



MENUS

2026

SEA
CONTAINERS
EVENTS



CRAFTED BY
GREEN &
FORTUNE

GREEN & FORTUNE ARE A B-CORP COMPANY

Our catering partner Green & Fortune has recently become a B-Corp accredited business. By obtaining this stamp it shows that Green & Fortune are joining a global movement of companies who are using business as a force for good. They have always put sustainability at the forefront of our events menus, as seen in our food for thought and chef's choice menus. Additionally, they are an accredited London Living Wage employer, lead many charitable events to raise much-needed funds and take part in community initiatives. Alongside this, they are careful to partner with local, sustainably minded suppliers wherever possible and all their beef and lamb on the menu is from their own farm in Northumberland. To become a B-Corp listed business, the Green & Fortune business has been thoroughly evaluated; to show they meet the highest standards of social and environmental performance, transparency and accountability.



Green & Fortune is committed to paying beyond the London living wage for all employees:

Our hourly rates are higher than the minimum wage, the London Living Wage and also the average rates paid by many companies in the hospitality sector. A fair reward for the hard work and long hours that they put in to ensure our hospitality service exceeds our customers' expectations. This is a part of our strategy to ensure we both recruit and retain great talent.

Staffing charge on food and beverage orders for events.

In acknowledgement of the challenges within the hospitality industry, we add a 12% staffing charge on all food and drink elements of your event. This charge, as well as allowing us to continue paying beyond London Living Wage also enables us to provide support for our team when they need it most.

Specific Initiatives it helps to fund include 'Green & Fortune Supports', our employee assistance programme. The scheme was initially launched during the pandemic to offer help to those hardest hit, and included mentorship, training, complimentary meals and financial support if needed. Since then, it has developed to support our people through the cost-of-living crisis with one-off payments, at a cost to the business in excess of £100,000 in November 2022 and February 2023. These payments were made based on salary, with hourly employees and those earning less than £30,000 benefitting the most.

In addition to this, it also enables long service rewards, and enhanced training. If you have any questions regarding this charge, please do speak to the team who will be happy to help.



BELOW IS A LIST OF SOME OF OUR VALUED PARTNERS:

LONDON SMOKE AND CURE a small Streatham based company smoking and curing meat and fish from sustainable sources. They use renewable electricity, reduced packaging, and comprehensive waste management systems, as well as delivering all of their orders by e-cargo bikes

ALLAN READER a London based family run dairy who work closely with farmers

PAUL RHODES BAKERY a Greenwich based, leading independent bakery producing hand-crafted bread

OLD SPIKE COFFEE founded in Southwark, 65% of their profits directly fund their social and environmental goals which include tackling homelessness

CELTIC FISH & GAME a family run business based in St. Ives supplying the finest and freshest sustainable fish and game

HOPE & GLORY British tea company who are fairtrade certified and use only 100% organic ingredients

VALIMEX fruit and vegetables sourced from UK and international growers, fully aligned with sustainable farming practices. They plant nitrogen enriching plants to stop unnecessary fertilisers being used

Wherever possible we use quality and independently sourced British suppliers to ensure the best possible ingredients. We produce as much as possible in-house, for example our team of chefs includes an on-site baker to help us create the sweet treats on the menus and ensures we can offer a product that is of the highest standard.

Sustainability is high on our agenda and we reduce food miles as much as we can. You'll see a number of chef's choice or chef's suggested selections throughout the menus, these offer great value for you and allow us to embrace seasonality and reduce food waste.

CORNEYSIDE FARM, NORTHUMBERLAND

Our menus are special as they use beef and lamb from Corneyside Farm, in Northumberland. Using meat from our own farm allows us complete visibility of the farm to fork process. The beef and lamb are also hung on-site in our own hanging room before being prepared by our in-house butcher.

V - vegetarian, GF - gluten free, VE - vegan, O - organic (wines only)



RECEPTION PACKAGES

Planning a stand alone reception, or post conference event, these menus are great for networking and entertaining.



NIBBLES & LIGHT BITES

£10.00

Select 3 items from below:

Marinated mixed olives GF, VE

Crisps GF, VE

Chilli rice crackers VE

Giant toasted corn GF, VE

LUXURY BITES

£13.80

Select 3 items from below:

Roast chilli hazelnuts VE, GF

Flatbreads and labneh v

Sweet and sticky popcorn GF, VE

Shortcrust cheese straws v

House baked nuts VE, GF

Mexican chilli peanuts VE

Wasabi peas VE

Tomato and smoked paprika picos VE

Fried and salted broad beans VE, GF

Whole pimento stuffed olives VE, GF

POST CONFERENCE RECEPTION PACKAGES

Canape reception package Suitable for receptions up to two hours

£46.80

Three glasses of house wine, beer or soft drinks

Selection of chef's choice nibbles and five canapés

Ultimate standing reception package Suitable for receptions up to three hours

£64.00

Three glasses of house wine, beer or soft drinks

Selection of three chef's choice canapés, two chef's choice savoury bowl foods and one chef's choice sweet bowl food

CANAPÉS

Select six from the menu below

We recommend selecting at least one from each section, to cover the majority of dietary requirements and to offer a balanced choice. We can make most vegetarian canapes vegan on request.

Your choice of canapés	6 canapés per person	£33.60
Chef's choice of canapés	6 canapés per person	£28.90
	per extra canapé	£5.50

LAND

Cold

Aged Corneyside Beef tartare, brioche toast, cured egg yolk, truffle

Corn fed chicken, slow roast tomato, gem, chicken fat mayonnaise

Ham hock terrine, crackling, piccalilli GF

Hot

Corneyside Farm curry beef croquette, coconut sambal GF

Corneyside lamb skewer, apricot molasses, sheep's labneh, pistachio

Corn fed chicken, sesame toast, gochujang mayonnaise

EARTH

Cold

Whipped goats cheese, honey, plum and walnut tartlet v

Watermelon ceviche, radish, sweet potato crisp GF VE

Mushroom parfait, brioche toast, pickled girolle v

Hot

Chickpea and pistachio falafel, tahini, labneh v

Broad bean, mint & feta taco v

English pea and brie tartlet v

SEA

Cold

White crab, crème fraiche, confit tomato, seaweed cracker

Cured sea trout, yuzu, charred cucumber, keta, miso cream GF

Whipped avocado, sashimi tuna loin, tortilla corn ash GF

Hot

Seabass tempura, togarashi, puffed rice

Smoked seatrout bon bon, dill emulsion, lemon cream

Carabinero croquette, XO sauce, lime aioli

SWEET

Green & Fortune chocolate brownie GF

Passionfruit and white chocolate tartlet

Meringue, seasonal fruit and vegan whipped cream GF, VE

Apricot frangipane, vanilla cream





BOWL FOOD

We recommend choosing at least one from each section, to cover the majority of dietary requirements and to offer a balanced choice.

YOUR CHOICE OF BOWLS CHEF'S CHOICE OF BOWLS

4 bowls per person **£42.00**
4 bowls per person **£40.00**
per extra bowl **£10.00**

LAND

Cold

Chicken thigh bulgogi, kimchi slaw, raw shitake, gochujang oil

Pan fried duck, roast carrot puree, orange gremolata, spiced filo oil

Braised lamb shoulder, smoked aubergine, turmeric labneh, pitta croutons

Hot

Slow cooked beef cheek, peela pilau, saffron yogurt, white onion salad GF

Achiote pork collar, esquites, Yucatan, salsa, puffed belly quaver

Lamb neck, saffron pomme puree, honey pickled carrots, smoked olive GF

EARTH

Cold

Cauliflower salad, chilled puree, smoked Applewood panko, golden raisin, shallot vinegarette v

Warm Persian wild rice salad, cumin seed roast squash, soaked fruits, seeds, pomegranate GF, VE

Charred tenderstem, miso ginger and spring onion slaw, lemon, chilli GF, VE

Hot

Curried Channa, sweet potato mash, tamarind chutney, tempura okra GF, VE

Wild mushroom orzotto, grilled king oyster scallop, salted butter emulsion v

South Indian aubergine curry, roast coconut pilau, pitta twigs v

SEA

Cold

Avocado cream, blackened chalk stream trout, foraged confetti, burnt lemon honey GF

Confit Cornish mackerel, fennel apple dill slaw, lemon aioli, crispy capers GF

Herb crusted tuna loin, cucumber seaweed salad, tamarind soy

Hot

Salt cod fishcake, lemon and herb black rice, piquillo pepper sauce

Day boat catch off the day, warm beetroot salad, lemon and caper vinegarette GF

Pulled Sichuan pork cheeks, tiger prawns, fried rice, furikake seasoning

SWEET

Eton mess, seasonal berries, vegan whipped cream VE, GF

Cocoa nib fudge, vanilla shortbread crumble, baby mint v

Milk Chocolate pot, white choc curls v

Vegan chocolate blood orange cream VE, GF

SEATED DINNER

Plated dinners are the perfect way to celebrate or entertain. Select from our curated menus or build your own.



SEATED DINNER Suitable for a minimum of 20 people

3 courses **£74.00**

Choose from one starter, main and dessert from either Autumn/Winter or Spring/Summer for all diners. A selection of breads is included, teas and coffee are available to add at an additional cost. Other dietary requirements will be catered for on request.

AUTMNM/WINTER

Starters

Beetroot Carpaccio, whipped goats curd, candied walnuts, Sakura cress ^{V, GF}
Charred cauliflower, apricot harissa, tahini, pomegranate, pistachio dukkha ^{VE}
'Potted' Shrimps, mace butter, pickled cucumber, samphire salad ^{GF}
Citrus Cured trout, fennel, satsuma, dill oil, rye toast
Smoked duck, confit croquette, beetroot gel, bitter leaves
Chicken liver parfait, blood orange, sourdough crisp, tarragon emulsion

Mains

Whole roast baby cauliflower, charred leaf's, cauliflower puree, puffed rice, chestnuts ^{V, GF}
Roast butternut squash fondant, Jerusalem artichoke, sage oil, toasted pumpkin seeds ^{V, GF}
Roast halibut, charred winter King beetroot fondant, sauce vierge ^{GF}
Grilled hake, fondant potato, mussel and salty finger, lemon butter
Roast cornfed chicken, onion puree, fondant potato, baby onions, lardons ^{GF}
Slow braised beef short rib, dauphinoise potatoes, red wine jus, parsnip puree, crispy kale ^{GF}

Desserts

Eton mess, chickpea meringue, poached winter fruits, vanilla cream ^{VE, GF}
Dark chocolate and olive oil cake, blood orange compote, oat crème fraiche ^V
Burnt Basque cheesecake, poached blackberry ^{GF, V}
Lemon posset, pistachio and cranberry biscotti ^V
Treacle tart, clotted cream, lemon zest ^V
Dulce de leche mousse, churros, cinnamon sugar ^V

Standard equipment charge to include table, chairs, white or black linen, white crockery and contemporary cutlery. Upgraded equipment options are available, please ask your events manager.



SPRING/SUMMER

Starters

- Flat white peach, burrata, candied seed, basil v
- Charred Cauliflower, apricot harissa, tahini, pomegranate, pistachio dukkha v, VE
- 'Potted' Shrimps, mace butter, pickled cucumber, samphire salad GF
- Citrus Cured trout, fennel, grapefruit, dill oil, rye toast
- Pulled lamb croquette, sheep's milk labneh, pomegranate gel, bitter leaves
- Chicken liver parfait, rhubarb, sourdough crisp, tarragon emulsion

Mains

- Whole roast baby cauliflower, charred leaf's, cauliflower puree, puffed rice, hazelnuts v, VE, GF
- Roast summer squash fondant, globe artichoke, sage oil, toasted pumpkin seeds v, GF
- Roast halibut, baby courgette, broad beans, seaweed butter, dill oil GF
- Grilled hake, fondant potato, mussel and salty finger, lemon butter
- Roast cornfed chicken, sweetcorn puree, fondant potato, baby onions, lardons GF
- Rump of lamb, broad bean, pea a la francais, confit potato terrine

Desserts

- Eton Mess, chickpea meringue, poached summer fruits, vanilla cream v, VE, GF
- Dark chocolate and Olive oil cake, raspberry, oat crème fraiche v
- Burnt Basque cheesecake, poached Yorkshire rhubarb v, GF
- Lemon posset, pistachio and cherry biscotti v
- Treacle tart, clotted cream, lemon zest v
- Dulce de leche mousse, churros, cinnamon sugar v

Standard equipment charge to include table, chairs, white or black linen, white crockery and contemporary cutlery. Upgraded equipment options are available, please ask your events manager.

PRIVATE DINING MENUS

These set menus are created by our talented chefs using fresh and seasonal ingredients, and therefore we offer six different menus throughout the year. The chefs will equally be more than happy to tailor any of the below menus to your dietary requirements.

AUTUMN / WINTER

MENU 1

£70 pp

STARTERS

Hot smoked salmon tart, herb salad
Tempura hen of the woods mushroom, black garlic emulsion, pickled shimeji VE
Ham hock terrine, piccalilli, sourdough

MAINS

Cider roast chicken, herb creme fraiche, baby potatoes, leeks GF
Skate, chicken butter sauce, sea vegetables GF
Pumpkin fondant, beer braised barley, crispy roast sprouts VE

DESSERTS

Malted custard tart, soused blackberry, miso caramel V
Chocolate Cremieux, blood orange, sesame tuille V
Panna cotta, burnt satsuma, pistachio, rose VE, GF

MENU 2

£75 pp

STARTERS

Wild mushroom tart, Jerusalem artichoke, hazelnut VG
Beetroot cured salmon, dill emulsion, rye crumb
Chicken liver parfait, spiced plum chutney, brioche

MAINS

Steamed cod, BBQ leek, avruga caviar, dashi beurre blanc GF
Slow braised OX cheek, pomme puree, heritage carrot, shallot GF
Yeasted roast cauliflower, pickled red onion, mint, bhaji VE

DESSERTS

Clementine and pumpkin tart, chocolate ganache, Chantilly
Italian meringue, blackberry sorbet, almond crumble, yuzu gel
Apple tart tatin, calvados crème fraiche, crème anglais

MENU 3

£80 pp

STARTERS

BBQ maitake mushroom, miso onion, kimchi, puffed rice VE
Scallop ceviche, jalepeno, lime, avocado, corn tostada GF
Seared venison lion, smoked creme fraiche, pickled blueberry, pink peppercorn GF

MAINS

Roast turbot, Marchand de vin, Jerusalem artichoke, purple sprouting broccoli GF
Roast fillet of beef, smoked rib, potato fondant, burnt roscoff onion GF
Celeriac fondant, winter truffle, shallot, variegated kale GF, VE

DESSERTS

Chocolate pave', blood orange gel, gold leaf, hazelnut GF, V
Lemon grass curd, sesame snap, vanilla cream, ginger and lime leaf syrup V
Tonka bean Crème brulee, brown butter biscuit, caramelised apple V



SPRING / SUMMER

MENU 1

£70 pp

STARTER

Smoked trout open tart, herb salad, broad bean, keta
Sheep's milk labneh, asparagus, roasted hazelnut, truffle V, GF
Confit chicken, air dried ham terrine, pistachio, apricot chutney, grilled sourdough

MAINS

Cider roast chicken, herb crème fraîche, baby potatoes, leeks GF
Cod, chicken butter sauce, sea vegetables GF
Salt baked cauliflower, savoury granola, broad bean, asparagus VE

DESSERTS

Malted custard tart, soured rhubarb, miso caramel V
Chocolate Cremieux, blood orange, sesame tuille V
Panna cotta, Raspberry, pistachio, rose VE, GF

MENU 2

£75 pp

STARTERS

Broad bean, goats curd tart, Jerusalem artichoke, hazelnut V
Beetroot cured trout, dill emulsion, rye crumb, keta, summer herbs
Chicken liver parfait, spiced plum chutney, brioche

MAINS

Steamed cod, BBQ leek, avruga caviar, dashi beurre blanc GF
Roast fillet of beef, sticky shin of beef, heritage carrot, beef fat shallot, broad beans GF
Yeasted roast cauliflower, pickled red onion, mint, bhaji VE

DESSERTS

Caramel tart, chocolate ganache, coffee crumb, Chantilly V
Italian meringue, cherry sorbet, almond crumble, yuzu gel VE, GF
Fig, pistachio and olive tart, crème fraîche V

MENU 3

£80 pp

STARTERS

BBQ maitake mushroom, miso onion, kimchi, puffed rice VE
Scallop ceviche, jalapeno, lime, avocado, corn tostada GF
Cured fillet of beef, asparagus, parmesan, walnuts GF

MAINS

Roast turbot, Marchand de vin, Jerusalem artichoke, purple sprouting broccoli GF
Roast fillet of beef, smoked rib, potato fondant, burnt Roscoff onion GF
Summer squash fondant, summer truffle, shallot, variegated kale VE, GF

DESSERTS

Chocolate pave', raspberry, gold leaf, smoked almond V, GF
Lemon grass curd, sesame snap, vanilla cream, ginger and lime leaf syrup V
Tonka bean Crème brulee, brown butter biscuit, caramelised apricot V





BREAKFAST

All our fresh produce is carefully sourced and free from pesticides

A selection of hot and cold breakfasts to suit every event. All our coffee is from independent farms and our bread is hand crafted.



BREAKFAST

Choose your selection of hot bites to suit your guests, served with tomato ketchup and brown sauce

Dry cured streaky bacon served on lightly toasted artisan sourdough	£6.00
Cumberland sausage patty, brioche bun	£6.00
Symplicity merguez sausage patty, brioche bun VE	£6.00
Seasonal fruit spikes VE, GF	minimum of 10 people £4.20
Whole fruit bowl VE, GF	serves 10 people £36.00
Sliced seasonal and exotic fruit VE, GF	per person £4.15

COMPLETE BREAKFAST

All served with freshly brewed teas and coffee

Green & Fortune hot breakfast	£22.00
Butcher's sausage, smoked back bacon, free range eggs, grilled vine tomatoes, thyme roasted portobello mushrooms, beans, homemade hash browns, toasted sourdough	
Green & Fortune continental minimum of 5 people	£14.80
Selection of small and large pastries, mini croissants, mini tulip muffins, whole fruit bowl v	
Hot breakfast rolls minimum of 10 people	£17.60
Mushroom roll, avocado, with your choice of rare breed Cumberland spiced sausage or maple London Smoke and Cure bacon, scotch roll	
Best of both breakfast	per head £21.00
<i>Please select four of the below items, served with traditional, herbal and fruit teas, coffee and freshly squeezed orange juice.</i>	
Mini smoked streaky and back bacon rolls, red or brown sauce	
Cumberland sausage patty, brioche bun	
London Smoke & Cure chalk steam trout homemade hash brown, creme fraiche	
Bircher museli, runny honey, raspberry, raisins, toasted seeds, coconut v	
Mini croissant, pain au raisins, pain au chocolat and mini muffins v	
Chunky fresh fruit skewers VE, GF	
Green apple, kale, blueberry and coconut smoothies VE	

ELEGANT CONTINENTAL BREAKFAST PACKAGE £18.00

Indulge in sophistication with our elegant continental breakfast package, curated to delight the senses and elevate your morning experience. Maximum 50 people

Seasonal fruit platter, freshly baked morning treats, pressed fruit juices, selection of jars, freshly brewed coffee, featuring a selection of gourmet blends and herbal infusions.



All prices exclusive of VAT and per person. Staffing levy charged at 12% on food and beverage costs.

JARS Minimum order 10 items

Bircher v **£4.55**

Swiss Bircher muesli, runny honey, raspberry, raisins, toasted seeds and coconut

Acai Power Bowl v **£5.95**

Amazonian acai whipped with banana, wild seasonal berries, topped with crunchy granola, seasonal fruit, coconut flakes, hemp seed sprinkle

Probiotic Power Pots v **£5.95**

Vanilla bean kefir yoghurt, fruit, culture

Spiced Kheer Bowl VE **£5.95**

A fragrant chai-spiced coconut milk pudding, infused with saffron and cardamom, layered with soft dates, roasted almonds, crushed pistachios

Fruit VE, GF **£3.95**

Diced seasonal and exotic fruit, toasted seeds

HUSK AND HONEY GRAIN STATION minimum of 50 people per person **£8.80**

Mix and match cereals from Husk & Honey, based in the heart of Bermondsey for a healthy start to your day. Served with a selection of milks, yoghurt and fruit compotes to customise your cereals for more gut love.

Bermondsey Granola v

Signature granola, roasted rough-chopped nuts, jumbo oats, wildflower honey

Quinoa and buckwheat granola v

A uniquely textured granola recipe, made with chopped roasted almonds, puffed grains, wildflower honey

Chai spiced mulberry granola v

An aromatic granola; enriched with sweet spices, studded with persian mulberries

Honey puffed brown rice v

Puffed brown rice baked with wildflower honey, orange blossom glaze, pinch of himalayan rose salt

Cacao puffed multi grains v

A rich, malty chocolate dusting of cocoa flour leads the flavour of this puffed grain medley for a unique take on a classic breakfast cereal

BUILD YOUR OWN BREAKFAST SMALL PLATES minimum of 15 people

for 3 items **£19.50**
per extra item **£6.95**

Select individual items for a more substantial option:

Vegan cream cheese, avocado, rye bread VE

Bircher museli, runny honey, raspberry, raisins, toasted seeds and coconut v

Acai power bowl, Amazonian acai whipped with banana and wild berries, topped with crunchy granola, seasonal fruit, coconut flakes, hemp seed sprinkle v

Corneyside Farm minute steak, Burford brown egg, green harissa GF

London Smoke & Cure chalk stream trout, homemade hash brown, creme fraiche
Butcher's block sausage swirl

Turkish eggs, avocado salsa, Urfa chilli GF, V

GREEN & FORTUNE SMOOTHIE STATION per litre **£14.50**

Made fresh every day. Minimum order 5 litres. Approx 20 glasses.

The ultimate booster: Rise and shine, ginger and turmeric

Berry split: seasonal berries, banana, coconut yoghurt

Smashing: field of greens, avocado, rocket, spirulina

Beets and berries: pomegranate, grape, blueberry

Fresh Squeeze: freshly squeezed orange, cold pressed cloudy
apple, fresh pineapple

per litre **£12.50**





CATERING ADDITIONS

Enhance your catering with our delicious options, perfect for adding variety and choice

BREAK & BREAKFAST ADDITIONS

per item £4.55

- Sweet and savoury morning muffin
- Mixed quinoa, puffed rice, crispy maple seeds and herbs *VE, GF*
- Mango and coconut yoghurt, toasted coconut *VE, GF*
- Energy pots *VE*
- Dark chocolate, dried fruits, roast hazelnut *VE*
- Gluten free fruit and nut granola pot with seasonal fruit compôte *V, GF*
- Apricot flapjack *VE*
- Green & Fortune cookies
- Orange drizzle cake
- Lemon drizzle cake

MID-MORNING NIBBLES & LIGHT BITES minimum of 15 people

Pantry and bloom

Graze your way through the day. Ever sat in a meeting and had a sudden pang of hunger? Or found yourself needing a pick me up? Pick and mix for breaks or the duration of your event, so you can graze away. No rules, just treats! Go for a classic combo or create your own wild mix, because sweet moments are made one handful at time.

Single break £5.95
All day £15.00

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|--------------------------------------|-----------------------|
| Chilli rice crackers | Sundried apricots |
| Giant toasted peruvian corn | Dark chocolate dates |
| Mature cheddar cheese palmers | Turmeric popcorn |
| Green & Fortune's blended baked nuts | Jess's baked flapjack |



Our talented chefs create healthy dishes that don't compromise on flavour.

GREEN AND LEAN

Minimum of 10 people £34.00

Select three salads and three meat, fish or vegan additions.

Our Green and Lean offering includes a choice of fresh and healthy salads, served in a sharing style to allow guests to enjoy more than one dish. These are served alongside a choice of three meat, fish or vegetarian additions.

SALADS

Charred broccoli and tahini crunch, lemon and tahini dressing, toasted almonds, sesame, preserved lemon *VE, GF*

Heritage tomato, watermelon, basil, whipped feta, black olive crumb, red wine vinaigrette *V, GF*

Miso roasted sweet potato and soba noodle salad, edamame, cucumber, spring onion, sesame and ginger dressing *VE*

Green papaya and carrot slaw, fresh herbs, roasted peanuts, lime and palm sugar dressing *VE, GF*

Pearl barley, roasted mushroom and parsley salad, Sherry vinaigrette, shaved parmesan, crispy shallots *V*

Citrus quinoa, avocado, pink grapefruit, orange, coriander, chilli, maple and lime dressing *VE, GF*

MEAT, FISH AND VEGAN ADDITIONS

Slow-roasted harissa chicken thighs, Greek yoghurt, lemon, sumac *GF*

Seared market fish, brown butter, capers, herbs *GF*

Sticky soy and ginger glazed Corneyside Farm beef short rib, Spring onion, sesame *GF*

Spiced cauliflower steak, Romesco sauce, toasted seeds *VE, GF*

Grilled halloumi, courgette, chilli honey, oregano *V, GF*

Smoky lentil and mushroom kofta, herb tahini *VE, GF*

All salads are served with a selection of dressings to include house, miso, honey and mustard with salted mixed seeds, crispy shallots, pickles, lemon and lime wedges

Accompanied by

Whole fruit bowl *VE, GF*

Lightly salted crisps and Brave roasted salted chickpeas *GF*

Freshly brewed teas and coffee



LUNCHES

From seated sandwich lunches to a hot, standing option, our menus include an option for every event.

EXECUTIVE WORKING LUNCH Suitable for a minimum of 10 people £34.00

Selection of artisan sandwiches
Individual packets British crisps in a range of flavours GF, VE
Whole fruit bowl GF, VE
Freshly brewed teas and coffee

ARTISAN WORKING LUNCH Suitable for a minimum of 20 people £36.75

Selection of artisan sandwiches
Individual packets of crisps in a range of flavours GF, VE
Fresh fruit platter GF, VE
Chefs' choice of sweet option v
Freshly brewed teas and coffee

CHEF'S WORKING LUNCH Suitable for a minimum of 50 people £38.00

Chef's hot sandwich station, includes a choice of two from the below:
Rare Corneyside Farm roast beef, horseradish creme fraiche
Braised Texel lamb shoulder, mint and cumin seed labneh
Garlic and thyme roasted corn-fed chicken crown, tarragon mayonnaise
Panko crusted goat's cheese, red chilli butter v
Salt and pepper tempura cauliflower, crispy garlic chilli, vegan sriracha mayonnaise VE

Served with bread, wraps, slaw and a selection of sauces and dressings.

Accompanied by:

Chef's choice of two seasonal salads
Individual packets of crisps in a range of flavours GF
Fresh fruit platter GF, VE
Freshly brewed teas and coffee

All these sandwich lunches are available for a maximum of 150 people.



Award
winning
team,
specialising
in events
catering.



LUNCH ADDITIONS

Make your selection with a balance of hot and cold across the items.

SAVOURY ITEMS

per item £6.90

LAND

Hot

Lamb neck kofta skewers, burnt lime labneh GF

Pulled pork collar bao bun, roast pineapple chilli salsa

Chicken and leek croquette, sourdough bread sauce

Cold

Yucatan chicken thigh skewers, sour cream dip GF

Steak sliders, focaccia toast, black garlic ketchup, watercress

Slow cooked Beef cheek and stilton sausage roll, spiced seed crust

SEA

Hot

Salt cod brandade croquette, parsley emulsion

Seabass tempura, ponzu mayonnaise, black sesame

Indian masala fish burger, cabbage sabzi, tomato raita

Cold

Smoked London Smoke & Cure trout, scones, horseradish butter

Tuna tartare, whipped avocado, keta cone

Home pickled herring, toasted London loaf

EARTH

Hot

Trimchee bhajis, coriander yoghurt V

Crispy nori tofu bites, wasabi vegan mayonnaise, sesame, lime VE

Roasted cauliflower bites, tahini and pomegranate glaze VE

Cold

Wild mushroom gyoza, chilli crunch oil V

Wookey hole cheddar, white onion, ST Ewes egg yolk custard tart V

Heritage beetroot tartare, whipped cashew cheese, seed cracker VE

SWEET ITEMS

per item £5.50

Dark chocolate brownie GF, VE

Lemon drizzle V

Vegan berry cheesecake VE

Mixed fruit skewers VE, GF

FOOD STALLS

Slightly different to a standard fork buffet, these menus include a choice of three main dishes per person from a variety of four, served in slightly smaller portions to allow guests to enjoy more than one dish. These are served alongside two sweet items, seasonal fruit and freshly brewed teas and coffee.

We have designed Spring/Summer and Autumn/Winter menus to offer a well-balanced and seasonal choice for your guests.



AUTUMN/WINTER Minimum of 100 people and those on day delegate / chefs package £50.00

CHEF'S MENU ONE

Slow cooked shin of Corneyside Farm beef, bubble and squeak mash, smoked almond salsa verde Hot GF

Confit chalk stream trout, cracked wheat tabbouleh, preserved lemon, dill crème fraîche Hot

Wilted kale, dukkah, tahini, roasted pumpkin seeds Cold GF, VE

Roast carrot hummus, roast rainbow carrot, feta, pecan nuts Cold GF

Forced English rhubarb and custard tart v

Blackberry eton mess GF, VE

CHEF'S MENU TWO

Corneyside Farm lamb shank, chickpea, sweet carrot, apricot harissa, saffron potatoes Hot GF

Aubergine and pumpkin massaman curry, coconut rice, smacked cucumber Hot GF, VE

Hot smoked chalk stream trout, winter beets, puy lentils, sea vegetables Cold GF

Charred hispi cabbage, stilton crumble, crispy onion, buttermilk dressing Cold v

Black forest gateaux chocolate tart v

Lemon posset, burnt meringue, winter berries GF

CHEF'S MENU THREE

Corneyside Farm beef ossobuco, saffron risotto, gremolata, parmesan Hot

Tandoori butternut squash, almond and cauliflower biryani, green chutney Hot VE, GF

Grilled seabass, pickled fennel, freekeh, charred leek Cold

Wild mushroom, artichoke crisp, chive and lemon dressing Cold GF

Dark chocolate mousse, salted honeycombe, popcorn v

Blood orange, honey and polenta cake GF



We are dedicated to using seasonal, fresh ingredients.

SPRING/SUMMER *Minimum of 100 people and those on day delegate / chefs package* **£50.00**

CHEF'S MENU ONE

- Corneyside Farm beef massaman curry, coconut rice, smacked cucumber *Hot*
- Broad bean, sugar snap, puy lentils, cavolo nero, lemon courgettes, mint *Hot VE, GF*
- Confit chalk steam trout, saffron and dill potato salad, pickled beetroot, parsley aioli *Cold, GF*
- Salt-baked cauliflower, roast carrot puree, beet tops, toasted pumpkin seeds, red chilli oil *Cold, VE, GF*
- Lemon meringue tartlet *v*
- Vegan chocolate cheesecake pot *VE, GF*

CHEF'S MENU TWO

- Slow cooked sumac lamb, pilaf rice, pine nuts, red onion molasses, kachumber salad *Hot GF*
- Casarecce pasta, tender stem broccoli pesto, confit red chilli, toasted pumpkin seed *Hot, VE*
- Heritage beetroot, queen chickpea, toasted flava beans, cumin roast chickpeas *Cold, GF, VE*
- Hot smoked chalk steam trout, freekeh, puy lentil salad, pickled fennel *Cold*
- Chocolate brownie *VE, GF*
- Mini meringue, seasonal berries, whipped cream *GF, v*

CHEF'S MENU THREE

- Slow cooked braised Corneyside Farm beef *Hot GF*
- Gnocchi, marrow, rainbow chard, toasted seeds, pumpkin seed pesto *Hot, VE, GF*
- Miso butter roast cauliflower, seaweed salt puffed rice, yuzu mayonnaise *Cold, v, GF*
- Spiced chicken thigh, curried yoghurt potato, soaked apricots, watercress salad *Cold, GF*
- Raspberry and almond frangipane *v*
- Mini meringue, seasonal berries, whipped cream *GF*

FOOD FOR THOUGHT

Reducing food waste and food miles is high on our agenda, and many of our menu options are created with this in mind. If you're keen to send out a stronger message about food sustainability through the catering at your event, we have some options for you to consider. These are examples of dishes which have all been created to use underused ingredients, ingredients that might otherwise go to waste and in some cases dishes that heavily minimise waste. Please ask us if you'd like to provide similar menus for your event. Due to the nature of this approach the specific menu will be provided just before the event rather than further in advance.



BREAKFAST ITEMS

Corneyside Farm beef sausage bap, kimchi ketchup

Made from Corneyside Farm beef produced exclusively for Green & Fortune by London Smoke & Cure. Kimchi made by our chefs.

Forest mushroom and King Edward rosti bap VE, GF

Elevating the humble British spud

Squish overnight oats, lemon yoghurt V, GF

Cold pressed Squish juices, St.Helen's Lancashire goat milk yoghurt

Berries, toasted sourdough VE

British whipped curd, English berries, home glaze on sourdough bread

SMALLER DISHES

suitable to be served as canapes, bowl food or plated starter

Black bomber scone, London Smoke & Cure salmon trimming rillettes

Award-winning Snowdonian cheddar, using the whole side of salmon to maximise flavour and reduce waste

Bubble and squeak falafel, green beans, Slopcote Sheep cheese V

Small producers, sustainable products with a modern twist

Beetroot plate, goat's curd, purple rocket, pumpkin seed and pastry

off-cut crumble V, GF

Made using Cheltenham green top beets, pastry off-cut to ensure no waste

LARGE DISHES

suitable to be served as bowl food or plated main course

Day-boat catch of the day, warm fennel, roast carrot humous, salty fingers GF

Sustainably selected fish from St.Ives day boats, seasonal vegetables from land, foraged sea vegetables

Whole roast heritage carrots and beetroot, carrot leaf salsa, curried spelt VE

Not peeled ensuring zero waste

Slow cooked Texel lamb, cauliflower rice, charred cauliflower steams, wild garlic, heritage tomato GF

Responsibly sourced lamb from our farm, using the whole cauliflower and seasonal additions

DESSERTS

Lemon elderflower mousse, blackberry gel, quince meringue, macerated infused hedgerow berries VE, GF

Hedgerow ingredients coming together as the perfect treat

Breakfast items

per item £5.50

Canapé menu

6 items per person £33.60

Bowl food

4 items per person £42.00

Three course plated meal

per person £80.45



All prices exclusive of VAT and per person. Staffing levy charged at 12% on food and beverage costs.



Reducing food waste and food miles is high on our agenda

FOOD STALLS *Suitable for a minimum of 50 people*

£58.00

Fish option

Day-boat catch of the day, warm fennel, roast carrot humous, salty fingers GF

Sustainably selected fish from St. Ives day boats, seasonal vegetables from land and foraged sea vegetables

Meat option

Slow-cooked Texel lamb, cauliflower rice, charred cauliflower stems, wild garlic heritage tomato GF

Responsibly sourced lamb from our farm, using the whole cauliflower and seasonal additions.

Corneyside Farm beef stir fry with wonky vegetables, lime leaf pilau rice

Using the trimmings of the beef and imperfect vegetables to create a truly sustainable delight

Vegan option

Jersey Royals, new season vegetables, St Ewes salad, egg yolk emulsion, beetroot panko VE, GF

New season English vegetables, local potatoes, free range eggs

Purple sprouting broccoli, miso and ginger slaw, lemon, chilli, shallots VE

Locally sourced early sprouts and broccoli

DESSERTS

All the fruit served is seasonal and grown in the UK

Build your own banoffee pie, freeze-dried bananas, fudge pieces, broken shortbread VE, GF

Self-service to suit all appetites and minimise waste

Heritage carrot cake, rosemary cream cheese frosting

A new use for the heritage carrot and a twist to the frosting with a very British herb

Caramel and apple cheesecake

British apples used to give cheesecake a British twist

WINES

NO ALCOHOL WINE SPARKLING / WHITE / RED

Oddbird No Alcohol Spumante, Veneto, Italy	£45.00
Oddbird Low Intervention Organic Alcohol-Free White, Veneto, Italy	£49.50
Low Intervention Organic Alcohol-Free Red No.1, Veneto, Italy	£49.50

SPARKLING WINE

Grande Onore Prosecco NV, Luca Botter, Veneto, Italy	£42.50
Crémant De Limoux, Cuvée Française NV, Languedoc, France VE, O	£57.50
London Clay Brut NV, Essex, England	£59.50
London Clay Rosé NV, Essex, England	£59.50
Simpson's "Chalklands" English Sparkling, Canterbury, Kent VE	£69.50
Charles Vercy Cuvée De Reserve, Champagne, France VE	£72.50
Bollinger Special Cuvée NV, Ay, Champagne, France V	£125.00
Billecart-Salmon Brut Rosé, Ay, Champagne, France V	£175.00
Dom Pérignon, Reims, Champagne, France, 2012	£300.00

WHITE WINE

Vina Temprana Blanco, Campo do Borja, Spain, 2023 VE	£31.50
Indomita Nostros Reserva Riesling, Bio Bio, Chile, 2023	£37.50
Ochoa Blanco Lias Chardonnay, Navarra, Spain, 2024 VE	£39.50
Quintas do Homem, Vale do Homem Branco, Vinho Verde DOC, Portugal, 2024	£40.00
Domaine Horgelus, Sauvignon Blanc, Gascogne, France, 2023 VE	£42.50
La Burrasca Pinot Grigio, Casa Vinicola Natale Verga Spa, Sicily, Italy 2024 VE, O	£43.50
Pique & Mixe Piquepoul-Terret, IGP Côtes De Thau Blanc, Languedoc Roussillon, France, 2024	£45.00
La Zerba Bio, Gavi, Piedmont, Italy, 2021 O, BIO	£52.50
Pounamu Sauvignon Blanc, Marlborough, New Zealand, 2022	£55.00
Albariño, Viñabade, Rias Baixas, Spain, 2021	£57.50
Domaine de Maupertuis, Chablis, Burgundy, France, 2020	£65.00

RED WINE

'Old Vines Garnacha', Vina Temprana, Campo de Borja, Spain, 2024 VE	£31.50
Calusari, Pinot Noir, Viile Timisului, Romania, 2024	£37.50
Armigero Sangiovese di Romagna Riserva, Emilia-Romagna, Italy, 2019	£39.50
Mirapiana Maremma Toscana, Castellani, Tuscany Italy, 2020	£42.50
Domaine Bousquet Malbec, Mendoza, Argentina, 2020 VE, O	£45.00
Laztana Reserva Rioja DOCa, Bodega Olarra, Spain 2019	£49.50
Indomita, Nostros Merlot Gran Reserva, Maipo, Chile, 2023 VE	£49.50
Mount Brown Pinot Noir, Wairpara, New Zealand, 2020	£52.50
Château Minvielle Rouge, AOC Bordeaux Superieur, France, 2022	£52.50
Sidewood, Shiraz, Adelaide Hills, Australia, 2019	£55.00
Primitivo, Produttori Di Manduria, Lirica, DOC, Puglia, Italy, 2022	£57.50
Rioja Reserva Vitola Miguel Merino, Rioja, Spain, 2018	£75.00
Paul Hobbs, Crossbarn Cabernet Sauvignon, Napa Valley, USA, 2019 VE, O	£127.50

ROSÉ & SKIN CONTACT WINE

La Balade de Coline Rosé, Les Coteaux du Rhône, France, 2023	£32.50
Cramele Recca, Solara, Orange, Viile Timisulu, Romania, 2023 VE	£41.00
Bodegas Altolandon, Enblanco vin Orange, Manchuela, Spain, 2022 VE, O	£47.50
Château L'Escarelle Les deux Anges Rosé, Provence, France, 2023 VE, O	£50.00
Vicoletto Catarratto, IGP Sicily, Italy, 2022 VE, O	£52.00



DRINKS

SOFT DRINKS

Kingsdown Still/Sparkling 75cl	£3.95
Can O Water Still/Sparkling	£2.10
Coca-Cola Can	£2.65
Diet Coke Can	£2.65
Sprite Can	£2.65
Fanta Can	£2.65
San Pellegrino Can	£2.65
Karma Cola, Lemony Lemonade, Gingerella, Lo Bros Kombucha, Ginger and Lemon, Raspberry and Lemon, Passionfruit	£3.50

BOTTLED BEER

Sol	£5.50
Moretti	£6.00
Kernal Table Beer	£7.50
Toast New Dawn Session IPA	£7.50
Heineken Zero (0% ABV)	£5.70

SPIRITS

We offer a wide selection of spirits and we can provide a full list on request.

Single house spirit with mixer	from £7.00
Double house spirit with mixer	from £11.00

(House spirits; Beefeater Gin, Absolut Vodka, Havana Club Rum, Martell VS Cognac, Jameson Whiskey)

Single premium spirit with mixer	from £10.00
Double premium spirit with mixer	from £17.00

JUICE JUGS 1 Litre £12.00

- Orange juice
- Apple juice
- Cranberry juice
- Pineapple juice



COCKTAILS

Shades of the season are premium, unique cocktails created by our in-house mixologist. We also offer a range of classic cocktails, or are happy to create alternatives on request.

Sceptre *Available as a mocktail* £13.50

Raspberry Gin, bramble syrup, lime, Prosecco, raspberry sherbet

Crimson £13.50

East London Liq Co. Gin, Asterley Bros Red Vermouth, Paranfante Fig, Campari

Cerise £14.50

Kavka Orchard Vodka, Ginger Liqueur, Amaranth Cordia

Amethyst £15.50

Croissant infused whisky, prune liqueur, tawny port, absinthe

DRAUGHT COCKTAILS £10.50

Choose 2 different flavoured drinks to compliment your offer. Including Mojito, Gin Garden, Strawberry Daiquiri, plus many more

MOCKTAIL

Umber £9.50

Lyre's NA Dark Cane Spirit, Lurisia Chinotto, Apple Cider Vinegar, Apple Pie Syrup



DRINKS PACKAGES

HOUSE PACKAGE

Hourly Drinks Package

Unlimited Viura, Vina Temprana, Campo de Borja, Spain, 2023

'Old Vines Garnacha', Vina Temprana, Campo de Borja, Spain 2023

Seramaris Rosato Pinot Grigio, delle Venezie, Italy, 2024

Birra Moretti / Sol

Range of soft drinks

1 hour package £20.00 | 2 hour package £30.00 | 3 hour package £40.00

ENHANCED PACKAGES

The options below allow you to serve an upgraded wine selection for your event.

Upgrade to premium wine + £5

(Choose any white or red wine from the list up to the value of £42.50)

Upgrade to super premium wine + £10

(Choose any white or red wine from the list up to the value of £57.50)

Add Grande Onore Prosecco + £10

Add Charles Vercy Cuvee Reserve Champagne + £15

Add mocktails + £3.50

Add draught cocktails/mocktails + £7

Add house spirits + £20

Add premium spirits + £30

SOFT PACKAGE

Soft Drinks Package

Unlimited range of soft drinks

2 hour package £15.00 | 3 hour package £20.00 | 4 hour package £25.00

Upgrade add ons:

Add premium soft drinks, including Dalston, DASH Water, Kombucha, Cawston Press + £5.00 per person