



THE NED
CITY OF LONDON

MEETINGS MENU

Autumn / Winter 2024

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Eating & Drinking

LIGHT BREAKFAST

£15 per person, please choose two options for all guests

SWEET

- All butter croissants & preserves (v)
- Danish pastries (v)
- Pain au chocolate (v)
- The Ned granola, Chantilly yoghurt, & pear compote (v)
- Orange flapjack (pb)
- Chia seed pudding, coconut yoghurt, citrus fruits (v)
- Seasonal fruit salad (pb)

SAVOURY

- Smoked bacon crusty roll
- Cumberland sausage crusty roll
- Smoked salmon croissant, cream cheese & dill
- Smashed avocado, sourdough toast, confit cherry plum tomatoes (pb)

UPGRADES (£9 per item)

- Arnold Bennet omelette, smoked haddock, hollandaise sauce
- Eggs Benedict muffin, smoked ham, hollandaise sauce
- Goat cheese, spinach & tomato, frittata, red pepper coulis (v)
- Baked egg shakshuka, kale, tomatoes, pepper, coriander (v)

Served with a selection of healthy juice shots, tea & coffee

MID-MORNING BREAK

£15 per person, please choose two options for all guests

SWEET

- Tart tatin (v)
- Vanilla madeleines (v)
- Mini banana & chocolate loaf (pb)
- Selection of cookies (v)
- Sacher torte (v)
- Orange flapjack (pb)
- Seasonal fruit salad (pb)

SAVOURY

- Smoked ham & cheddar toastie
- Feta, sundried tomato & basil muffin (v)
- Smoked salmon bagel, cream cheese, pickles
- Pastrami, Swiss cheese, gherkin, Dijon, waffle

Served with tea & coffee

v = vegetarian, pb = plant based



WORKING LUNCH

(FOR 10+ GUESTS)

£60 per person, please choose one option for all guests

All served with tea & coffee

OPTION A - MIDDLE EASTERN

Warm flat bread, pumpkin hummus, baba ghanoush, dill cacik, flat bread (v)

Arabic chopped salad, coriander, sumac dressing (pb)

Spiced cous cous salad, chickpea, squash, pomegranate molasses (pb)

Grilled salmon, Lebanese rice salad, coriander zhoug

Shish taouk, soft herb and garlic sauce

Baharat crusted cauliflower, tabbouleh, citrus salsa (pb)

Rose & lemon grass cheesecake (v)

Pumpkin seed baklava (v)

OPTION B - BRITISH

Cumberland & fennel sausage roll, piccalilli

Root vegetable salad, sherry & maple dressing (pb)

Garden salad, peas, cauliflower, potato, salad cream (v)

Parmesan crusted cod, warm pea salad, tartar sauce

Shepherd's pie, egg yolk potatoes, rosemary jus

Cornish pastie, brown sauce (pb)

Winter spiced custard tart (v)

Rice pudding, strawberry jam (v)

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OPTION C - MEDITERRANEAN

Nodini mozzarella, baby tomatoes, basil, Parma ham, kalamata olives, pitta

Orzo salad, cucumber, vine tomatoes, olives, saffron dressing (pb)

Caesar salad, rosemary croutons, Parmesan

Potato gnocchi, petite ratatouille, Parmesan cream sauce (pb)

Grilled swordfish, polenta, caper & olive salsa

Chicken Milanese, fine bean salad, lemon butter

Chocolate tiramisu (v)

Baba au rum, thyme Chantilly (v)

OPTION D - ASIAN

Vegetable spring rolls, lemon grass & soy dip (v)

Smashed cucumber salad, poppy seed, coriander (pb)

Shredded Asian salad, miso dressing (pb)

Soy & ginger baked salmon, baby bok choy

Crispy chilli beef, vegetable fried rice

Baked aubergine, spiced lentil dhal (pb)

Kumquat choux, caramelized yuzu (v)

Plum & buttercream slice

OPTION E - AMERICAN

Waldorf salad, green apple, grapes, celery, buttermilk dressing (v)

Corn & avocado salad, cucumber, scallions (pb)

Beef slider, American cheese, Dijonaise

Cajun shrimp, bell pepper, coriander wild rice

Buttermilk chicken, celeriac & apple remoulade

Macaroni & cheese (v)

Fudge cake, lemon marmalade (v)

Donut, raspberry jam (v)

Served with tea & coffee

LIGHT WORKING LUNCH

(FOR 1-9 GUESTS)

£38 per person

SALAD

Broccolini & beetroot salad, sunflower seeds, stracciatella, sherry dressing (v)

DELI

Rare sirloin of beef, horseradish, watercress, brioche

Smokey bacon, lettuce, tomato, ciabatta

Grilled chicken, avocado, citrus mayonnaise

Smoked salmon bagel, cream cheese, pickles, capers

SNACK

Root vegetable crisp, shallot salt (v)

SWEET

Lemon meringue tart (v)

Served with tea & coffee

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LIGHT WORKING LUNCH (VEGETARIAN)

(FOR 1-9 GUESTS)

£38 per person

SALAD

Broccolini & beetroot salad, sunflower seeds, stracciatella, sherry dressing (v)

DELI

Grilled artichokes, Parmesan, green sauce, focaccia (pb)

Burford Brown egg, Dijonnaise, wholemeal (v)

Goat’s cheese & beetroot relish, bagel (v)

Coronation chickpea’s, butter leaf, onion bread (pb)

SNACK

Root vegetable crisp, shallot salt (v)

SWEET

Lemon meringue tart (v)

Served with tea & coffee

AFTERNOON TEA BREAK

£15 per person, please choose two options of the following for all guests

SAVOURY

Burford Brown egg, mustard cress, Dijonnaise, brioche (v)
Wild Mushroom & truffle quiche (v)
Salt cured cucumber, 'cream cheese', tomato bread (pb)
Rare roast beef, creamed horseradish, watercress, brioche
Atlantic prawn vol-au-vent, bloody Mary dressing
Smoked salmon scotch egg, soured crème fraiche (v)
Fennel sausage roll, piccalilli
Coronation chicken, golden raisin, onion bread
Montgomery cheddar & spring onion, multi seed bread (v)

SWEET

Homemade scones, plain and fruit, cream & preserves (v)
Pumpkin choux (v)
Black forest cake (v)
Chocolate tiramisu cone (v)
Tonka bean panna cotta, clementine (pb)

Served with tea & coffee

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DRINKS

SOFT DRINKS

Coke	3.5
Diet Coke	3.5
Coke Zero	3.5
Lemonade	3.5
Tonic	3.5
Soda	3.5
Ginger Beer	3.5
Ginger Ale	3.5
Mineral Water (75cl)	6
Sparkling Water (75cl)	6

JUICE

Apple	4
Orange	4
Grapefruit	4
Pineapple	4
Cranberry	4

HOUSE PRESS

Selection of House Press juices	6
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PUNCHY DRINKS

Peach, Ginger and Chai spice	6
Yuzu, Cucumber and Rosemary	6
Blood orange, Bitters and Cardamon	6



EVENTS@THENED.COM

27 POULTRY
LONDON EC2R 8AJ

+ 44 (0)20 3828 2000
THENED.COM

