

# FOOD

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Spring & Summer  
2025



**BAFTA**  
195 PICCADILLY



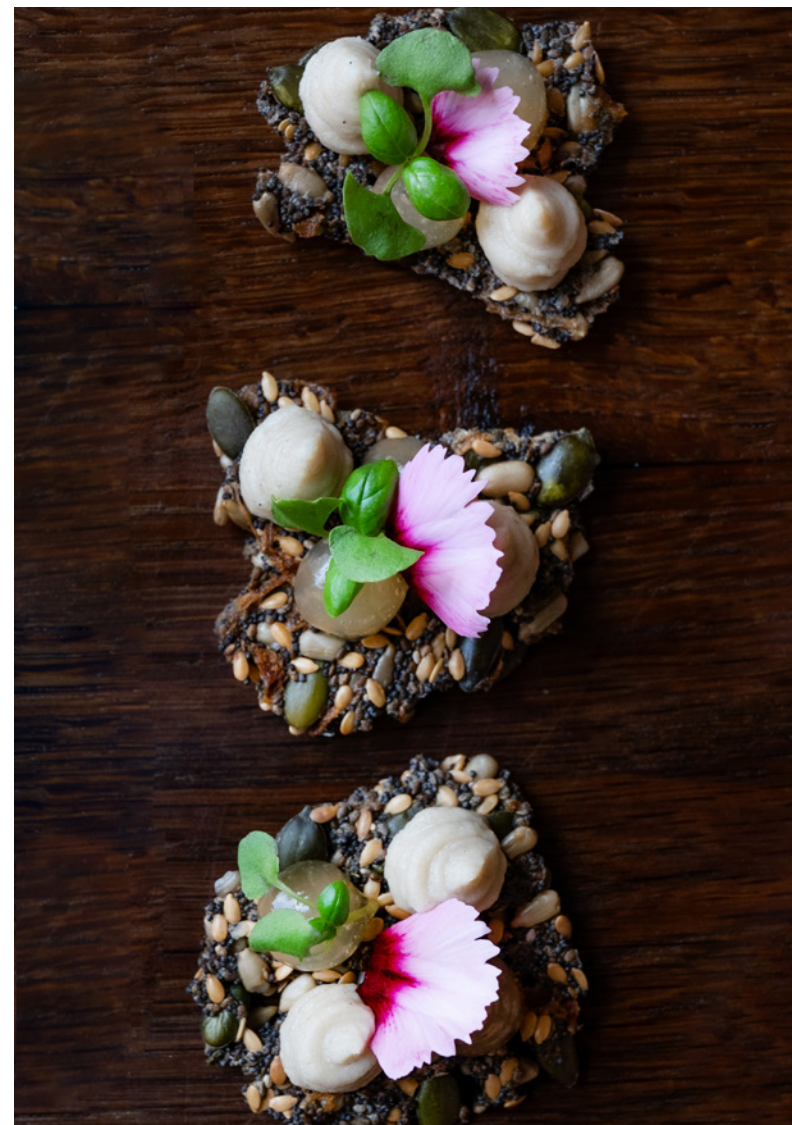
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Keep up to date with BAFTA 195 Piccadilly online: [@BAFTA195](#)

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Proudly introducing **this season's menus**

Nestled in the heart of the city, **BAFTA 195 Piccadilly** serves as the home of the British Academy of Film and Television Arts. As a world-leading independent arts charity, BAFTA plays a vital role in finding and supporting the next generation of talent via its year-round global learning and talent development programmes, and is working to build a more inclusive industry, both in front of and behind the camera.

The in-house catering team at BAFTA 195 Piccadilly is the cornerstone of culinary excellence, led by Executive Chef **Anton Manganaro**. With over 30 years' industry experience, Anton has worked with London's best-known chefs, paving the way for the West End's culinary landscape we see today. For 5 years he worked alongside Paul Merrett achieving Michelin stars at Interlude and the Greenhouse, and regularly collaborates with influential names in the culinary world to create bespoke experiences for clients and in the development of the menus for BAFTA Film and TV Awards.

Our seasonal menus capture the essence of British cuisine with tasteful international flavour combinations and playful filmic references. Each dish is crafted from the finest ingredients, sourced from award-winning suppliers who are proud of their traceability and sustainability.

Discuss your preferences over a private tasting and choreograph your food and drink to perfection. If you have any specific dietary requirements or require allergy information, please speak to one of our dedicated event managers who will be delighted to assist you.









## Our approach

Our approach is centred around three core principles:

**excellence, quality, and sustainability.** We invest in training and development, ensuring our team is equipped with the latest culinary techniques and hospitality skills. Innovation is at the heart of our operations, from menu design to service delivery. We prioritise sustainability, using suppliers with an ethical approach to food service with reduced packaging and box collection services. We source all our meat and dairy from ethical suppliers, purchasing only free-range eggs and poultry, and source fish that has been wild caught or responsibly farmed. We work closely with local suppliers to help reduce our food miles and to support local economies, and offer seasonal menus changing dishes to use the best produce of that time, alongside working with a forager to use wild ingredients adding distinction to our dishes. We offer a full alternative plant-based menu, often creating dishes that are plant-forward.

We fuse traditional British cuisine with modern gastronomic techniques, creating menus that are both nostalgic and avant-garde. Each menu can be designed to align with the theme and purpose of an event, offering a personalised touch making every occasion memorable.

We craft all components of our dishes in-house rather than sourcing pre-made bought elements, meaning we have quality control over everything that leaves our kitchens.





# BREAKFASTS

## Continental

£18.50 per person

Selection of freshly squeezed juices

Organic toasted granola, seasonal berry compote and coconut soy yoghurt (ve) (gf)

Croissants, pains au chocolat and Danish pastries (v)

Chocolate muffins (ve) (gf)

Seasonal fruit skewers (ve) (gf)

Fairtrade filter coffee and a selection of Fortnum & Mason teas and herbal infusions

## BAFTA Great British Breakfast

£24.00 per person

Selection of freshly squeezed juices

Trealy Farm grilled sweet-cured bacon, Cumberland sausage and black pudding with Portobello mushrooms, Bloody Mary cherry tomatoes and scrambled eggs, served with toasted sourdough

A selection of teas, Fairtrade filter coffee and herbal infusions

## Plant-based

Selection of freshly squeezed juices

Hash browns, topped with red onion marmalade, smashed avocado and sautéed spinach with tomato and mushroom salsa (ve) (gf)

Fairtrade filter coffee and a selection of Fortnum & Mason teas and herbal infusions

## Grazing & Bowl Food Breakfast

£9.00 per item

Organic oat porridge with roasted banana, prunes and Isleworth honey (v)

Smoked haddock kedgeree with Rookery Farm soft boiled egg (gf)

Smoked Scottish VAR salmon, scrambled eggs and sourdough fingers

Buttermilk bagel with cream cheese and smoked salmon

Streaky bacon, Cumberland sausage or scrambled eggs (v) in a buttermilk bap

Smashed avocado, tomato and Portobello mushroom salsa on toasted rye fingers (ve)

Overnight chia pudding with coconut milk, seasonal fresh fruit and toasted sunflower seeds (ve) (gf)

Sliced seasonal fresh fruit platter (ve) (gf)

## Seasonal Fruit Smoothies

£7.50 per glass





# LIGHT REFRESHMENTS

## Option One

£5.00 per person

Fairtrade filter coffee and a selection of Fortnum & Mason teas and herbal infusions

## Option Two

£6.50 per person

A selection of biscuits with Fairtrade filter coffee and Fortnum & Mason teas and herbal infusions

## Option Three

£9.00 per person

A selection of freshly baked homemade cookies with Fairtrade filter coffee and Fortnum & Mason teas and herbal infusions

## Option Four

£12.00 per person

A selection of freshly baked muffins and cupcakes with Fairtrade filter coffee and Fortnum & Mason teas and herbal infusions

## Option Five

£14.00 per person

Miniature croissants, pains au chocolat and Danish pastries, with freshly squeezed orange juice, Fairtrade filter coffee and Fortnum & Mason teas and herbal infusions

## Option Six

£15.00 per person

A selection of freshly baked cakes and cookies with Fairtrade filter coffee and Fortnum & Mason teas and herbal infusions

All prices exclude VAT







# FINGER BUFFET

£38.00 per person

Selection of open and closed sandwiches, baguettes and bagels with a variety of fillings and toppings including:

Severn and Wye smoked salmon, fennel and herb cream cheese bagel  
Farmhouse ham, tomato and grain mustard baguette  
Wood roasted peppers, basil pesto and vegan cheddar in a cereal loaf (ve)  
Free-range egg and cress with homemade mayonnaise (v)  
Caramelised onion, chickpea, sesame relish and pickled vegetables wrap (ve)  
Coronation chicken, mango chutney and crispy poppadum on brioche  
(gf) options available on request

## Something Warm

Caramelised onion tartlets (v) (gf)  
Vegetable samosas with apricot harissa soya yoghurt (ve)  
Cumberland sausages with mustard mayonnaise (gf)

## Something Sweet

Apricot and almond tart (v)  
Mixed berry fool with kasha granola (ve) (gf)  
Mocha pot with vanilla cream (v) (gf)  
Fruit salad with fresh cream (ve) (gf)

You can enhance your selection with the following items:

## Savoury

Vegetable spring rolls with sweet chilli sauce (ve) £4.00  
Spinach and goat's cheese tartlets (v) (gf) £4.00  
Trealy Farm salami with red onion marmalade and pickled gherkins £4.00  
Taleggio, wild rocket and red onion marmalade wrap (v) (gf) £4.00  
Smoked haddock fishcakes with aioli sauce £4.50  
Lamb samosas with cucumber raita £4.50  
Apricot and lamb sausage rolls with homemade HP sauce £5.00  
Jerk chicken skewers with spring onions and mango chutney  
yoghurt dip (gf) £6.00  
Plaice goujons with tartare sauce £6.00  
Filo prawns with sweet chili and Thai dipping sauce £6.00  
Mini beef sliders with mature cheddar cheese and crispy onions £6.50  
Selection of sushi with soy sauce and wasabi mayonnaise £10.00

## Sweet

Chocolate cinnamon brownies (ve) (gf) £4.50  
Mixed berry custard tart (v) £4.50  
Vanilla panna cotta with gooseberry compote (gf) £4.50  
Tiramisu (v) £4.50  
Strawberry cheesecake with raspberry jelly £4.50

All prices exclude VAT



# FORK BUFFET

£52.50 per person

## To Start

Selection of Trealy Farm charcuterie with homemade pickles

Spinach and mushroom tarts (v)

Please choose three dishes for your main,  
to include a vegetarian or vegan:

Seared breast of corn-fed chicken with a leek and mushroom sauce (gf)

Confit duck leg cassoulet

Sticky feather blade of beef with truffled celeriac and grain mustard jus

Steamed salmon, baby onions and broad beans with a saffron cream (gf)

Roasted fillet of pollock with a mussel, celeriac and potato butter broth (gf)

Potato gnocchi with peas, broad beans, mint and crumbled fettle cheese (v)

Roasted butternut squash, pine nuts and sage stuffed Portobello mushrooms  
(ve) (gf)

Confit hispi cabbage with vierge dressing (ve) (gf)

## Served With

Braised rice (ve) (gf)

Garlic and dill roasted baby potatoes (ve) (gf)

Seasonal vegetables (ve) (gf)

Please choose two of the salads below:

Watermelon, cucumber and feta (ve)

Roasted courgette and tomato (ve)

Roasted cauliflower and chickpeas with tahini dressing (ve)

Lentil, roasted beetroot, rocket and walnuts with mustard vinaigrette (ve)

Cabbage and apple slaw (v)

Quinoa with roasted vegetables (ve)

Smoky paprika potato salad (ve)

Pearl barley, beetroot, parsley and preserved lemon (v)

Seasonal leaves, cucumber, tomatoes and croutons (ve) (gf)

Spelt, goat's cheese, rocket and roasted carrot (v)

Asian style noodle salad (ve) (gf)

## Chef's selection of 195 Desserts

Rhubarb crumble tart (v)

Coconut rice pudding with pineapple and mango salad (ve) (gf)

Gâteau Opéra

Chopped fresh fruit (ve) (gf)

Fairtrade filter coffee and a selection of Fortnum & Mason  
teas and herbal infusions

All prices exclude VAT





# LUNCH MENU

£55.00 per person

Please choose one starter, one main course and one dessert for your guests to enjoy:

## Starters

Severn and Wye smoked salmon with pickled cucumber and fennel, blini and herbed cream cheese

Confit ham hock terrine with celeriac, apple and piccalilli (gf)

Scorched fillet of mackerel with celeriac and miso panna cotta, kombu dashi poached carrot, pickled seaweed, ponzu gel and celeriac crisps

Leek and cheddar, roasted beetroot, mixed leaves and pine nut dressing (v)

## Mains

Breast of corn-fed chicken with caramelised onion mashed potatoes, roasted carrots, wild nettle salsa and red wine jus (gf)

Grilled fillet of cod with a pea and broad bean spelt risotto, sea vegetables and lemon butter sauce (gf)

Confit leg of duck with black olive and caper crushed potatoes, spring greens, confit tomato and basil sauce (gf)

Roasted fillet of pork with a spiced cauliflower purée, honey roasted sweet potatoes and golden raisin jus (gf)

## Desserts

Basque cheesecake with raspberry and Speculoos (v)

Treacle tart with clotted cream and salted caramel sauce (v)

Frozen ginger parfait with textures of Yorkshire rhubarb and a honey tuille

Rum baba with vanilla cream and a pineapple and lychee salad (v)

Fairtrade filter coffee and a selection of Fortnum & Mason teas and herbal infusions

All prices exclude VAT







# AFTERNOON TEA BUFFET

## Option One

£14.00 per person

Selection of freshly baked cakes and cookies including a choice of (ve) and (gf) options

Fairtrade filter coffee, Fortnum & Mason tea or herbal infusions

## Option Two

£39.00 per person

### Traditional English finger sandwiches:

Severn and Wye smoked VAR salmon with lemon and herb butter

Coronation chicken

Free range egg and cress with homemade mayonnaise (v)

(gf) options available

Freshly baked scones with seasonal homemade jam and clotted cream (v)

### Selection of pastries:

Black forest gâteau (ve) (gf)

Raspberry and pistachio Paris-Brest (v)

Peanut, caramel and milk chocolate tart (v)

Strawberry salad with lemon verbena foam (ve)

Fairtrade filter coffee, Fortnum & Mason tea or herbal infusions

## Champagne Afternoon Tea

£53.00 per person

A glass of Taittinger Brut Réserve alongside our full Afternoon Tea

All prices exclude VAT







# CANAPÉ RECEPTIONS

## PART 1

Six canapés: £28.50 pp / Eight canapés: £35.00 pp / Ten canapés: £39.50 pp  
 Three canapés and a glass of Champagne Taittinger or a BAFTA signature cocktail: £27.50 pp  
 Three canapés and a BAFTA signature mocktail: £21.50 pp

Please choose at least three cold and three warm options for your guests to enjoy:

### Served Cold

Sesame crusted 'Inside Out' California rolls filled with salmon or tuna, with wasabi mayonnaise and marinated soy (ve) option available

Tuna tartare with pickled vegetables and crispy wonton

Beetroot cured salmon with dill mayonnaise and puffed potato

Sage and onion sablé with corn-fed chicken, garlic and potato emulsion and crispy chicken skin

Compressed ham hock and parsley terrine with pea espuma and spiced crispy pork wafers (gf)

Cotswold quail's egg with dill mayonnaise, tomato pickle and crispy cheese crackling (v) (gf)

Panipuri with beetroot and pickled cucumber, tamarind chutney and puffed rice (ve) (gf)

Pumpkin and poppy seed cracker with date purée and a carrot and sesame relish (ve) (gf)

Compressed watermelon with basil cream cheese and cashew dukkha (ve) (gf)

### Served Warm

Seared Isle of Man queen scallops with Trealy Farm chorizo, black olive tapenade and basil crumb (gf)

Cod and parsley croquette with curry emulsion

Squid and prawn toast with chilli and honey glaze and toasted sesame seeds

Miso salmon with a wasabi cracker and furikake seasoning

Honey and mustard glazed Cumberland sausages with horseradish mayonnaise

28-day aged Aberdeen Angus fillet steak with triple cooked chips, smoked salt and tarragon mayonnaise (gf)

Gloucester Old Spot pork belly with caramelised apples, toasted sesame seeds and chipotle mayonnaise (gf)

BAFTA shepherd's pie with slow roasted lamb shoulder

Smoked aubergine and oyster mushroom taco with green salsa (ve) (gf)

Pea and tarragon arancini with truffle and potato foam (v)

Chickpea fritter with kimchi mayonnaise and tomato (ve) (gf)

Spiced potato fritters with lime pickle and mint soya yoghurt (ve) (gf)

# CANAPÉ RECEPTIONS

## PART 2

Six canapés: £28.50 pp / Eight canapés: £35.00 pp / Ten canapés: £39.50 pp

Three canapés and a glass of Champagne Taittinger or a BAFTA signature cocktail: £27.50 pp

Three canapés and a BAFTA signature mocktail: £21.50 pp

Please choose at least three cold and three warm options for your guests to enjoy:

### Desserts

Black Forest financier (ve) (gf)

Lemon verbena ice cream cones with freeze dried raspberries (v)

Passion fruit and mango macaroons (v) (gf)

Caramelised pineapple and spiced ganache tart

Strawberry, basil sponge and vanilla cream pavlova

Pistachio choux with lemon gel and caramel

Cinnamon beignets with spiced hot chocolate sauce (v)

Gooseberry crumble tartlets with vanilla custard (v)

Welsh cakes with vanilla cream cheese and black cherry gel (v)

Mixed berry and elderflower puffs with vanilla custard (ve)







# BOWL FOOD

## PART 1

Four bowl food: £40.00 pp / Five bowl food: £49.00 pp / Additional bowls: £11.00 per item

Please choose at least two cold and two warm options for your guests to enjoy:

### Served Cold

Cornish crab with cider jelly, pickled radish, celeriac and apple salad and toasted hazelnuts (gf)

Gravadlax of salmon with pickled seaweed, beetroot caviar, cucumber, dill and preserved lemon mayonnaise (gf)

Smoked duck and confit chicken terrine with a celeriac and apple salad, piccalilli gel and crispy skin (gf)

Compressed watermelon with crispy aubergine, sun-dried tomato relish, vegan feta cheese and mint and chilli dressing (ve) (gf)

Mixed grain salad with pickled beetroot, carrot hummus, spiced cashews, chickpeas and seeds (ve)

Cauliflower panna cotta with pea and giant couscous salad, seeded cracker, mint oil and apple balsamic vinegar dressing (ve) (gf)

Tomatoes with caramelised onion relish, sesame wafers, black olive soil, burrata and basil salad (v) (gf)

### Served Warm

Seared fillet of hake with confit garlic crushed new potatoes, peas, broad beans and chive butter sauce (gf)

Grilled fillet of bass with smoked mashed potato, buttered leeks and Cornish samphire with a white wine velouté (gf)

Cumin braised shoulder of lamb with sweet potatoes, smoked aubergine, pine nuts and crispy onions (gf)

Roast breast of corn-fed Devonshire chicken with a spinach, butter bean and Trealy Farm chorizo stew and crispy kale (gf)

Chargrilled Portobello mushroom risotto with rocket pesto (v) (gf)

Potato gnocchi with peas, mint and garlic croutons (ve)

### Desserts

Yuzu curd tart with textures of meringue, mango sorbet and strawberry salad (v)

Roast white chocolate panna cotta with rhubarb compote and pumpkin seed granola (gf)

Hazelnut choux bun with an espresso foam and chocolate sauce (v)

Raspberry and dark chocolate délice with raspberry sorbet and meringue (ve) (gf)

Mixed berry summer pudding with lemon verbena sorbet and Chantilly cream (ve)

70% dark chocolate mousse with cherry gel, dark chocolate soil and caramel popcorn (ve) (gf)



# BOWL FOOD

## PART 2

Four bowl food: £40.00 pp / Five bowl food: £49.00 pp / Additional bowls: £11.00 per item

Please choose at least two cold and two warm options for your guests to enjoy:

### Street Food

Caesar salad of crisp cos lettuce, shaved parmesan, fresh anchovy and Caesar dressing topped with croutons, free range chicken and Trealy Farm bacon

Grain mustard and honey glazed mini Cumberland sausages on a confit onion and sage mash with lentil gravy

195's special slow braised beef blade cottage pie (gf)

Thai chicken, coconut and lemongrass curry with steamed rice (gf)

28-day aged Scottish premier beef burgers in brioche with red onion marmalade, smoked cheddar cheese and skinny fries

Apricot and BBQ braised lamb shoulder bun with spicy mayonnaise and Korean slaw

Crumbed plaice fingers with triple cooked chips and homemade tartare sauce

Smoked haddock fishcake with spring pea and mint purée, straw potatoes and a lemon and thyme butter sauce

Fish pie topped with a Quicke's cheddar and potato crust

Grilled cheese and black truffle sandwich with house pickles and crispy rosemary potatoes (v)

Smoked oyster mushroom tacos with lime, sweetcorn and red onion salsa (ve)

Stir-fried udon noodles with Chinese cabbage, wood ear mushrooms, soya beans, miso glazed aubergine and crispy shredded wontons (ve)

Beetroot and chickpea masala with steamed rice and a crispy onion fritter served with a raita of cucumber, mango chutney and soy yoghurt (ve) (gf)

### Something Sweet

Churros with hot chocolate sauce (v)

Loaded cookie ice cream sandwiches (v)

Strawberries, shortbread and cream (ve)





# SEATED DINNER

## PART 1

Three courses: £75.00 per person

Please choose one starter, one main course and one dessert for your guests to enjoy:

### Starters

Roast quail with quinoa salad, heritage carrots, pickled cauliflower and Dorset black garlic mayonnaise (gf)

Smoked duck and confit chicken terrine with a celeriac and apple salad, piccalilli gel and crispy skin (gf)

Cornish crab salad with pickled radishes, soft quail's egg and tomato gazpacho (gf)

Cider and honey cured fillet of sea trout with roasted and pickled beets, seaweed salad, beetroot caviar and dill mayonnaise (gf)

Cured fillet of Cornish mackerel with heritage tomatoes, pickled beetroot, black olive tapenade and lemon dressing (gf)

Compressed watermelon with crispy aubergine, sun-dried tomato relish, vegan feta cheese and mint and chilli dressing (ve) (gf)

Cauliflower panna cotta with a pea and giant couscous salad, seeded cracker, mint oil and apple balsamic vinegar dressing (ve) (gf)

Tomatoes with caramelised onion relish, sesame wafers, black olive oil, burrata and basil salad (v) (gf)

### Mains

Roast breast of Creedy Carver duck with confit leg, thyme potato fondant, butternut and honey purée, leek and Madeira sauce (gf)

Breast of corn-fed Devonshire chicken with a black truffle mousse, pea purée, rosemary flavoured crispy potatoes and Madeira jus (gf)

Fillet of bass with smoked mashed potato, saffron and mussel cream sauce, sea vegetables and deep fried leeks (gf)

Baked fillet of salmon with a crab and chive crust on crushed jersey royals, braised lettuce, peas and broad beans, seared baby onions, crab velouté sauce and tomato oil (gf)

Slow cooked feather blade of beef with a shallot tart, summer vegetables, horseradish potato purée, fillet of beef and truffle sauce (gf)

Cumin rubbed rump of lamb with sweet potatoes, aubergine and spinach, shoulder of lamb parcel, pine nuts and red pepper jus

Butternut squash risotto with sautéed mushrooms, cheese crackling and salsa verde (v) (gf)

Open ravioli of roasted celeriac, turnip tops, roasted and pickled pink onions and a parsley and pickled walnut pesto (ve)

Crispy potato terrine with asparagus, aubergine roll, pickled onion and tomato oil (ve) (gf)

All prices exclude VAT

# SEATED DINNER

## PART 2

Three courses: £75.00 per person

Please choose one starter, one main course and one dessert for your guests to enjoy:

### Desserts

White peach with elderflower jelly and champagne sorbet

Yuzu curd tart with textures of meringue, mango sorbet and strawberry salad  
(v)

Cherry parfait with an almond and cherry financier, vanilla mascarpone  
and Amaretto gel (v)

Fromage blanc panna cotta with rhubarb, vanilla marshmallows  
and blackberry foam

Malted brownie with banana, peanut brittle and caramel ice cream

Mixed berry summer pudding with lemon verbena sorbet and  
Chantilly cream (ve)

Raspberry and dark chocolate délice with raspberry sorbet and meringue  
(ve) (gf)

Fairtrade filter coffee and a selection of Fortnum & Mason teas and herbal infusions with petits fours

All prices exclude VAT





# FOOD STATIONS

Food stations present an innovative option for receptions and serve as an excellent substitute for conventional sit-down lunches or dinners. Our Executive Chef, Anton Manganaro, has curated these themed menus and food stations inspired by British cuisine with international flavour influences. Here are a few examples, but we have plenty more ideas we can discuss with you, feel free to inquire for more options.

Minimum 50 guests.

## Charcuterie Station £26.00 per person

**A selection of hard, soft and blue cheeses from cows, goats and sheep milk (ve options also available) and Trealy Farm charcuterie served with:**

Mini caramelised onion and cheddar tartlets (v)

Cornichons and pickled onions

A selection of breads and crackers, chutneys, nuts and dried fruits

## Sushi and Sashimi Station £28.00 per person

**A selection of freshly made sliced fish and handmade Nigiri and rolled fish and vegan Maki rolls served with:**

Yuzu kosho mayonnaise

Marinated soya sauce

Pickled Japanese vegetables

Chilli flakes

Dried seaweed and sesame seeds

## Poke Bowl Station £24.00 per person

**A selection of salmon, mackerel or tuna served with:**

Toasted macadamia nuts, cucumber spaghetti, radish, spring onion, toasted black and white sesame seeds, crispy shredded seaweed, sliced chillis, edamame beans, bitter leaves and herb salad

**Plus:** avocado, kombu, brown and white rice alongside spicy fish sauce, lime and soy dressing

## BAFTA Traditional Grazing Table £22.00 per person

**A selection of our most popular tasty bites to include:**

Scotch eggs with homemade HP sauce

Black eyed pea fritters with sweet chilli sauce (ve) (gf)

Beetroot hummus with spiced chickpeas, chargrilled pitta and crispy vegetable sticks (ve)

Pork pies with piccalilli

Hot smoked trout pâté with toasted Viennese baguette

## Dessert Station £22.00 per person

**A selection of mini sweet treats to include:**

Mini hazelnut praline choux buns (v)

Graham cracker raspberry cheesecakes (v)

Dark chocolate cup with a Black Forest cream and Griottines cherries (ve) (gf)

Mixed berry pavlova (v) (gf)

Strawberry crème brûlée (v)



## Pre-dinner

Three canapés and a glass of Champagne Taittinger £27.50 pp

Chef's selection of four canapés £18.50 pp

## Amuse-bouche £6.50 per item

Gazpacho with a black olive puff and goat's cheese

Rare seared tuna with a soba noodle salad

Smoked eel with caramelised shallot sablé, gooseberry and horseradish Chantilly

Dorset crab cake with hollandaise sauce and pickled cucumber

Filo triangles with artichoke, feta, mint and soured avocado (v)

## Pre-dessert £6.50 per item

Citrus salad with lemongrass ice cream (v)

Pineapple granita with a coconut mousse

Amalfi lemon jelly with earl grey madeleines (v)

Rhubarb compote with vanilla cream (v)

Blackcurrant sorbet with lime jelly

## British Cheeseboard

Three choices of cheese £11.00 pp

Four choices of cheese £14.00 pp

*We can help you select the finest British cheeses to accompany your menu at BAFTA 195 Piccadilly. Your selection will be presented with apples, grapes, homemade chutney and a selection of crackers.*



All prices exclude VAT

Do you have a food allergy or intolerance?

**We provide allergen information on the 14 major allergens.**

Please consult your planning manager for details on allergens in our dishes. During your event, details will be available at stations, providing information on allergens across your selected menu to help attendees make informed choices. Where appropriate labelling will also be provided for quick access to information.

Keep in mind that, like all catering establishments, there is a risk of cross-contamination. While we strive to minimise this, we cannot guarantee it won't occur.

We request that you provide your guests' dietary requirements 2 weeks prior to your event date to enable our teams to provide adequate assistance in safeguarding your attendees and to offer alternative menu options if required. We also encourage guests with food allergies or intolerances to inform our staff on the day of your event so we can better accommodate their needs.

## MAJOR ALLERGENS



Mustard



Molluscs



Fish



Nuts



Crustaceans



Eggs



Soya / soybeans



Sulphites



Milk



Gluten



Peanuts



Sesame



Celery



Lupin



