



Wednesday	Cereals containing gluten	Celery	Lupin	Eggs	Fish	Molluscs	Milk	Mustard	Tree Nuts	Peanuts	Sesame	Crustaceans	Soy Beans	Sulphites & Sulphur Dioxide
Za'atar Roasted Chickpeas, Lemon Roasted Cauliflower, Cucumbers, Tomatoes, Tahini Puree								•			•		•	•
Sumac Marinated Tomatoes, Roasted Peppers, Shredded Fennel, Moroccan-Spiced Olives, Fresh Mint, Greens		•						•						•
Maple-Glazed Salmon, Roasted Sweet Potatoes, Kale, Cranberries, Caramelized Pumpkin, Puffed Quinoa and Maple Dijon Vinaigrette		•		•				•						•
Winter Mushroom Bruschetta	•	•						•						•
Antipasti Platter	•	•						•			•		•	•
Cheese & Olive Board	•	•					•	•			•		•	•
Charcuterie Board with Cured Meats		•					•	•						
Slow-Braised Winter Beef, Hearty Seasonal Root Vegetables and Rich Herb Sauce		•						•						•
Grilled Sea Bass with a Lemon Caper Butter Sauce, Sautéed Spinach and Roasted Baby Potatoes		•					•	•						•
Pan-Seared Tofu, Stir-Fried Vegetables, Sweet Potato Noodles, and Lime, Ginger & Chili Sauce		•						•			•			•
Plant Based Lime Cheesecake with Toasted Coconut and Passion Fruit Gel	•													•
Apple Slice and Butter Crumble	•			•				•	May Contain					•
Thursday	Cereals containing gluten	Celery	Lupin	Eggs	Fish	Molluscs	Milk	Mustard	Tree Nuts	Peanuts	Sesame	Crustaceans	Soy Beans	Sulphites & Sulphur Dioxide
Balsamic-Glazed Heritage Beetroot Salad with Crispy Kale, Pomegranate, and Caramelised Pear		•						•						•
Mixed Greens with Ratte Potatoes, Pickled Red Onion, Cucumber and Herb-Mustard Vinaigrette		•						•						•
Giant Couscous & Crispy Bresaola with Roast Aubergine, Roasted Shallots, Bocconcini, Wild Rocket, Sun-Dried Tomato Vinaigrette	•	•					•	•						•
Spring Roll with Ginger & Chilli Sauce	•	•						•			•		•	•
Antipasti Platter	•	•						•			•		•	•
Cheese & Olive Board	•	•					•	•			•		•	•
Charcuterie Board with Cured Meats		•					•	•						
Herb-Roasted Chicken Breast, Pearl Barley, Wilted Greens, Shallot-Thyme Chicken Jus	•	•						•						
Lemon & Dill Steamed Market Fish, Wild Mushroom Caper Cream Sauce, Slow-Roasted Squash, and Herb-infused Oil		•		•			•	•						•
East Indian Chickpea Curry with Sweet Potato & Spinach, Coconut Jasmine Rice, Vegan Coriander Yogurt		•						•					•	•
Plant Based Meringue, Winter Fruits, Cinnamon Ginger Cream														•
Salted Caramel Chocolate Tarts, Chantilly Cream	•				•		•		May Contain				•	•
Friday	Cereals containing gluten	Celery	Lupin	Eggs	Fish	Molluscs	Milk	Mustard	Tree Nuts	Peanuts	Sesame	Crustaceans	Soy Beans	Sulphites & Sulphur Dioxide
Asian Red Cabbage, Carrot, Radish, Pickled Bean Sprouts, Edamame Beans, Miso Vinaigrette		•						•			•		•	•
Winter Panzanella, Artichokes, Sun Dried Tomatoes, Roasted Squash and Celeriac, Radish, Kale, Shredded Celery, Green Olives, Lemon-White Balsamic Vinaigrette	•	•						•			•		•	•
Korean Glazed Chicken, Crispy Onion Kimchi, Turmeric Rice, Pickled Cucumber Salad, Sesame Dressing		•						•			•		•	•
Arancini with Mushrooms and Truffle Aioli	•			•			•	•			•			•
Antipasti Platter	•	•						•			•		•	•
Cheese & Olive Board	•	•					•	•			•		•	•
Charcuterie Board with Cured Meats		•					•	•						•
Harissa-Marinated Slow-Cooked Lamb Shoulder, Mint Chimichurri, Wild Rice Pilaf, Glazed Carrots, and Pomegranate Seeds		•						•						
Seared Cod with Roasted Winter Vegetables, Preserved Lemon, Tarragon & Capers Salsa		•			•			•						•
Warm Spiced Pumpkin and Puy Lentil Stew with Coconut Milk, Fresh Coriander		•						•						•
Classic Tiramisu, Layers of Espresso-Soaked Ladyfingers, Mascarpone Cream, and Cocoa Powder	•			•			•		May Contain				•	•
Plant Based Sticky Toffee with Salted Caramel Sauce	•								May Contain				•	•





# Dinner

## ALLERGENS INDEX

Dinner Starters	Cereals containing gluten	Celery	Lupin	Eggs	Fish	Molluscs	Milk	Mustard	Tree Nuts	Peanuts	Sesame	Crustaceans	Soy Beans	Sulphites & Sulphur Dioxide
Duck Confit served with Beetroot Carpaccio, Goat Cheese Mousse, Candied Pumpkin Seeds, and Fresh Baby Rocket		●					●	●						●
Oak-Smoked Chicken with Cranberry Compote, Winter Greens, and Sunflower Crumble		●						●						●
Maple-Roasted Butternut Squash with Pomegranate, Toasted Pumpkin Seeds, Feta Crumble, Baby Rocket, and Pomegranate Molasses		●					●	●						●
Pickled Baby Vegetables, Smoked Oil, Grilled Squash, Red Pepper Hummus, Pea Shoots & Naan Bread	●	●						●			●			●
Wild Mushroom and Chestnut Tarts served with Caramelized Onions, Baby Leaves, and Truffle Oil	●	●		●			●	●			●			●
Winter Citrus and Burrata Salad with Candied Sunflower Seeds & Micro Cress Salad		●					●	●						●
Orange & Pepper Cured Salmon with Caviar, Pickled Heritage Beetroot, and Nasturtium Oil Emulsion		●			●			●						●
Seared Beef Fillet Carpaccio with Truffle Aioli, Parmesan Crisps, and Winter Herb Salad		●					●	●						●
Dinner Main Course	Cereals containing gluten	Celery	Lupin	Eggs	Fish	Molluscs	Milk	Mustard	Tree Nuts	Peanuts	Sesame	Crustaceans	Soy Beans	Sulphites & Sulphur Dioxide
Herb-Roasted Chicken Breast with Potato Gratin, Sautéed Broccolini, Carrot Ribbons, and Pan Jus		●					●	●						
Forest-Inspired Chicken Roulade with Black Olive Mash, Braised Hispi Cabbage, and Red Wine Jus		●						●						●
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	●	●						●						●
Plant-Based Black Truffle & King Oyster Mushroom Risotto finished with Miso Crackers & Chervil Oil		●						●						●
Slow-Cooked Beef Ox Cheek, Creamy Horseradish Mash, Crispy Heritage Carrot, Bone Marrow Jus, and Seasonal Vegetables		●					●	●						●
Pan-Seared Hake Fillet with Horseradish Pomme Purée, Provençal Vegetables, and Champagne Beurre Blanc		●			●		●	●						●
Prime Beef Fillet with Creamy Celeriac and Truffle Mash, Honey-Glazed Roasted Winter Roots, and Rich Port Wine Jus		●						●						●
Dinner Dessert	Cereals containing gluten	Celery	Lupin	Eggs	Fish	Molluscs	Milk	Mustard	Tree Nuts	Peanuts	Sesame	Crustaceans	Soy Beans	Sulphites & Sulphur Dioxide
Lemon Tart with Lavender Infusion, Chantilly Cream, and Lime Curd	●			●			●		May Contain					●
Pumpkin Panna Cotta, Coconut Tuile, Salted Caramel with Pumpkin Seed Brittle	●						●							●
Chocolate Ganache Tart with Crunchy Honeycomb and Whipped Madagascar Vanilla Cream	●			●			●		May Contain				●	●
Plant-Based Tropical Eton Mess with Homemade Cranberry Caviar, Toasted Coconut Shavings, and Mango Coulis														●
Spiced Apple Crumble with Vanilla Bean Crème Anglaise and Cinnamon Ice Cream	●			●			●		May Contain					●
Saffron-Spiced Pear Frangipane Tart with Crème Fraîche and Winter Coulis	●			●			●		May Contain					●
Plant-Based Coconut Sponge Cake with Açai and Forest Berries Sorbet, Seasonal Berries, and Mango Gel	●													●
Valrhona Manjari Chocolate and Espresso Tart, Zesty Lime Curd, Tropical Passionfruit Sorbet	●			●			●		May Contain				●	●



# Reception

## ALLERGENS INDEX

Reception Bowl Food	Contains contains gluten	Celery	Lupin	Eggs	Fish	Molluscs	Milk	Mustard	Tree Nuts	Peanuts	Sesame	Crustaceans	Soy Beans	Sulphites & Sulphur Dioxide
Char Siu Pork Belly, Pickled Mooli, and Apple Celeriac Slaw		●						●			●		●	●
Slow-Cooked Beef Ribs, Caramelised Crushed Celeriac, Horseradish Purée & Red Wine Jus		●					●	●						●
Korean Fried Chicken, Kewpie Mayo with Sticky Rice, Kimchi	●	●						●			●		●	●
Thai-Style Beef with Heirloom Carrot Salad and Soy Sesame Dressing		●						●			●		●	●
Harissa-Spiced Chicken Tagine with Giant Couscous, Pomegranate, Apricots, and Mint Yoghurt	●	●					●	●						●
Crispy 5-Spice Duck Leg, Pickled Plums, Egg Noodles, and Pak Choi	●	●		●				●			●		●	●
Thai Green Chicken Curry - Pan-Fried Chicken Cooked in Exotic Thai Spices and Coconut Milk, Served on Fragrant Jasmine Rice		●						●			●		●	●
Kashmiri Chilli & Peanut Garlic Prawns with Jasmine Rice, Coconut Sambal		●						●	●			●	●	●
Pan-Fried Sea Bass with Roasted Lemon Gnocchi, Spinach, and Apple Cucumber Salsa	●	●			●			●						●
Seared Salmon, Spinach Cream, Lovage Oil, Sunflower Dukkah		●			●		●	●						●
Pan-Fried Red Mullet, Shaved Fennel, Caponata, and Candied Chilli		●			●			●						●
Torched Monkfish, Shaved Oyster Mushrooms, Truffle Broth		●			●			●						●
Seared Scallops, Edamame & Seaweed Salad, and Yuzu Ponzu Dressing		●				●		●			●		●	●
Malaysian-Style Seafood & Squash Laksa with Sticky Coconut Rice						●		●			●	●	●	●
Plant-Based Porcini & Truffle Risotto with Crispy Cavolo Nero		●						●						●
Sichuan Pepper Vegan Kung Pao Stir Fry Noodles with Crispy Tofu		●						●			●		●	●
Plant-Based Heura Chicken and Mung Bean Rogan Josh		●						●			●		●	●
Plant-Based Turmeric Coconut Curry with Crunchy Chickpeas, Cauliflower, Wild Rice Pilaf & Crispy Dukkah		●						●			●		●	●
Zero-Waste Cauliflower, Muhammara, Pomegranate Seeds, and Molasses, Grilled Flatbread	●	●						●			●		●	●
Crispy Oriental Soy Tofu with Okra & Edamame and Tricolour Quinoa Tabbouleh		●						●			●		●	●
Gnocchi with Creamy Gorgonzola, Spinach, Chestnut Crumb	●	●					●	●						

# Workplace

## ALLERGENS INDEX

Breakfast	Cereals containing gluten	Celery	Lupin	Eggs	Fish	Molluscs	Milk	Mustard	Tree Nuts	Peanuts	Sesame	Crustaceans	Soy Beans	Sulphites & Sulphur Dioxide
Yoghurt & Granola Natural Greek Yoghurt, Berry Compote & Granola							●							
Breakfast Mini Pastries Served with Butter and Preserves	●			●			●							
Avocado Benedict Toasted Muffin, Poached Eggs, Hollandaise Sauce & Sesame	●			●			●				●			●
Breakfast Bun Treacle Cured Bacon on Toasted Brioche Roll	●			●			●							
Smoked Salmon Crumpet	●				●		●							
Sandwiches	Cereals containing gluten	Celery	Lupin	Eggs	Fish	Molluscs	Milk	Mustard	Tree Nuts	Peanuts	Sesame	Crustaceans	Soy Beans	Sulphites & Sulphur Dioxide
Lamb Wrap	●												●	●
Beetroot Rubin, Sauerkraut, Mustard & Ciabatta	●													●
Chicken Katsu Sando, Shredded Cabbage, Kewpie Mayo, Brioche	●			●			●	●					●	
Pastrami, Pickles, Mustard Mayo, Emmental Cheese, Rockett, Sourdough	●			●			●	●						
Salads	Cereals containing gluten	Celery	Lupin	Eggs	Fish	Molluscs	Milk	Mustard	Tree Nuts	Peanuts	Sesame	Crustaceans	Soy Beans	Sulphites & Sulphur Dioxide
Grilled Flatiron Steak, Pickled Granny Smith Apple, Dates, Stilton Blue, Chives, Salad Greens		●					●	●						●
Chilli Flake Roasted Pear, Pickled Fennel, Citrus, Spinach, Citrus Vinaigrette								●						●
Roast Turmeric Cauliflower, Garam Masala Courgette, Greens, Quick Pickled Cucumbers, Lemon Coconut Yoghurt Dressing		●						●						●
Korean Glazed Chicken, Crispy Onion, Kimchi, Turmeric Rice, Pickled Cucumber Salad, Sesame Dressing	●	●						●			●		●	●
Hot Dishes	Cereals containing gluten	Celery	Lupin	Eggs	Fish	Molluscs	Milk	Mustard	Tree Nuts	Peanuts	Sesame	Crustaceans	Soy Beans	Sulphites & Sulphur Dioxide
Beef Burger, Brioche Bun, Cheese & Pickles Served with Fries	●			●			●	●						●
Vegan Burger, Vegan Patty, Smoked Vegan Cheese, Bun & Pickles Served with Fries	●												●	●
Steak Tagliata, New Potatoes, Sun-dried Tomatoes, Rocket & Parmesan							●							●
Market Fish of the Day	●			●	●			●					●	●
Oven Baked Gnocchi, Wild Mushroom, Seaweed Butter	●	●						●						●

Cold Menu	Cereals containing gluten	Celery	Lupin	Eggs	Fish	Molluscs	Milk	Mustard	Tree Nuts	Peanuts	Sesame	Crustaceans	Soy Beans	Sulphites & Sulphur Dioxide
Roasted Butternut Squash, Black Lentils, Rocket, Spiced Sunflower Seed Brittle, Lemon Vinaigrette		●						●						●
Roast Turmeric Cauliflower, Garam Masala Courgette, Greens, Quick Pickled Cucumbers, Lemon Coconut Yoghurt Dressing		●						●						●
Mixed Greens, Cucumber, Ratte Potatoes, Pickled Red Onion, Cucumber, and Herb-Mustard Vinaigrette		●						●						●
Giant Couscous with Roast Aubergine, Roasted Shallots, Bocconcini, Crispy Bresaola, Wild Rocket, Sun-Dried Tomato Vinaigrette	●	●					●	●						●
Chicken Caesar with Shaved Parmesan & Apollo Leaves in a Tortilla Wrap	●	●		●	●			●						●
Hoisin Duck Wrap with Cucumber and lettuce	●	●						●		●			●	●
British Gammon Ham, Mature Cheddar & Seasoned Mayo Baguette	●	●		●			●	●						●
Severn & Wye Smoked Salmon with Lemon & Dill Cream Cheese Bagel	●	●			●		●	●		●				●
Classic Atlantic Prawn Mayonnaise Wholemeal Bread	●	●					●	●				●	●	●
Tuna & Sweetcorn with Herb Mayonnaise	●	●		●			●	●		●				●
Vegan Houmous & Falafel Wrap with Cucumber, Spiced Tomato Chutney & Lettuce	●	●						●		●				●
Avocado & Kidney Beans Sandwich	●	●						●						●
Mature Cheddar Ploughmans Baguette	●	●		●			●	●						●
Plant Based Meringue with Winter Fruits, Cinnamon Ginger Cream														●
Apple Slice with Butter Crumbles	●			●			●		●				●	
Dark Chocolate and Orange Mousse with Oreo Crumb Biscuits	●			●			●						●	
Hot Menu	Cereals containing gluten	Celery	Lupin	Eggs	Fish	Molluscs	Milk	Mustard	Tree Nuts	Peanuts	Sesame	Crustaceans	Soy Beans	Sulphites & Sulphur Dioxide
Roasted Butternut Squash, Black Lentils, Rocket, Spiced Sunflower Seed Brittle, Lemon Vinaigrette		●						●						●
Roast Turmeric Cauliflower, Garam Masala Courgette, Greens, Quick Pickled Cucumbers, Lemon Coconut Yoghurt Dressing		●						●						●
Mixed Greens, Cucumber, Ratte Potatoes, Pickled Red Onion, Cucumber, and Herb-Mustard Vinaigrette		●						●						●
Giant Couscous with Roast Aubergine, Roasted Shallots, Bocconcini, Crispy Bresaola, Wild Rocket, Sun-Dried Tomato Vinaigrette	●	●					●	●						●
Chicken Tikka Skewers with Basmati Rice and Raita GF		●					●	●					●	●
Lamb Kofta Skewers with Tabbouleh, Tzatziki, and Flatbread	●	●					●	●					●	●
Malaysian Chicken Curry with Coconut Rice, Crispy Onions, Bean Sprouts, Herbs		●						●					●	●
Breaded Plaice Katsu with Jasmine Rice and Sesame Cabbage Salad		●		●	●		●	●			●		●	●
Salmon Fish Cakes with Asian Slaw and Chips		●		●	●		●	●			●		●	●
Lemon & Dill Steamed Market Fish, Wild Mushroom Caper Cream Sauce, Slow-Roasted Squash, and Herb-infused Oil		●		●			●	●						●
Ricotta Spinach Tortellini with Mushroom Truffle Cream Sauce	●	●					●	●						●
Oven Roasted Potato Gnocchi with Slow-Baked Cherry Tomatoes, Caramelized Butternut Squash, Vegan Cheese, Basil Pesto, and Truffle Oil	●	●						●					●	●
East Indian Chickpea Curry with Sweet Potato & Spinach, Coconut Jasmine Rice, Vegan Coriander Yogurt		●						●					●	●
Plant Based Meringue with Winter Fruits, Cinnamon Ginger Cream														●
Apple Slice with Butter Crumbles	●			●			●		●				●	
Dark Chocolate and Orange Mousse with Oreo Crumb Biscuits	●			●			●							●