



# WORKING LUNCHES

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## HEALTHY AND ENERGISING 1

### Oven Fired Tuna Loin

Roasted Mediterranean vegetables, wood fired red pepper emulsion, rocket leaf

### Quinoa (V)

Black rice and barrel aged feta salad

### Warm Indian Spiced Onion and Spinach Bhajis (V)

House pickled vegetables, coriander yoghurt

### Broad Bean (V)

Pea and mint dip, grissini sticks, raw heritage vegetable

### Corn-fed Chicken Breast

Ratte potatoes and kale, olive oil, lemon and oregano dressing

### Mango and Chia Yoghurt Pot

### Jenny's Homemade Multi Seed Energy Balls

Blossom honey crème fraiche

## HEALTHY AND ENERGISING 2

### Baked Cod Loin

Choi, fennel and samphire salad

### Wheatberry, Cranberry, Herb and Barrel Aged Feta Salad (V)

### Warm Turkish Spiced Cracked Chick Pea Falafel (V)

House pickled vegetables, coriander yoghurt

### Raw Heritage Vegetables (V)

Grilled wholemeal pitta, house tzatziki and humus

### Corn-fed Chicken Breast

House dried heritage tomato, red onion and lime salsa, cress

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All prices exclude VAT





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## Heritage Carrot and Courgette Loaf Cake

Pistachio cream cheese

## Sour Cherry and Almond Granola Pot

## A M E R I C A N

### Buttermilk Fried Chicken

Wing sauce, blue cheese dipping sauce, celery

### Dr Pepper Slow Cooked Pulled Beef Brisket

Onions and jack cheese in brioche

### Cracked Pepper Potato Skins (V)

Sour cream

### Pizzas

American hot

Chicago four cheese (V)

### Louisiana Shrimp and Avocado Salad

### Key Lime Cheesecake

Candied Lime

### Peanut Butter Brownie

Salted peanut butter ripple cream

## I N D I A N

### Chilli, Lime and Ginger Marinated Tiger Prawns

Gem heart, preserved lemon, heritage tomato raita

### Tikka Spiced Roast Paneer (V)

Curry leaf and coriander couscous, young broccoli pakora

### Seasonal Baby Vegetable and Green Chilli Korma (V)

Pilau rice, peanut, coconut and coriander salad

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## Old Delhi Style Classic Tandoori Chicken

Makhani sauce, mango and mint dressed salad

## Chargrilled Scottish Salmon

Spiced vermicelli, crab and coriander beignet, moilee sauce

## Chia Tea Spiced Syllabub

Ginger crumb

## Roasted and Spiced Pineapple and Coconut Cheesecake

## ENGLISH

### London Pale Ale Battered Haddock

Chips, mushy peas, lemon

### Griddled Asparagus (V)

45 minute slow poached hen's egg, foraged mushroom salad

### Cauliflower Cheese (V)

Shropshire blue cheese, London sourdough

### Slow Cooked 21 Day Bone Aged Beef

Roots, mustard and herb dumpling

### Prawn Cocktail

### Earl Grey Infused Lemon Drizzle Cake

Lemon sherbet cream

### Hedgerow Berry Mess

## MIDDLE EAST

### King Prawns

Coconut, lime, chilli and coriander, saffron rice

### Wild Rice, Herb and Tomato Stuffed Grape Vine Leaves (V)

Preserved lemon, red onion and coriander salad

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## **Roast Butternut (V)**

Spiced cracked falafel, pickled vegetables, mint yoghurt

## **Lamb Tagine**

Siyez grain, apricot and nuts

## **Charred Salmon**

Red pepper, red onion, olive, caper, lemon and mint salsa

## **Burnt Orange and Pistachio Polenta Cake**

Rose water cream

## **Cardamom Panna Cotta**

Mango and pomegranate

## **ITALIAN**

### **Cornish Hake Fillet**

Chicory, tomatoes, olives

### **Buffalo Mozzarella Cheese (V)**

Grilled vegetables, aged balsamic vinegar

### **Handmade Potato Dumplings (V)**

Wild mushrooms

### **Corn-fed Chicken**

Asparagus, morels, gorgonzola

### **Slow Cooked 21 Day Bone Aged English Beef**

Tagliatelle

### **Gorgonzola and Honey Panna Cotta**

Chocolate crumble, burnt pear

### **Praline Tart**

Roasted hazelnuts, praline ripple cream

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## SHARING

### Broad Bean (V)

Pea and mint dip, grissini sticks, raw heritage vegetable

### Caramelised Red Onion, Pesto and Taleggio Flatbreads (V)

### Butternut Squash, Mushroom and Gruyere Flatbreads (V)

### Crushed Slow Roasted Heritage Tomato, Ricotta and Basil Crostinis (V)

### Fritto Misto Verdure (V)

Saffron aioli, garlic aioli

### Tear and Share Chelsea Buns

### Mini Churros

Dipping sauces, fruit compotes

## ASIAN

### Japanese Fried Chicken

Lemon, coriander, wasabi mayonnaise

### Soy and Honey Seared Black Tiger Prawns

Soft noodle, sprouts, shallot oil, coriander

### Seared Bass

Ginger, spring onions, fragrant jasmine rice

### Steamed Dim Sum (V)

Crispy shallots, sesame seeds, coriander cress, Indonesian soy sauce

### Edamame Beans (V)

Sweet chilli, sesame

### Coconut Milk Rice Pudding

Mango and mint

### Lemongrass and Ginger Panna Cotta

Lychee salsa

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## PICNIC LUNCH

### Homemade Scotch Egg

Tarragon salad cream and piccalilli

### Homemade English Beef Shin, Caramelised Shallot and Red Onion Jam Sausage Rolls

Celeriac

### Remoulade Goat's Cheese and Pea Tart (V)

Herb dressing

### Home Cooked Norfolk Turkey Breast and Suffolk Ham Leg

Pickles

### Westcombe Cave Aged Cheddar and Cropwell Bishop Stilton (V)

Celery and apple

### Freshly Baked Artisan Baguette

English butter

### Gem Heart, Vine Tomato, Cucumber, Pickled Onions

### Jude's Hampshire Ice Cream Tubs

## BUILD YOUR OWN SALAD £14.75 +VAT

*Choice of:*

1 meat option, 1 fish option or 1 vegetarian option.

### Chimichurri Pulled Chicken

### Marinated Barrel Aged Feta Salad (V)

### Pulled Suffolk Ham Hock

Grain mustard and herbs

### Turkish Spiced Cracked Falafel (V)

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## North Atlantic Prawns

### Crisp Mixed Leaf

Cherry tomatoes, cucumber, peppers, red onion, avocado

### Roast Sweetcorn, House Olives, Grilled Vegetables (V)

Cracked pepper and parmesan croutons

### House Dressing, Honey and Mustard Dressing, 1000 Island Dressing

### Orchard Apple and Pecan Nut Muffin

Cinnamon cream

### Jenny's Homemade Multi Seed Flapjack

Blossom honey crème fraiche

## SW6 CARVED HOT SANDWICH LUNCH

### Hot House Roasted Meats, Pulled or Carved to Order in room Served on a Brioche Bun

*Choice of:*

Gloucestershire Old Spot Pork Shoulder

Lemon, Garlic and Oregano Whole Roast Chicken

Cornish Grass Fed Lamb Leg

\*Vegetarian option available on request for individuals.

### Blow Torched Goat's Cheese (V)

Grilled vegetables

### Mini Skin on Roasted Potatoes (V)

Garlic, red onion and herbs

### Crisp Seasonal Leaf

### Kale Slaw

### Lemon Meringue Pie

### SW6 Signature Chocolate Mocha Pot

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## SANDWICH LUNCH

Selection of Hot and Cold Deli Style Sandwiches and Hot Panini's

Baskets of Skinny Sea Salted Fries

Dressed Crisp Seasonal Leaf

Kale Slaw

Whole Fruits

Broken Oreo Brownie

Chocolate cream

## COLD SANDWICH LUNCH

Selection of Cold Deli Style Sandwiches and Wraps

Packets of Kettle Chips

Dressed Crisp Seasonal Leaf

Kale Slaw

Whole Fruits

Broken Oreo Brownie

Chocolate cream

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