal vegetarian salads

£6

Soups

£5 with artisan bread & butter

£3 (small)

-Spinach & Watercress

-Pumpkin & Sage

-Celeriac & Parsnip

-Asparagus & Leek

Sweets & Cakes

Selection of cakes in bite size **£1.50**

Cakes by the slice **£3**

Sticky toffee apple cake

Gluten free orange & cardamom

Vegan courgette & matcha

Raspberry rose & pistachio

Pecan & Banana cake

Lemon drizzle

Chocolate Fudge

Chelsea buns

Pastries £1.50 each

Coffee

Self-service filter Coffee & Tea selection

Organic Biodynamic & Fairtrade

£1.80 per person

(min 20 people)

Bespoke espresso based coffees

£1.8-2.3 Cappuccino, flat white, cafe latte

All coffees are a double shot restreto.

Cold Drinks

Water bottle

£1.2

San Pellegrino juices

£1.8

James white juices

£2.2

Fentimans soft£2.2