

Kindred Food & Drink

We think food should earn its place on the agenda. When you book with us, we'll work with you in advance to put together something that fits your day — restaurant-quality dishes and seasonal British ingredients, chosen with your group in mind.

Dietary requirements and allergies catered for individually — please let your event manager know in advance. Halal available on request. Prices exclude VAT.



Breakfast

Viennoiserie Selection

Croissant, pain aux raisins, pain au chocolat

Greek Yoghurt and Granola

Maple nut granola (gf) (pb on request)

Optional Extras

Seasonal Fruit Bowl and Baked Muffins

Blueberry, carrot and chocolate muffins, market seasonal fruits (pb)

£5 per person

Breakfast Muffin

Fried Cacklebean egg, Emmental, Dijon mayonnaise and your choice of Cumberland sausage, smoked streaky bacon or crispy hash brown

£9 per person

Afternoon Treats

A selection of bite-size sweet treats.

**Salted Caramel Brownie | Pistachio and Cranberry Flapjack |
Lemon and Ginger Shortbread** (gf) (pb)

Lunch

This is a sample menu — dishes change. Please ask your event manager for the most up-to-date menu for your event.

Choose two sandwiches, one salad, two pizzettas and one pasta, served buffet style.

Sandwiches

Choose two

Gluten-free bread available on request

- Cured Ham, Beef Tomato, Chutney and Mixed Leaves, Onion Bread
- Grilled Chicken Thigh, Tarragon Mayo, Tomato and Rocket, Ciabatta
 - Pulled Spiced Oyster Mushroom, Kale Slaw, Potato Bun (pb)
 - Cashel Blue, Pear, Spinach and Honey Dressing, Focaccia (v)

Salads

Choose one

- Harlequin Olive, Vine Tomato, Cucumber, Basil and Ciabatta Croutons (pb) (gf on request)
- Grilled Tenderstem Broccoli, Green Beans and Kale, Miso Dressing and Ancient Grains (pb)
 - Spiced Aubergine and Sweet Potato, Lemon Yoghurt, Pomegranate and Couscous (pb)
 - Roasted Butternut Squash, Artichoke, Spinach and Pumpkin Seed Granola (pb) (gf on request)

Pizzette

Choose two

Served on long plates, cut in four.

- Smoked Corno di Toro Pepper, Tomato and Capers (pb)
 - Fior di Latte, Beef Tomato and Basil (v)
- Pecorino, Confit Garlic, Parsley and Crispy Shallots (v)
 - Prosciutto, Fior di Latte, Tomato and Rocket

Pasta

Choose one

Tubetti macaroni, served in a large sharing dish.

Gluten-free option available on request.

- Roast Heirloom Tomato, Mauve Aubergine and Olive, Rocket and Basil oil (pb)
 - Wild Mushroom, Spinach and Pecorino Cream, Pangrattato (v)
- Grilled Courgette, Green Bean and Kale Pesto (v)
 - Braised Leek, Cavolo Nero and Sage Butter (v)

Gluten-free (gf) | Plant-based (pb) | Vegetarian (v)

