



THE MAY FAIR

WORKING LUNCH



## WORKING LUNCH MENU ONE

### SALADS

- Wholewheat penne pasta, wilted tomato, basil and olive oil **v**
- Roast butternut squash, cumin and rapeseed oil **v**
- Coronation chicken salad with naan bread
- Samphire and red mullet with shallot dressing
- Little gem salad **v**
- Tomato and garlic bruschetta **v**

### ANTIPASTI

- Bresaola, prosciutto and Italian salami
- Mixed olives and sun blushed tomatoes **v**

### MEATS

- Roast chicken, asparagus, and rosemary potatoes with sage
- Rump steak, wilted vine tomatoes, field mushrooms and garlic potato mash

### FISH

- Crispy-skinned sea bass with steamed green vegetables

### VEGETARIAN

- Quinoa vegetable paella **v**

### DESSERTS

- Chocolate and carrot brownie
- Lemon syllabub with langue de chat biscuits
- Freshly cut fruits

**£55 PER PERSON**

(Minimum number of 10)



## WORKING LUNCH MENU TWO

### SALADS

- Chicory, raisins, walnut and orange **v**
- Thai beef salad with chillies
- Tabouleh, mint, cypress parsley and lemon **v**
- Charred squid with pimiento and lemon
- Roast beetroot, feta, honey and mustard **v**
- Goat's cheese and red onion on focaccia bread **v**

### ANTIPASTI

- Chargrilled courgettes, aubergines, artichokes and peppers with balsamic and Parmesan **v**

### MEATS

- Guinea fowl supreme, spinach, sweet potato fondant and thyme jus
- Slow-cooked lamb shank, roast root vegetables and thyme jus

### FISH

- Fillet of salmon, mussels, garlic and soft herbs

### VEGETARIAN

- Spinach and beetroot wholemeal pasta with pesto **v**

### DESSERTS

- Raspberry cranachan
- Flourless chocolate cake and orange salad
- Freshly cut fruits

£55 PER PERSON

(Minimum number of 10)



## WORKING LUNCH MENU THREE

### SALADS

- Wholewheat noodles, spring onion, shrimp and mirin
- Orange and cracked Brazil nut salad **v**
- Apple and pear slaw **v**
- Oven-roasted fennel with Asian spice **v**
- Basmati rice salad, Indian spice and coriander **v**
- Tomato, mozzarella and pesto focaccia **v**

### ANTIPASTI

- Stuffed vine leaves, hummus, baba ganoush, honey-roast figs, stuffed peppers, baby mozzarella and Nocellara olives

### MEATS

- Lamb cutlets, caramelised baby onions and asparagus with raisin couscous
- Butter chicken masala with basmati rice **v**

### FISH

- Miso cod, wild rice and Asian greens

### VEGETARIAN

- Vegetables biryani with paneer tikka and makhani sauce **v**

### DESSERTS

- Baked pears with honey yoghurt
- Peanut butter fudge pie
- Freshly cut fruits

£55 PER PERSON

(Minimum number of 10)



## WORKING LUNCH MENU FOUR

### SALADS

- Brown rice with chargrilled flavours of paella v
- Grilled artichokes and pomegranate vinaigrette v
- Simple grilled asparagus v
- Pickled cauliflower with soured herrings
- Japanese radish salad with carrots and celery v
- Hoisin duck wrap

### ANTIPASTI

- Bresaola, prosciutto and Italian salami
- Mixed olives and sun blushed tomatoes v

### MEATS

- Corn-fed chicken pot au feu with spring vegetables
- Six-hour-braised ox cheeks, wild mushrooms, shallot mash and broad beans

### FISH

- Nicoise black bream fillet with Bouillabaisse vegetables

### VEGETARIAN

- Goat's cheese and sun-dried tomato tart v

### DESSERTS

- Raspberry Eton mess
- Blueberry cheesecake
- Freshly cut fruits

£55 PER PERSON

(Minimum number of 10)



## WORKING LUNCH MENU FIVE

### SALADS

- Orzo rice salad v
- Quinoa, mint, pea shoots and sunflower seeds v
- Avocado with strawberries and grapefruit v
- Spicy beef, sugar snap and glass noodle salad
- Little gem lettuce v

### SASHIMI

Yellowfin tuna and salmon, roasted coconut, palm sugar and ginger soy

### MAIN COURSE

- Duck supreme, puy lentil casserole and Chantenay carrots
- Roast pork fillet, ginger rice and oyster mushrooms

### FISH

Roast pollock fillet, roast fennel, radish, shrimp and dill

### VEGETARIAN

Pappardelle, mascarpone, spinach and sun blushed tomatoes v

### DESSERTS

- Freshly cut fruit with passion fruit syrup
- Vanilla berry panna cotta
- Banana and toffee Sunday

**£55 PER PERSON**

(Minimum number of 10)