



Working Lunches

Our working lunches are freshly produced by our on-site catering team. Our teams are fully trained on health and safety and we have ensured heightened hygiene practices such as handwashing after every interaction are in place along with physical distancing measures in our kitchens and service areas.

Our working lunches are pre-packed into either a lidded box, salad jar or lidded pot and can be easily collected from a designated area to be enjoyed in your meeting room or a designated catering space.

Appropriate cutlery and napkins will be provided along with clear physical distance signage and hand sanitiser will be available in all rooms.

Bento Style Boxes served with a cloudy lemonade can	£22.75 per person
--	--------------------------

Our London themed bento style boxes provide your delegates with a mini three-course lunch packed full of flavour and energising dishes.

Please choose a maximum of two menus confirming how many of each you require

Hackney Wick (plant-based)

Sweet potato falafel, coconut tzatziki

Beetroot, balsamic and rocket salad

Spiced carrot, raisins, toasted cumin

Almond, honey cake, candied lemon (Pot)

Billingsgate

Hot smoked salmon, creme fraiche, chives

Spinach, raw fennel salad

Baby potatoes, dill, shallots

Lemon, blueberry cheesecake (Pot)

Covent Garden

Char grilled chicken, Grana Padano, gem lettuce

Super grains, sweat peas, mint, parsley

Mixed baby leaves, vine tomatoes

Chocolate brownie, vanilla cream (Pot)

Salad pots, served with a seasonal fruit salad and a can of cloudy lemonade

£25.00 per person

Our salad pots are freshly prepared on-site and are built in lidded pots. A selection of dressings in bottles are provided for your enjoyment.

Please choose three jars per guest from the following:

Caesar salad, shaved parmesan, focaccia croutons, oak smoked chicken

Ricotta cheese, rocket, air dried ham, avocado, macerated tomatoes

Red quinoa, roasted beets, aged feta, edamame beans

Toasted spelt, heritage carrots, iron bark pumpkin, tomato jam (plant based)

Asian greens, kimchi, crispy noodles, spiced salmon

Roasted peppers, burrata, wild rocket, avocado, black olive crumb

Asian-inspired pots, served with lemon/blueberry cheesecake and a can of cloudy lemonade

£18.50 per person

Our Asian inspired pots are served in compostable lidded containers. Served hot by adding a flavoured broth or cold by adding a delicious dressing.

Please choose a maximum of two items confirming how many of each you require:

Tofu, mushroom, buckwheat noodles, chilli, ginger coriander

Shredded chicken, rice noodles, galangal, lime, mint, snow peas

Coriander salmon, soba noodles, Pak choi, Asian basil, green chilli

Roasted mushrooms, Pak choi, egg noodles, spring onions, coriander, sesame seeds