

LONDON | MEETINGS & EVENTS

2024 Autumn - Winter Menu





Breakfast

Basic

Daily Fresh Juice **VG, V, GF**

Selection of Breakfast Pastries **v**

Vegan & Gluten Free Chia Pot **VG, V, GF**

Greek Yogurt Pots with Fruit Coulis & Granola Toppings **v**

Whole Fruit Selection

Standard

Daily Fresh Juice **VG, V, GF**

Selection of Breakfast Pastries **v**

Vegan & Gluten Free Chia Pots **VG, V, GF**

Greek Yogurt Pots with Fruit Coulis & Granola Toppings **v**

Vegan Smoothie **VG, V, GF**

Whole Fruit Selection

Savoury Tartine/Bagels with accompaniments

Cheese or beef pastrami and vegetables, Dips: guacamole and cream cheese

Premium

Daily Fresh Juice **VG, V, GF, DF**

Selection of Breakfast Pastries **v**

Vegan & GF Chia Pots **VG, V, GF, DF**

Greek Yogurt Pots with Fruit Coulis & Granola Toppings **v**

Vegan Smoothie **VG, V, GF, DF**

Whole Fruit Selection

Savoury Tartine/Bagels with accompaniments

Cheese or beef pastrami and vegetables, Dips: guacamole and cream cheese

Hot Buffet with Chef's Selection of:
Back/Streaky Bacon OR Chicken Sausage;
Vegan Sausage or Mushrooms, Tomatoes,
Spinach

Enhancements: Make it your own

Egg White Frittata | £7 pp

Baked French Toast | £7 pp

Avocado Toast | £7 pp

Kosher Breakfast | £65

Vegan Sausage | £5 pp

Pork Sausage | £5 pp

Mushrooms & Tomatoes | £5 pp

Spinach | £5 pp

* all rates excluding VAT

View allergen index [here](#).

VG Vegan | **V** Vegetarian | **DF** Dairy Free | **GF** Made Without Gluten

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Monday

LUNCH



Basic

SALADS

Chilli Flake Roasted Pear, Pickled Fennel, Citrus, Spinach, Citrus Vinaigrette **VG, DF, GF, V**

Winter Grain Salad, Carrots, Parsnips, Cucumbers, Poached Cranberries & Raisins, Salad Greens **VG, DF, GF, V**

Traditional Free-Range Chicken Caesar Salad with Anchovies and Herbed Croutons

SMALL BITES

Sweet Potato Falafel Bites served with Tahini and Diced Tomatoes **VG, DF, GF, V**

BOARDS

Antipasti Platter

Selection of Olives, Grilled Aubergine with Chimichurri Dressing, Smoked Paprika, Hummus, Bread Selection and Greek Dolmades **V, VG, DF**

DESSERT

Plant Based Dark Chocolate and Beetroot Cake **VG, DF, V**

Standard

SALADS

Chilli Flake Roasted Pear, Pickled Fennel, Citrus, Spinach, Citrus Vinaigrette **VG, DF, GF, V, VG**

Winter Grain Salad, Carrots, Parsnips, Cucumbers, Poached Cranberries & Raisins, Salad Greens **GF, VG, DF, V**

Traditional Free-Range Chicken Caesar Salad with Anchovies and Herbed Croutons

SMALL BITES

Sweet Potato Falafel Bites served with Tahini and Diced Tomatoes **VG, DF, GF, V**

BOARDS

Antipasti Platter

Selection of Olives, Grilled Aubergine with Chimichurri Dressing, Smoked Paprika, Hummus, Bread Selection and Greek Dolmades **V, VG, DF**

Cheese & Olive Board

British Cheese Selection with Quince Paste, Tomato and Chilli Chutney, Wafers & Grapes **V**

MAIN DISHES

Confit Duck Leg, Caramelised Apple, Sautéed Spinach, Roasted Potato Wedges, Thyme Jus **GF**

Moroccan-Spiced Sweet Potato Fondant served with Lentil & White Quinoa Pilaf, Caramelised Shallots, Pomegranate Seeds, Chermoula. **VG, GF, DF**

DESSERT

Plant Based Dark Chocolate and Beetroot Cake **VG**

Premium

SALADS

Chilli Flake Roasted Pear, Pickled Fennel, Citrus, Spinach, Citrus Vinaigrette **VG, DF, GF, V**

Winter Grain Salad, Carrots, Parsnips, Cucumbers, Poached Cranberries & Raisins, Salad Greens **GF, VG, DF, V**

Traditional Free-Range Chicken Caesar Salad with Anchovies and Herbed Croutons

SMALL BITES

Sweet Potato Falafel Bites served with Tahini and Diced Tomatoes **VG, DF, GF**

BOARDS

Antipasti Platter

Selection of Olives, Grilled Aubergine with Chimichurri Dressing, Smoked Paprika, Hummus, Bread Selection and Greek Dolmades **V, VG, DF**

Cheese & Olive Board

British Cheese Selection with Quince Paste, Tomato and Chilli Chutney, Wafers & Grapes **V**

Charcuterie Board with Cured Meats

Beef Pastrami, Parma Ham, Spanish Chorizo

MAIN DISHES

Confit Duck Leg, Caramelised Apple, Sautéed Spinach, Roasted Potato Wedges, Thyme Jus **GF**

Seared Monkfish with Catalan Sauce, Pearl Couscous, Charred Cauliflower **DF**

Moroccan-Spiced Sweet Potato Fondant served with Lentil & White Quinoa Pilaf, Caramelised Shallots, Pomegranate Seeds, Chermoula. **VG, GF, DF, V**

DESSERT

Plant Based Dark Chocolate and Beetroot Cake **VG, V**

Sicilian Lemon & Basil Posset, Winter Fruits Compote **V, GF**

AM Break

Guacamole Bruschetta Garnished with Red Pepper and Micro **VG, V, DF**

Chocolate Mini Muffins with Dark Chocolate Ganache **V**

PM Break

Vegan Banana Chia Seed Cake **VG, V, DF**

Gluten Free & Vegan Apricot Flapjack **VG, V, DF, GF**

Included for **Standard** and **Premium** Only - Selection above is for illustrative purposes only & will be decided by the chef on the day

Enhancements: Make it your own

Soup Station		£7 pp	Full Menu Customisation		£12 pp
Single Item Customisation		£5 pp	Sushi Board		£12 pp
Full Plant Based Menu		£5 pp	Cheese and Charcuterie Board		£10 pp
Kosher Menu		£150 pp	Chocolate Charcuterie Dessert Board		£8 pp

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Tuesday

LUNCH



Basic

SALADS

Roasted Butternut Squash, Black Lentils, Rocket, Spiced Sunflower Seed Brittle, Lemon Vinaigrette VG, GF, DF, V

Roast Turmeric Cauliflower, Garam Masala Courgette, Greens, Quick Pickled Cucumbers, Lemon Coconut Yoghurt Dressing VG, GF, DF, V

Grilled Flatiron Steak, Pickled Granny Smith Apple, Dates, Stilton Blue, Chives, Salad Greens GF

SMALL BITES

Edamame, Cherry Tomato and Guacamole Tarts, Thai Basil V

BOARDS

Antipasti Platter

Selection of Olives, Grilled Aubergine with Chimichurri Dressing, Smoked Paprika, Hummus, Bread Selection and Greek Dolmades V, VG, DF

DESSERT

Dark Chocolate and Orange Mousse with Oreo Crumb Biscuits V

Standard

SALADS

Roasted Butternut Squash, Black Lentils, Rocket, Spiced Sunflower Seed Brittle, Lemon Vinaigrette VG, GF, DF, V

Roast Turmeric Cauliflower, Garam Masala Courgette, Greens, Quick Pickled Cucumbers, Lemon Coconut Yoghurt Dressing VG, GF, DF, V

Grilled Flatiron Steak, Pickled Granny Smith Apple, Dates, Stilton Blue, Chives, Salad Greens GF

SMALL BITES

Edamame, Cherry Tomato and Guacamole Tarts, Thai Basil V

BOARDS

Antipasti Platter

Selection of Olives, Grilled Aubergine with Chimichurri Dressing, Smoked Paprika, Hummus, Bread Selection and Greek Dolmades V, VG, DF

Cheese & Olive Board

Cheese & Olive Board - British Cheese Selection with Quince Paste, Tomato and Chilli Chutney, Wafers & Grapes V

MAIN DISHES

Malaysian Chicken Curry, Coconut Rice, Crispy Onions, Bean Sprouts, Herbs DF, GF

Oven Baked Gnocchi, Wild Mushroom, Seaweed Butter VG, DF

DESSERT

Dark Chocolate and Orange Mousse with Oreo Crumb Biscuits V

Premium

SALADS

Roasted Butternut Squash, Black Lentils, Rocket, Spiced Sunflower Seed Brittle, Lemon Vinaigrette VG, GF, DF, V

Roast Turmeric Cauliflower, Garam Masala Courgette, Greens, Quick Pickled Cucumbers, Lemon Coconut Yoghurt Dressing VG, GF, DF, V

Grilled Flatiron Steak, Pickled Granny Smith Apple, Dates, Stilton Blue, Chives, Salad Greens GF

SMALL BITES

Edamame, Cherry Tomato and Guacamole Tarts, Thai Basil V

BOARDS

Antipasti Platter

Selection of Olives, Grilled Aubergine with Chimichurri Dressing, Smoked Paprika, Hummus, Bread Selection and Greek Dolmades V, VG, DF

Cheese & Olive Board

Cheese & Olive Board - British Cheese Selection with Quince Paste, Tomato and Chilli Chutney, Wafers & Grapes V

Charcuterie Board with Cured Meats

Beef Pastrami, Parma Ham, Spanish Chorizo

MAIN DISHES

Malaysian Chicken Curry, Coconut Rice, Crispy Onions, Bean Sprouts, Herbs DF, GF

Roasted Scottish Salmon with Caponata, Salsa Verde GF, DF

Oven Baked Gnocchi, Wild Mushroom, Seaweed Butter VG, DF

DESSERT

Dark Chocolate and Orange Mousse with Oreo Crumb Biscuits V

Plant Based Carrot & Ginger Cake VG, V, DF

AM Break

Vegan Rolls with Lentils & Spinach Served with Red Onion Jam VG, V, DF

Blueberry Mini Muffins with Winter Cinnamon Coulis V

Included for **Standard** and **Premium** Only - Selection above is for illustrative purposes only & will be decided by the chef on the day

PM Break

Vegan Pumpkin Seed Flapjack VG, V, DF,

Vanilla Profiteroles with Dark Chocolate Sauce V

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Single Item Customisation		£5 pp	Sushi Board		£12 pp
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Wednesday

LUNCH



Basic

SALADS

Za'atar Roasted Chickpeas, Lemon Roasted Cauliflower, Cucumbers, Tomatoes, Tahini Puree
VG, GF, DF, V

Sumac Marinated Tomatoes, Roasted Peppers, Shredded Fennel, Moroccan-Spiced Olives, Fresh Mint, Greens VG, V, GF, DF

Maple-Glazed Salmon, Roasted Sweet Potatoes, Kale, Cranberries, Caramelized Pumpkin, Puffed Quinoa and Maple Dijon Vinaigrette GF,DF

SMALL BITES

Winter Mushroom Bruschetta DF, VG, V

BOARDS

Antipasti Platter

Selection of Olives, Grilled Aubergine with Chimichurri Dressing, Smoked Paprika, Hummus, Bread Selection and Greek Dolmades V, VG, DF

DESSERT

Plant Based Lime Cheesecake with Toasted Coconut and Passion Fruit Gel VG, DF

Standard

SALADS

Za'atar Roasted Chickpeas, Lemon Roasted Cauliflower, Cucumbers, Tomatoes, Tahini Puree
VG, GF, DF, V

Sumac Marinated Tomatoes, Roasted Peppers, Shredded Fennel, Moroccan-Spiced Olives, Fresh Mint, Greens VG, V, GF, DF

Maple-Glazed Salmon, Roasted Sweet Potatoes, Kale, Cranberries, Caramelized Pumpkin, Puffed Quinoa and Maple Dijon Vinaigrette GF,DF

SMALL BITES

Winter Mushroom Bruschetta DF, VG, V

BOARDS

Antipasti Platter

Selection of Olives, Grilled Aubergine with Chimichurri Dressing, Smoked Paprika, Hummus, Bread Selection and Greek Dolmades V, VG, DF

Cheese & Olive Board

Cheese & Olive Board - British Cheese Selection with Quince Paste, Tomato and Chilli Chutney, Wafers & Grapes V

MAIN DISHES

Slow-Braised Winter Beef, Hearty Seasonal Root Vegetables and Rich Herb Sauce GF, DF

Pan-Seared Tofu, Stir-Fried Vegetables, Sweet Potato Noodles, and Lime, Ginger & Chilli Sauce VG, GF, DF, V

DESSERT

Plant Based Lime Cheesecake with Toasted Coconut and Passion Fruit Gel VG, DF

Premium

SALADS

Za'atar Roasted Chickpeas, Lemon Roasted Cauliflower, Cucumbers, Tomatoes, Tahini Puree
VG, GF, DF, V

Sumac Marinated Tomatoes, Roasted Peppers, Shredded Fennel, Moroccan-Spiced Olives, Fresh Mint, Greens VG, V, GF, DF

Maple-Glazed Salmon, Roasted Sweet Potatoes, Kale, Cranberries, Caramelized Pumpkin, Puffed Quinoa and Maple Dijon Vinaigrette GF,DF

SMALL BITES

Winter Mushroom Bruschetta DF, VG, V

BOARDS

Antipasti Platter

Selection of Olives, Grilled Aubergine with Chimichurri Dressing, Smoked Paprika, Hummus, Bread Selection and Greek Dolmades V, VG, DF

Cheese & Olive Board

Cheese & Olive Board - British Cheese Selection with Quince Paste, Tomato and Chilli Chutney, Wafers & Grapes V

Charcuterie Board with Cured Meats

Beef Pastrami, Parma Ham, Spanish Chorizo

MAIN DISHES

Slow-Braised Winter Beef, Hearty Seasonal Root Vegetables and Rich Herb Sauce GF, DF

Grilled Sea Bass with a Lemon Caper Butter Sauce, Sautéed Spinach and Roasted Baby Potatoes GF

Pan-Seared Tofu, Stir-Fried Vegetables, Sweet Potato Noodles, and Lime, Ginger & Chilli Sauce VG, GF, DF, V

DESSERT

Plant Based Lime Cheesecake with Toasted Coconut and Passion Fruit Gel VG, DF

Apple Slice and Butter Crumble V

AM Break

Chocolate and Chia Seed Cookies VG, V, DF

Kale & Chickpeas Mini Falafel With Mint Dressing VG, V, DF, GF

PM Break

Guacamole Bruschetta Garnished with Red Pepper and Micro Amaranth VG, V, DF,

Lemon Tartlets with Madagascar Vanilla Cream V

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Enhancements: Make it your own

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Single Item Customisation		£5 pp	Sushi Board		£12 pp
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Thursday

LUNCH



Basic

SALADS

Balsamic-Glazed Heritage Beetroot Salad with Crispy Kale, Pomegranate, and Caramelised Pear VG, DF, GF, V

Mixed Greens with Ratte Potatoes, Pickled Red Onion, Cucumber and Herb-Mustard Vinaigrette VG, DF, GF, V

Giant Couscous & Crispy Bresaola with Roast Aubergine, Roasted Shallots, Bocconcini, Wild Rocket, Sun-Dried Tomato Vinaigrette

SMALL BITES

Spring Roll with Ginger & Chilli Sauce VG, V, DF

BOARDS

Antipasti Platter

Selection of Olives, Grilled Aubergine with Chimichurri Dressing, Smoked Paprika, Hummus, Bread Selection and Greek Dolmades V, VG, DF

DESSERT

Plant Based Meringue, Winter Fruits, Cinnamon Ginger Cream VG, GF, DF, V

Standard

SALADS

Balsamic-Glazed Heritage Beetroot Salad with Crispy Kale, Pomegranate, and Caramelised Pear VG, DF, GF, V

Mixed Greens with Ratte Potatoes, Pickled Red Onion, Cucumber and Herb-Mustard Vinaigrette VG, DF, GF, V

Giant Couscous & Crispy Bresaola with Roast Aubergine, Roasted Shallots, Bocconcini, Wild Rocket, Sun-Dried Tomato Vinaigrette

SMALL BITES

Spring Roll with Ginger & Chilli Sauce VG, V, DF

BOARDS

Antipasti Platter

Selection of Olives, Grilled Aubergine with Chimichurri Dressing, Smoked Paprika, Hummus, Bread Selection and Greek Dolmades V, VG, DF

Cheese & Olive Board

Cheese & Olive Board - British Cheese Selection with Quince Paste, Tomato and Chilli Chutney, Wafers & Grapes V

MAIN DISHES

Herb-Roasted Chicken Breast, Pearl Barley, Wilted Greens, Shallot-Thyme Chicken Jus DF

East Indian Chickpea Curry with Sweet Potato & Spinach, Coconut Jasmine Rice, Vegan Coriander Yogurt VG, V, GF, DF

DESSERT

Plant Based Meringue, Winter Fruits, Cinnamon Ginger Cream VG, GF, DF, V

Premium

SALADS

Balsamic-Glazed Heritage Beetroot Salad with Crispy Kale, Pomegranate, and Caramelised Pear VG, DF, GF, V

Mixed Greens with Ratte Potatoes, Pickled Red Onion, Cucumber and Herb-Mustard Vinaigrette VG, DF, GF, V

Giant Couscous & Crispy Bresaola with Roast Aubergine, Roasted Shallots, Bocconcini, Wild Rocket, Sun-Dried Tomato Vinaigrette

SMALL BITES

Spring Roll with Ginger & Chilli Sauce VG, V, DF

BOARDS

Antipasti Platter

Selection of Olives, Grilled Aubergine with Chimichurri Dressing, Smoked Paprika, Hummus, Bread Selection and Greek Dolmades V, VG, DF

Cheese & Olive Board

Cheese & Olive Board - British Cheese Selection with Quince Paste, Tomato and Chilli Chutney, Wafers & Grapes V

Charcuterie Board with Cured Meats

Beef Pastrami, Parma Ham, Spanish Chorizo

MAIN DISHES

Herb-Roasted Chicken Breast, Pearl Barley, Wilted Greens, Shallot-Thyme Chicken Jus DF

Lemon & Dill Steamed Market Fish, Wild Mushroom Caper Cream Sauce, Slow-Roasted Squash, and Herb-infused Oil GF

East Indian Chickpea Curry with Sweet Potato & Spinach, Coconut Jasmine Rice, Vegan Coriander Yogurt VG, V, GF, DF

DESSERT

Plant Based Meringue, Winter Fruits, Cinnamon Ginger Cream VG, GF, DF, V

Salted Caramel Chocolate Tarts, Chantilly Cream V

AM Break

Mini Belgian Sugar Waffles with Chantilly Cream and Mango Salsa V

Chef's Vegan Delight Smoothie VG, V, DF, GF

PM Break

Chickpea and Mango Masala Wrap Chickpea With Fresh Herbs and Spices VG, V, DF,

Cherry and Vanilla Cream Slices V

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Enhancements: Make it your own

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Single Item Customisation		£5 pp	Sushi Board		£12 pp
Full Plant Based Menu		£5 pp	Cheese and Charcuterie Board		£10 pp
Kosher Menu		£150 pp	Chocolate Charcuterie Dessert Board		£8 pp

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Friday

LUNCH



Basic

SALADS

Asian Red Cabbage, Carrot, Radish, Pickled Bean Sprouts, Edamame Beans, Miso Vinaigrette
VG, GF, DF, V

Winter Panzanella, Artichokes, Sun Dried Tomatoes, Roasted Squash and Celeriac, Radish, Kale, Shredded Celery, Green Olives, Lemon-White Balsamic Vinaigrette VG, V, DF

Korean Glazed Chicken, Crispy Onion Kimchi, Turmeric Rice, Pickled Cucumber Salad, Sesame Dressing GF, DF

SMALL BITES

Arancini with Mushrooms and Truffle Aioli V

BOARDS

Antipasti Platter

Selection of Olives, Grilled Aubergine with Chimichurri Dressing, Smoked Paprika, Hummus, Bread Selection and Greek Dolmades V, VG, DF

DESSERT

Classic Tiramisu, Layers of Espresso-Soaked Ladyfingers, Mascarpone Cream, and Cocoa Powder V

Standard

SALADS

Asian Red Cabbage, Carrot, Radish, Pickled Bean Sprouts, Edamame Beans, Miso Vinaigrette
VG, GF, DF, V

Winter Panzanella, Artichokes, Sun Dried Tomatoes, Roasted Squash and Celeriac, Radish, Kale, Shredded Celery, Green Olives, Lemon-White Balsamic Vinaigrette VG, V, DF

Korean Glazed Chicken, Crispy Onion Kimchi, Turmeric Rice, Pickled Cucumber Salad, Sesame Dressing GF, DF

SMALL BITES

Arancini with Mushrooms and Truffle Aioli V

BOARDS

Antipasti Platter

Selection of Olives, Grilled Aubergine with Chimichurri Dressing, Smoked Paprika, Hummus, Bread Selection and Greek Dolmades V, VG, DF

Cheese & Olive Board

Cheese & Olive Board - British Cheese Selection with Quince Paste, Tomato and Chilli Chutney, Wafers & Grapes V

MAIN DISHES

Harissa-Marinated Slow-Cooked Lamb Shoulder, Mint Chimichurri, Wild Rice Pilaf, Glazed Carrots, and Pomegranate Seeds DF, GF

Warm Spiced Pumpkin and Puy Lentil Stew with Coconut Milk, Fresh Coriander VG, GF, V, DF

DESSERT

Classic Tiramisu, Layers of Espresso-Soaked Ladyfingers, Mascarpone Cream, and Cocoa Powder V

Premium

SALADS

Asian Red Cabbage, Carrot, Radish, Pickled Bean Sprouts, Edamame Beans, Miso Vinaigrette
VG, GF, DF, V

Winter Panzanella, Artichokes, Sun Dried Tomatoes, Roasted Squash and Celeriac, Radish, Kale, Shredded Celery, Green Olives, Lemon-White Balsamic Vinaigrette VG, V, DF

Korean Glazed Chicken, Crispy Onion Kimchi, Turmeric Rice, Pickled Cucumber Salad, Sesame Dressing GF, DF

SMALL BITES

Arancini with Mushrooms and Truffle Aioli V

BOARDS

Antipasti Platter

Selection of Olives, Grilled Aubergine with Chimichurri Dressing, Smoked Paprika, Hummus, Bread Selection and Greek Dolmades V, VG, DF

Cheese & Olive Board

Cheese & Olive Board - British Cheese Selection with Quince Paste, Tomato and Chilli Chutney, Wafers & Grapes V

Charcuterie Board with Cured Meats

Beef Pastrami, Parma Ham, Spanish Chorizo

MAIN DISHES

Harissa-Marinated Slow-Cooked Lamb Shoulder, Mint Chimichurri, Wild Rice Pilaf, Glazed Carrots, and Pomegranate Seeds GF, DF

Seared Cod with Roasted Winter Vegetables, Preserved Lemon, Tarragon & Capers Salsa GF, DF

Warm Spiced Pumpkin and Puy Lentil Stew with Coconut Milk, Fresh Coriander VG, GF, DF, V

DESSERT

Classic Tiramisu, Layers of Espresso-Soaked Ladyfingers, Mascarpone Cream, and Cocoa Powder V

Plant Based Sticky Toffee with Salted Caramel Sauce VG, DF, V

AM Break

Salami & Chorizo Mini Pizza Snacks

Blueberry Mini Muffins with Winter Cinnamon Coulis V

PM Break

Vanilla Profiteroles with Dark Chocolate Sauce V

Basil & Lemon Refresher VG, V, DF, GF

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Reception

BAR SNACKS/CANAPÉS



Bar Snacks

Wasabi Peas **V, VG**

Root Vegetable Crisps **GF, V, VG, DF**

Thai Crackers **V, VG**

Spicy Pepper Green & Yellow Peas **V, GF, VG**

Tortilla Crisp **GF, DF, V, VG**

Canapés

MEAT

Roasted Beef Crostini with Horseradish Cream and Micro Mizuna

Chicken Satay Skewers with a Spicy Peanut Chilli Sauce **DF, GF**

Buttermilk Chicken with Honey Mustard Dressing

Mini BBQ Pulled Beef Tarts with Crispy Onions

Duck Breast & Orange Glaze Bruschetta with Micro Coriander **DF**

Iberico Chorizo Bites with Fig Jam on Mini Brioche

Lamb Blinis with Marinated Peppers and Herb Relish

FISH

Tempura Prawn with Ginger, Lime, and Chilli Sauce **DF**

Sesame-Crusted Tuna with Avocado Purée and Soy Reduction **DF, GF**

Mini Crab & Apple Tart with Herb Mayonnaise

Teriyaki-Glazed Devon Scallop **DF**

Sake-Marinated Salmon with Spring Onions, Sesame Seeds, and Seaweed Crust **DF, GF**

Kiln-Smoked Salmon Mousse Tartlets with Dill

Shrimp & Coconut Mayo Cucumber Cups with Thai Basil **DF, GF**

VEGAN AND VEGETARIAN

Plant-Based Vegetable Gyoza with Soy Reduction and Spring Onions **VG, V, DF**

Roasted Squash and Halloumi Arancini with Garlic Mayo Dip **V**

Vegan Stuffed Mini Bell Peppers with Quinoa, Black Beans, Corn, and Avocado **VG, V, DF, GF**

Spicy Edamame Hummus Vegan Tarts with Spring Onions **V**

Wild Mushroom Pâté Crostini with Black Garlic **VG, V, DF**

Crispy Tofu Skewers with Hoisin Dipping Sauce **VG, V, DF**

Caramelised Onion & Brie Tartlets with Pea Shoots **V**

DESSERTS

Fig & Oat Crumble Tart, Vanilla Custard **V**

Mini Macaron Selection **GF, V**

White Chocolate Ganache Mini Tartlets with Cranberry Gel **V**

Red Velvet Bites **V**

Plant-Based Elderflower Jelly with Berries & Meringue **VG, V, DF, GF**

Enhancements: Make it your own

FOOD & BEVERAGES

Prosecco Reception Arrival Drink | £8.00 pp

English Sparkling Wine Reception Arrival Drink | £10.00 pp

Champagne Reception Arrival Drink | £15.00 pp

Climpson Espresso Martini Station (90mins) | £25.00 pp

Cocktail Bar (90mins) | £40.00 pp

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Reception

BOWL FOODS & STATIONS



A TASTE OF MIDDLE EAST & AFRICA

Tabbouleh Cups
Hummus Trio with Pita Chips
Stuffed Grape Leaves with Rice and Herbs
Slow-Cooked Lamb Tagine

Minimum of 30 people | £40 per person

SPANISH TAPAS & PAELLA STATION

Chorizo and Fig Bites
Pan con Tomate Spanish-Style
Grilled Bread With Tomato
Tortilla Española Bites-Classic
Spanish Potato and Onion
Omelette, Aioli.
Paella de Invierno

Minimum of 30 people | £40 per person

BURGER STATION

Mini Beef Burgers
Spicy Black Bean Burgers
Pulled Pork Sliders
Triple Cooked Chips with selection of Sauces

Minimum of 30 people | £40 per person

Bowl Food

MEAT BOWL FOODS

Char Siu Pork Belly, Pickled Mooli, and Apple Celeriac Slaw **DF, GF**
Slow-Cooked Beef Ribs, Caramelised Crushed Celeriac, Horseradish Purée & Red Wine Jus **GF**
Korean Fried Chicken, Kewpie Mayo with Sticky Rice, Kimchi **DF**
Thai-Style Beef with Heirloom Carrot Salad and Soy Sesame Dressing **DF, GF**
Harissa-Spiced Chicken Tagine with Giant Couscous, Pomegranate, Apricots, and Mint Yoghurt
Crispy 5-Spice Duck Leg, Pickled Plums, Egg Noodles, and Pak Choi **DF**
Thai Green Chicken Curry - Pan-Fried Chicken Cooked in Exotic Thai Spices and Coconut Milk, Served on Fragrant Jasmine Rice **DF, GF**

FISH BOWL FOODS CANAPÉS

Kashmiri Chilli & Peanut Garlic Prawns with Jasmine Rice, Coconut Sambal **DF, GF**
Pan-Fried Sea Bass with Roasted Lemon Gnocchi, Spinach, and Apple Cucumber Salsa **DF**
Seared Salmon, Spinach Cream, Lovage Oil, Sunflower Dukkah **GF**
Pan-Fried Red Mullet, Shaved Fennel, Caponata, and Candied Chilli **GF**
Torched Monkfish, Shaved Oyster Mushrooms, Truffle Broth **GF**
Seared Scallops, Edamame & Seaweed Salad, and Yuzu Ponzu Dressing **DF, GF**
Malaysian-Style Seafood & Squash Laksa with Sticky Coconut Rice **DF, GF**

VEGAN/VEGETARIAN BOWL FOODS

Plant-Based Porcini & Truffle Risotto with Crispy Cavolo Nero **VG, V, DF, GF**
Sichuan Pepper Vegan Kung Pao Stir Fry Noodles with Crispy Tofu **V, VG, DF**
Plant-Based Heura Chicken and Mung Bean Rogan Josh **V, VG, DF**
Plant-Based Turmeric Coconut Curry with Crunchy Chickpeas, Cauliflower, Wild Rice Pilaf & Crispy Dukkah **V, VG, GF, DF**
Zero-Waste Cauliflower, Muhammara, Pomegranate Seeds, and Molasses, Grilled Flatbread **V, VG, DF**
Crispy Oriental Soy Tofu with Okra & Edamame and Tricolour Quinoa Tabbouleh **V, VG, DF, GF**
Gnocchi with Creamy Gorgonzola, Spinach, Chestnut Crumb **V**

View allergen index [here](#).

Enhancements: Make it your own

FOOD & BEVERAGES

Prosecco Reception Arrival Drink		£8.00 pp
English Sparkling Wine Reception Arrival Drink		£10.00 pp
Champagne Reception Arrival Drink		£15.00 pp
Climpson Espresso Martini Station (90mins)		£25.00 pp
Cocktail Bar (90mins)		£40.00 pp

* all rates excluding VAT

VG Vegan | V Vegetarian | DF Dairy Free | GF Made Without Gluten

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Dinner

BANQUETING



Basic

£99 + VAT - Per Person

One Reception Drink Per Person - White Wine, Red Wine, Bottled Beer, Non-Alcoholic Beer or Soft Drinks

3 Course Seated Dinner
(Supplements Apply)

½ Bottle of House Wine Per Person

Table Linen & Napkins

Standard

£119 + VAT - Per Person

90 Minute Hosted Bar with White Wine, Red Wine, Bottled Beer, Non-Alcoholic Beer & Soft Drinks

3 Course Seated Dinner inc. Tea, Coffee & Petit Fours
(Supplements Apply)

½ Bottle of House Wine Per Person

Table Linen & Napkins

Premium

£139 + VAT - Per Person

90 Minute Hosted Bar with Premium White Wine, Premium Red Wine, Premium Rose Wine, Bottled Beers, Non-Alcoholic Beer & Soft Drinks

One Hour of 3 Passed Canapés

3 Course Seated Dinner inc. Tea, Coffee & Petit Fours
(Supplements Apply)

½ Bottle of Upgraded Wine Per Person

Table Linen, Napkins & Floral Table Centres

Starters

Duck Confit served with Beetroot Carpaccio, Goat Cheese Mousse, Candied Pumpkin Seeds, and Fresh Baby Rocket **GF**

Oak-Smoked Chicken with Cranberry Compote, Winter Greens, and Sunflower Crumble **GF, DF**

Maple-Roasted Butternut Squash with Pomegranate, Toasted Pumpkin Seeds, Feta Crumble, Baby Rocket, and Pomegranate Molasses **V, GF**

Pickled Baby Vegetables, Smoked Oil, Grilled Squash, Red Pepper Hummus, Pea Shoots & Naan Bread (vegan) **VG, V, DF**

Wild Mushroom and Chestnut Tarts served with Caramelized Onions, Baby Leaves, and Truffle Oil **V**

Winter Citrus and Burrata Salad with Candied Sunflower Seeds & Micro Cress Salad* **V, GF**

Orange & Pepper Cured Salmon with Caviar, Pickled Heritage Beetroot, and Nasturtium Oil Emulsion** **GF, DF**

Seared Beef Fillet Carpaccio with Truffle Aioli, Parmesan Crisps, and Winter Herb Salad*** **GF**

Main Course

Herb-Roasted Chicken Breast with Potato Gratin, Sautéed Broccolini, Carrot Ribbons, and Pan Jus **GF**

Forest-Inspired Chicken Roulade with Black Olive Mash, Braised Hispi Cabbage, and Red Wine Jus **GF**

Honey-Glazed Pork Belly with Potato Fondant, Charred Shallots, Seasonal Vegetables, and Garlic Cream Cheese with Toasted Panko

Butternut Squash, Truffle, and Wild Mushroom Wellington with Chive and Black Garlic Mash, served with Vegetarian Jus **VG, V, DF**

Plant-Based Black Truffle & King Oyster Mushroom Risotto finished with Miso Crackers & Chervil Oil **VG, V, DF, GF**

Slow-Cooked Beef Ox Cheek, Creamy Horseradish Mash, Crispy Heritage Carrot, Bone Marrow Jus, and Seasonal Vegetables* **GF**

Pan-Seared Hake Fillet with Horseradish Pomme Purée, Provençal Vegetables, and Champagne Beurre Blanc** **GF**

Prime Beef Fillet with Creamy Celeriac and Truffle Mash, Honey-Glazed Roasted Winter Roots, and Rich Port Wine Jus*** **GF**

Desserts

Lemon Tart with Lavender Infusion, Chantilly Cream, and Lime Curd **V**

Pumpkin Panna Cotta, Coconut Tuile, Salted Caramel with Pumpkin Seed Brittle **V**

Chocolate Ganache Tart with Crunchy Honeycomb and Whipped Madagascar Vanilla Cream **V**

Plant-Based Tropical Eton Mess with Homemade Cranberry Caviar, Toasted Coconut Shavings, and Mango Coulis **VG, V, DF, GF**

Spiced Apple Crumble with Vanilla Bean Crème Anglaise and Cinnamon Ice Cream **V**

Saffron-Spiced Pear Frangipane Tart with Crème Fraîche and Winter Coulis* **V**

Plant-Based Coconut Sponge Cake with Açaí and Forest Berries Sorbet, Seasonal Berries, and Mango Gel** **VG, V, DF, GF**

Valrhona Manjari Chocolate and Espresso Tart, Zesty Lime Curd, Tropical Passionfruit Sorbet*****V**

*Denotes £5.00 Supplement Upsell Charge

**Denotes £7.50 Supplement Upsell Charge

***Denotes £10 Supplement Upsell Charge

Enhancements: Make it your own

FOOD & BEVERAGES

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Champagne Reception Arrival Drink		£15.00 pp each
Climpson Espresso Martini Station (90mins)		£25.00 pp each
Cocktail Bar (90mins)		£40.00 pp each

PRODUCTION

Table Centres		£25 per table
Pianist - 90 min		£1500
Uplighters		£55 each
DJ (5h in DJ booth, speakers & lighting)		£1500

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Wine List

BANQUETING



Basic & Standard Package Inclusions

Entreflores Albarino Spain 2022
 Les Pivoines Beaujolais France 2022
 Meantime Lager United Kingdom
 Meantime Pale Ale United Kingdom

Premium Package Inclusions

Silverhand Estate Solaris England
 Ultimate Côtes De Provence Rosé France
 Waddesdon Rothschild Collection Pays D'OC Pinot Noir France 2021
 Meantime Lager United Kingdom
 Meantime Pale Ale United Kingdom

Elevate your dining experience by upgrading your dinner wine. Our expertly curated selection of premium wines is crafted to perfectly complement and enhance the flavors of your meal. Prices are listed per bottle and will replace the wine included in your package.

WHITE WINES

Silverhand Estate Solaris England | £5
 Chatron and Trebuchet Chablis France 2020 | £15
 Sancerre Domaine Raffaitin-Planchon France 2020 | £20
 Cloudy Bay Sauvignon Blanc New Zealand 2022 | £35
 Pouilly Fuissé L'âme Forest Dom Éric Forest France 2021 | £45
 Familia Torres Milmanda Spain | £75

RED WINES

Waddesdon Rothschild Pinot Noir 2021 | £5
 Hermandad Malbec Argentina 2020 | £20
 Barolo Patrizi Italy 2018 | £35
 Amarone Della Valpolicella Montresor Satinato Italy 2018 | £40
 Chateauneuf De Pape Beauchêne France 2021 | £44
 Gevrey Chambertin Vallet Freres France 2017 | £60

ROSÉ WINES

Ultimate Côtes De Provence Rosé France | £40
 Château De Berne Grand Cuvée Rosé France 2021 | £55
 Château Minuty Côtes De Provence Rosé France 2022 | £70
 Domaines Ott Clos Mireille Rose France 2021 | £95
 Château D'Esclans Les Clans Côtes De Provence Rosé France 2022 | £165

WHITE WINES

Chatron and Trebuchet Chablis France 2020 | £10
 Sancerre Domaine Raffaitin-Planchon France 2020 | £15
 Cloudy Bay Sauvignon Blanc New Zealand 2022 | £30
 Pouilly Fuissé L'âme Forest Dom Éric Forest France 2021 | £40
 Familia Torres Milmanda Spain | £70

RED WINES

Hermandad Malbec Argentina 2020 | £15
 Barolo Patrizi Italy 2018 | £30
 Amarone Della Valpolicella Montresor Satinato Italy 2018 | £35
 Chateauneuf De Pape Beauchêne France 2021 | £39
 Gevrey Chambertin Vallet Freres France 2017 | £55

ROSÉ WINES

Château De Berne Grand Cuvée Rosé France 2021 | £15
 Château Minuty Côtes De Provence Rosé France 2022 | £30
 Domaines Ott Clos Mireille Rose France 2021 | £55
 Château D'Esclans Les Clans Côtes De Provence Rosé France 2022 | £125

Prices are per bottle not per person due to the allocation of ½ bottle per person during the dinner.

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