

Hospitality Menu

London



Breakfast

ADULTS NEED AROUND
2000KCAL PER DAY

Please ask us
about the allergens
in our food

(V) vegetarian
(VG) vegan

Breakfast Boxes



BREAKFAST BOX
£24.15
Six freshly made baguettes
Egg & cress (V), Bacon & egg,
Hot smoked salmon & cress
(x2 each)
3366 kcal per box



MIXED PASTRY BOX
£12.60
Six freshly baked pastries
Croissant (x2), Almond croissant,
Pain au chocolat, Pain aux raisins,
Portugese custard tart
(V)
1775 kcal per box



CUT FRUITBOX
£19.95
Selection of seasonal fruit
Pineapple, cantaloupe melon, red grapes
(VG)
591 kcal per box



VEGAN PASTRY BOX
£14.20
Six freshly baked
vegan pastries
Cherry flaxseed crowns (VG)
1765 kcal per box



MINI PASTRY BOX
£12.60
Twelve freshly baked mini
pastries
Croissant, Pain au chocolat, Pain aux raisins,
Portuguese custard
tart (x3 each) (V)
737 kcal per box

Breakfast

ADULTS NEED AROUND
2000KCAL PER DAY

Please ask us
about the allergens
in our food

(V) vegetarian
(VG) vegan

CINNAMON SWIRLS BOX

£24.95

Six vegan cinnamon
swirls

Vegan cinnamon swirl (VG)

382 kcal per 100 g

BLUEBERRY MUFFIN BOX

£15.70

Six freshly baked
muffins

Blueberry muffin (V)

430 kcal per serving

TRIPLE CHOCOLATE MUFFIN BOX

£15.70

Six freshly baked
muffins

Triple chocolate muffin (V)

391 kcal per serving

WHITE CHOCOLATE & RASPBERRY MUFFIN BOX

£15.70

Six freshly baked
muffins

White chocolate & raspberry
muffin (V)

355 kcal per serving

MIXED MUFFIN BOX

£15.70

Six freshly baked
muffins

Blueberry muffins (V), Triple
chocolate muffins (V), White
chocolate & raspberry muffins
(V) (×2 each)

368 kcal per serving

FRUIT & YOGHURT POTS

BENUGO FRUIT POT £3.55

Blueberries, grapes, strawberries,
melon, pineapple, apple (VG)

105 kcal per serving

HONEY & BANANA GRANOLA YOGHURT

£3.10

Golden granola, banana, honey,
wholemilk yoghurt (V)

251 kcal per serving

BLUEBERRY GRANOLA YOGHURT

£3.10

Golden granola, blueberry
lemon compote, wholemilk
yoghurt (V)

235 kcal per serving

BERRIES & CHIA PUDDING

£3.30

Coconut yoghurt, chia seeds,
mixed berries, pomegranate seeds
(VG)

181 kcal per serving

PORRIDGE £3.10

Golden syrup

254 kcal per serving

Cranberry & raisin (VG)

249 kcal per serving

Almond butter & salted caramel (VG)

218 kcal per serving

LUNCH BOXES



CLASSIC BOX

£23.10

Six freshly made sandwiches served on sliced wholemeal bread

Egg mayonnaise & mustard cress (V), Ham & cheese, Chicken salad, Tuna & cucumber, Cheddar & tomato (V), Hot smoked salmon & spinach

2512 kcal per box



VEGGIE CLASSIC BOX

£23.10

Six freshly made veggie sandwiches served on sliced wholemeal bread

Egg mayonnaise & cress (V), Mature Cheddar & tomato (V), Hummus & grilled veg (VG) (x2 each)

2584 kcal per box



BEST OF BENUGO BOX

£28.90

Six of our favourite freshly made sandwiches

Wiltshire ham & Emmental baguette, West Country Cheddar & farmhouse chutney baguette (V), Middle Eastern meze wrap (VG), Tandoori chicken wrap, Tuna & cucumber, Chicken salad

3073 kcal per box



VEGGIE BOX

£27.10

Four of our signature vegetarian sandwiches

Middle Eastern meze wrap (VG) (x1), Chennai chickpea wrap (VG) (x1), Egg & cress (V) (x2), West Country Cheddar & farmhouse chutney baguette (V) (x2)

3518 kcal per box

ADULTS NEED AROUND
2000KCAL PER DAY

Please ask us
about the allergens
in our food

(V) vegetarian
(VG) vegan

Lunch



BAGUETTE BOX

£27.10

Six freshly made
sourdough
baguettes

Wiltshire ham & Emmental,
West Country Cheddar &
farmhouse chutney (V),
Chicken caponata(×2
each)

3504 kcal per box



WRAP BOX

£28.80

Six freshly filled
tortilla wraps

Tandoori chicken,
Miso salmon, Middle
Eastern meze (VG)
(×2 each)

3044 kcal per box

VEGAN WRAP BOX

£28.80

Six freshly filled
vegan tortilla wraps

Chennai chickpea (VG),
Middle Eastern meze
(VG) (×3 each)

3367 kcal per box

SAVOURIES



SAUSAGE ROLL BOX

£24.15

Twelve handmade and
freshly baked sausage
rolls

Cumberland & Dijon mustard sausage rolls

289 kcal per serving



QUICHE BOX

£18.90

Twelve handmade quiche bites

Ham & emmental / Spinach & feta (V)
Available as a meat or veg only quiche
box

457 kcal per 100 g

ADULTS NEED AROUND
2000KCAL PER DAY

Please ask us
about the allergens
in our food

(V) vegetarian
(VG) vegan

Lunch

SALAD BOXES



PESTO PASTA

Box (serves 4–5) £19.45
1782 kcal per box

Green pesto, fusilli pasta, slow-roasted tomato, coquille olives, edamame beans. Grana Padano, basil, spinach, lemon (V)



PLANT POWER

Box (serves 4–5) £25.00
1638 kcal per box

Falafel, hummus, roast sweet potato, quinoa & lentil mixed grain & spinach with a zesty lemon, tahini & turmeric dressing, (VG)



MISO SALMON

Box (serves 4–5) £25.00
1205 kcal per box

Hot smoked salmon, ginger quinoa, edamame, pickled red onion, courgetti, cucumber, rocket, spinach, omega seeds, miso & lime dressing



TANDOORI CHICKEN

Box (serves 4–5) £25.00
822 kcal per box

Tandoori chicken, minty yogurt dressing, quinoa & lentil mixed grains, feta, cucumber, spinach, nigella seed sprinkle

ADULTS NEED AROUND
2000KCAL PER DAY

Please ask us
about the allergens
in our food

(V) vegetarian
(VG) vegan

SNACKS

PIPERS CRISPS

£1.40

Anglesey sea salt
532 kcal per 40g

Burrow Hill cider
vinegar & sea salt
523 kcal per 40g

Lye Cross Cheddar & onion
533 kcal per 40g

SELECTION OF NIBBLES

£1.60

Potato crisps
Vegetable crisps
Savoury popcorn
Mixed nuts
Savoury crackers

PROPER CORN SWEET & SALTY POPCORN

£1.40

(VG)

TONY'S CHOCOLONELY BARS

£2.90

Caramel sea salt bar Milk chocolate
bar

CAKES & TREATS

ST CLEMENT'S & ALMOND CAKE

Loaf £31.45

12 slices per loaf cake (uncut)
339 kcal per serving

(V)

LEMON DRIZZLE CAKE

Loaf £31.45

12 slices per loaf cake (uncut)
410 kcal per serving

(V)

MIXED HANDMADE COOKIES BOX

£20.95

Handmade double chocolate
chip cookies, Homemade
oats, honey & raisin cookies
(V)
(×6 each)

423 kcal per cookie

FAVOURITES CAKE BOX

£21.00

Twenty freshly baked mini
cakes

Nutty brownie, Lemon drizzle
cake, Millionaire's shortbread,
Carrot cake (×5 each) (V)

3524 kcal per box

MIXED MUFFIN BOX

£15.70

Six freshly baked
muffins

Blueberry muffins (V), Triple
chocolate muffins (V), White
chocolate & raspberry muffins
(V) (×2 each)

368 kcal per serving

ADULTS NEED AROUND
2000KCAL PER DAY

Please ask us
about the allergens
in our food

(V) vegetarian
(VG) vegan

Drinks

HOT DRINKS

BEVERAGE TRAY

Freshly brewed Redemption coffee

A selection of Hope and Glory teas

Chilled still & sparkling water

Luxury biscuit selection

£1.10 per person

SOFT DRINKS

FRESH ORANGE OR APPLE JUICE

£3.25

1ltr

COKE / DIET COKE

£1.50

330 ml

SANPELLEGRINO

£1.50

Limonata / Aranciata

330 ml

ALCOHOLIC DRINKS

HOUSE CHAMPAGNE

Pannier Champagne NV

£23.50

HOUSE PROSECCO

Tosti

£9.45

HOUSE RED

Bird Island Cabernet Sauvignon

£7.45

HOUSE WHITE

Bird Island Chenin Blanc

£8.05

BOTTLED BEER

FROM £1.55

ADULTS NEED AROUND
2000KCAL PER DAY

Please ask us
about the allergens
in our food

(V) vegetarian
(VG) vegan

CANAPES – Sample Menu

Duck liver parfait cone, smoked duck, black pudding crumb
Pressed game terrine, spiced damson ketchup, seeded cracker
Pulled lamb, pickled carrots, lime & mint jelly, mini corn taco
Braised pork shoulder croquette, burnt apple puree, crackling
Spiced duck leg bon-bon puffed spelt crumb, candied orange
Ham hock, grain mustard & smoked applewood curd savoury doughnuts
Hot smoked haddock & dill rilette, avocado puree, spinach croute, keta caviar
Miso cured cod, charred cucumber, caviar & rye crumb
Wild mushroom, vegan cheese & truffle arancini
Savoury quorn mince & pumpkin pie, cranberry, goats curd & pine
Miso baba ganoush tart, crispy kale, crispy shallot, micro coriander

PLEASE NOTE:
Canapes are priced individually

Please contact the catering
team for the full menu and
prices

FORMAL DINING – Sample Menu

STARTERS

Confit pork belly, apricot & sweet wine
puree, butter poached prawns, sugar snaps
Pan seared cod, girolle mushrooms, truffle,
chicken & miso jus, nasturtium
Burrata, pickled kohlrabi, peach, chilli & basil

MAINS

Gressingham duck, spring beet gnocchi,
confit leg bonbon, rhubarb & orange ketchup
Smoked Hake, tempura courgette flower
with lobster, minted broad beans, scorched
pepper & chorizo hollandaise
Asparagus & heritage tomato mille feuille,
baby artichoke, wild garlic pesto

DESSERTS

Apple crumble souffle, bramley apple sorbet
& vanilla cream
Dark chocolate fondant, kirsch cherry, crème
fraîche ice cream
Passion fruit tart, lemon curd & citrus
macaron

Please contact the catering team to discuss your requirements

ADULTS NEED AROUND
2000KCAL PER DAY

Please ask us
about the allergens
in our food

(V) vegetarian
(VG) vegan

T's & C's

In order to provide an efficient service to all, bookings for meetings that require refreshments and food must be placed via the catering booking platform allowing the following notice periods:

Beverage trays and Refreshments	24 hrs
Working Lunches	48 hrs
Fine Dining & Canapes	7 Days

For Special events and fine dining, please contact your catering team who will be delighted to discuss your requirements.

If you need to cancel a booking, please do so in writing and allow a minimum of 48hrs for any food bookings and 24hrs for refreshments. Bookings cancelled without the required notice period will be charged in full.

Please be aware that there will be additional charges for labour outside of core working hours, and for larger functions during the day. These will be discussed with you at the time of booking

If you require glassware for a function which is not provided by the catering team, there will be a £10 charge to cover labour and cleaning costs.

