

HOSPITALITY

LATHAM & WATKINS

Breakfast

Drinks

Freshly brewed coffee & brew teas – inclusive

Selection of soft drinks

(To include Coca Cola, Diet Coke, San Pellegrino, Cawston Press)

Carafe of chilled freshly pressed juice – orange or apple - £4.00

Freshly blended smoothies - £6.00

Apple, pear, kiwi, avocado and mint / Coconut, pineapple and strawberry / Mango, peach, passion fruit and orange / Carrot, ginger, orange and pineapple

Morning Pastries - £2.00

Mini pain au chocolates, croissants and Danish pastries (v)

Continental Breakfast - £10.00

Mini pain au chocolates, croissants and Danish with preserves, freshly sliced exotic fruit platter (V)

Healthy Breakfast - £10.00

Berry yoghurt and granola, fresh fruit pots, overnight oats pots (V)

Acai bowl with dairy or plant-based yoghurt, peanut butter, bananas, maple and berries (V)

Sliced exotic fruit plate (V)

Hot Breakfast Rolls - £7.50

Smoked bacon and mustard

Cumberland sausage, roast tomato and grilled mushrooms

Scrambled egg and grilled mushrooms (V)

Veggie sausage and grilled mushrooms (V)

Al a Carte Service - £12.00

(the following options will be available to order from the menu on the day, no need to pre-order)

Full English Breakfast

Smoked bacon, Cumberland sausage, black pudding, eggs, baked beans, slow-roast tomatoes and grilled mushrooms with toasted sourdough

Alternative vegetarian and vegan options available

Deli Breakfast

Smoked salmon bagels with cream cheese and chives

Pancakes and waffles with berry compote, maple syrup, pecan nuts and crème fraiche (V)

Avocado, roast cherry tomato and linseeds on sourdough toast (V)

Eggs Benedict

Eggs Florentine (V)

Eggs Royale

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Sandwich Lunch

Classic Sandwich Lunch - £10.00

1.5 rounds of meat, fish and vegetable sandwiches on freshly baked bread served with Kent crisps, fresh juices

Example menu

Free range egg and cress on farmhouse white (V)

Honey roast ham and watercress on wholemeal

Smoked mackerel pate and cucumber on granary

Premium Sandwich Lunch - £12.50

A selection of premium meat, fish and vegetable fillings in artisan breads and buns items served with sliced fruits, Kent crisps, fresh juices

Example menu

Roasted chicken coronation with mango chutney in a sesame bun

Smoked trout with rillettes with crème fraiche and dill in Hackney sourdough

Rosemary focaccia with hummus, roast tomatoes, olives and basil pesto (V)

Rare roast beef with horseradish and rocket in sourdough

Add 2 Finger Food Items - £4.00

Savouries

Smoked salmon scotch quail eggs

Seeded free-range sausage rolls

Cheese straws (V)

Dorset crab and prawn cocktail gem cups

Grilled aubergine, courgette and roasted pepper rolls with hummus and rocket (V)

Cakes

Fruit scones with Cornish cream and strawberries (V)

Lemon meringue tarts (V)

Double chocolate fudge brownies (V)

Chocolate eclairs (V)

Carrot cake with pecan nuts and citrus frosting (V)

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Fork Buffet Menu

31st – 11th January

Buffet Menu A - £30.00

Grilled lamb kofta with roasted pepper salsa, sumac onions and mint yoghurt
Jewelled couscous with harissa roasted squash, dried fruits and nuts (V)
Falafels with blackened aubergine, pickled cabbage and roast garlic tahina (V)
Tabouleh salad with bulgur wheat, lemon, parsley and onion (V)
Hummus, baba ghanoush and crudites (V)

Rice pudding with cardamom, Yorkshire rhubarb and pistachio (V)

Buffet Menu B - £30.00

Focaccia, salsa verde, balsamic and extra virgin olive oil (V)
Grilled salmon with tapenade, courgettes, lemon and rocket
Wild mushroom risotto with butternut, goat's cheese and truffle (V)
Roasted broccoli, kale and cabbage with parmesan, Caesar dressing and croutons (V)
Heritage beetroots, artichokes and radish with basil pesto and caramelised onions (V)

Pear and almond tart with crème fraiche (V)

14th – 25th January

Buffet Menu A - £30.00

Ox cheek bourguignonne with red wine, mushrooms, pancetta
Mashed potato with butter, olive oil and rosemary (V)
Grilled aubergine rolled with spinach, ricotta, olives and tomato (V)
Tuna Niçoise salad
Lentil, squash and beetroot salad with goat's cheese, pickled raisins and balsamic (V)

Apple tarte tatin with salted caramel ice cream (V)

Buffet Menu B - £30.00

Onion and potato pakoras with chutneys and pickles (V)
Roasted monkfish and king prawns with South Indian coconut curry, spinach and potatoes
Basmati rice with saffron, caramelised onions, spinach and peas (V)
Mung lentil Tarka Dal (V)
Blackened cauliflower chaat with apple, pickled fennel and chickpeas (V)

White chocolate panna cotta with pineapple, mango and ginger (V)

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Additions

Cheese board (V) - £7.50

Sliced fresh fruits (V) - £6.00

Classic snack selection (crisps, pretzels, Japanese rice crackers, nuts) (V) - £3.00

Premium snack selection (olives, homemade cheese straws, luxury spiced nuts) (V) - £5.00

Canapes, finger food and bowls

(72 hours notice, 10 people minimum)

Canapes - £17.00 (8 items per person)

Leeks vinaigrette tartlet with truffle and hazelnuts (V)

Watermelon with aged feta, oregano, lemon and pine nuts (V)

Chickpea farinata pancake with olives, capers, tomatoes, peppers and basil (VG)

Dorset crab and radish roll with furikake

Corn tostada with Cornish hake ceviche, avocado, mango and lime

Buckwheat blini with smoked salmon, caviar and sour cream

Crisp chicken skin with chicken liver parfait and pickled grapes

Crispy duck summer roll with cucumber and spring onion

Grilled lamb kofta with saffron yoghurt

Mini lemon meringue pie (V)

Coconut rice pudding with mango, lime and mint (VG)

Chocolate brownie with cherry and pistachio (V)

Bowl Food - £5.00 per bowl

Cold

Heritage beetroots with cashew 'ricotta', candied walnuts, pear and celery (vg)

Baba ghanoush with marinated aubergines, feta, pomegranate, quinoa, radish and flat breads (v)

Vietnamese shrimp salad with nuoc cham dressing, coriander and peanuts

Niçoise salad with hot smoked salmon and quail eggs

Korean BBQ pork bibimbap bowl with kimchi and pickles

Roast chicken Caesar salad with free range egg, croutons and Parmesan

Hot

Falafels with hummus, pickled cabbage and grilled pita chips (vg)

Wild mushroom risotto with butternut, goat's cheese and truffle (v)

Yellow Thai Prawn curry with fragrant rice and Thai herbs

South Indian coconut moilee with roasted monkfish, prawns, kale pakora and almonds

Braised ox cheek with red wine, truffled mash and heritage carrots

Pork and chorizo meatballs slow cooked with tomatoes, olives, chickpeas and saffron

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Feng Sushi –

10 items - £16.00

(72 hours notice, 10 people minimum)

(A selection of the below to include vegetarian options)

Nigiri – thin slices of fish over oblong sticky, seasoned sushi rice

Shetland's sustainable salmon

Pole & line caught tuna

Japanese omelette (v)

Hosomaki Rolls

Cucumber with sesame seeds (vg)

Avocado with sesame seeds (vg)

Salmon and avocado

Tuna and spring onion

Yellowtail and chives

Uramaki and Deluxe Rolls

Salmon and avocado

Mean spicy tuna, avocado, mizuna, spicy mayonnaise rolled in chilli furikake

King prawn tempura, avocado and kewpie mayonnaise

Green goddess, wakame seaweed, cucumber, avocado, mizuna and chives (vg)

Crispy yasai, carrot, asparagus, avocado, crispy shallots, and sweet teriyaki (vg)

Salmon dragon roll, avocado, salmon, chives, cucumber, teriyaki sauce

Seaweed tiger roll, king prawn, salmon, tempura crumbs, cucumber, seaweed salad, kewpie mayonnaise and sweet teriyaki

Hand rolls

Soft shell crab

Shiitake and daikon (v)

Wasabi, pickled ginger and soy sauce

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Fine dining lunch and dinner examples –

2 courses - £40.00

3 courses - £45.00

Starter

Vietnamese salad with grilled shrimps, nuoc cham dressing, herbs and peanuts

Burrata with parma ham, salsa verde, rocket and avocado

Grilled salmon with blackened broccoli and kale and ginger soy dressing

Main

Wild seabass with sesame chilli tenderstem, teriyaki and brown rice

Roast chicken supreme with warm quinoa salad, tenderstem and lemon tahina

Grilled Salmon with stir fry Asian vegetables, rice noodles, ginger, chili and soy

Dessert

Lemon posset with sour cherries and shortbread (V)

Buttermilk panna cotta with vanilla, mango, pineapple and mint (V)

Muscovado tart with crème fraiche, macadamia and lime (V)

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Sparkling

**Prosecco Valdobbiadene Superiore DOCG Millesimato Brut,
Organic, Tenuta Collagu, Fidora, Veneto, Italy 2019** £22.50

Elegant, intense aromas of ripe gala apple and pear with hints of citrus and white flowers

Nyetimber Classic Cuvee MV, West Sussex, England NV £43.50

Lovely pale gold colour and gentle fine bubbles. Toasty, spicy complex aromas are complemented by a palate with honey, almond, pastry and baked apple flavours. A fine and elegant English sparkling wine with great intensity, delicacy and length

Champagne

Champagne Rimbaud Brut, France NV £27.50

A floral, citrusy nose is matched by mineral notes making this a very elegant champagne style that can please all palates

Laurent Perrier La Cuvee NV £49.50

Straw yellow colour with light green hints. It is a fine and persistent wine, with flavours of apple and hints of apricot and citrus

White Wine

Black Cottage Sauvignon Blanc, Marlborough, New Zealand 2020 £15.50

This wine has a complex nose of honeydew melon, golden kiwifruit and a touch of elderflower. The zesty palate is packed full of blackcurrant, cucumber and lime flavours with a hint of salt. Good structure, crunchy herbs and lively acidity complete this lively wine

Gavi di Gavi Guido Matteo, Bosio, Piedmont, Italy 2020 £23.50

A refreshing white with zesty lemon and melon notes with a hint of fresh herbs and almond

**Tradition Sancerre Blanc, Daniel Chotard, Sancerre, Loire Valley,
France 2019** £26.50

Fresh and grassy with subtle blossom and stone fruit character, Less austere than most Sancerre wines with a long finish and saline notes

**Chablis Premier Cru 'Vau de Vey', Organic, Pascal Bouchard,
Burgundy, France 2014** £28.50

This is superb Premier Cru Chablis in every way - toasty, buttery, citrus aromas with delicious and lush flavours of lemon, tart apple and a lovely mineral kick on the finish

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Rosé

Mas Fleurey Rosé, Cotes de Provence, France 2020 £15.50
Crisp refreshing Provence rose full of delicious raspberry and peach

Tradition Sancerre Rose, Daniel Chotard, Sancerre, Loire Valley, France 2020 £23.50
Crisp and dry

Red Wine

Proemio Origins Malbec, Maipu, Mendoza, Argentina 2020 £15.50
Bright red colour with purple hues. Enticing aromas of red fruit, cherries and plum. Medium bodied with a velvety texture and a long, persistent finish

Laztana Gran Reserva Rioja DOCa, Bodegas Olarra, Spain 2011 £23.50
Rich ripe fruit aromas are in balance with sweet spice and toast. It combines velvety-smooth mouthfeel, complexity and elegance with great potential to develop further towards more mature flavours of leather, coffee and dry plums

Bourgogne Pinot Noir, Organic, Pascal Bouchard, Burgundy, France 2018 £26.50
Extremely fruity nose, evocative of strawberry, blackcurrant and mild spices. A well-balanced, mineral wine with good vivacity

Château d'Arcole Saint-Émilion Grand Cru, Biodynamic, Bordeaux, France 2018 £28.50
A rich nose with intense aromas of black fruits. On the palate, it is silky with ripe tannins and excellent length. This is an exceptionally impressive St Emilion from a truly great vineyard

Beers

Peroni £3.50

Meantime London Ale £3.50

Becks Blue No/Alcohol £3.50

Freshly Pressed Juice - Jug £4.00