

KING'S FOOD HOSPITALITY & EVENT CATERING MENU

KING'S FOOD

Menu & prices valid until 30th March 2025



KING'S FOOD HOSPITALITY & EVENT CATERING MENU

This menu has been created to suit a wide range of events, tastes and budgets from light refreshments to working lunches, receptions and formal dinners.

To order from this menu, please observe the following terms and conditions:

- A minimum spend of £20 is required for all delivered orders.
- Staffing costs apply on weekends and bank holidays and will be charged at half day (£50 per 50 people) and full day (£100 per 50 people) rates.
- All evening events are to finish by 22:00 unless previously agreed. Additional staffing costs may apply for later finish time.
- 3 working days' notice is required for beverages, snacks and working lunches.
- 7 working days' notice is required for all other menu items and for events that take place outside of normal business hours.
- 7 working days' notice is required for all events that require service.
- **If we do not receive 7 working days' notice of your food order then the food will be selected by our Chefs. The catering will remain within your budget and dietary requirements but the style and service may vary.**
- Hot food is only available in certain locations - please check before ordering.
- If tap water is requested for events then a levy of 50p per person will be added to the booking to cover the cost of washing glassware/supplying disposables.
- Prices shown do not include VAT - applies to all **external** bookings.
- Festive menu valid from 25th November – 31st December when this menu will resume again until March 25

Please let us know about any specific dietary requirements or allergies at the time of booking with 3 working days' notice. We cannot guarantee that last minute requests will be accommodated.

Please note that we cannot guarantee that our catering is free from nuts or gluten as products containing these items are prepared in the same environment.

We can cater for all religious dietary requirements, but additional charges may apply, and 7 working days' notice is required for Kosher orders.

King's Food is committed to sustainable catering, and we endeavour to use ethical, Fairtrade, higher welfare and locally sourced produce wherever possible.

To reduce food waste, we now provide takeaway boxes free of charge. Please note that if food is taken off site, it is done so at the individuals risk. Food safety regulations recommend that food is consumed within 2 hours of being served. King's Food is not liable for any issues that arise from food being consumed after this time or as a result of improper transportation/storage.

KEY

(GF) Gluten Free

(V) Vegetarian

(VE) Vegan

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KING'S FOOD HOSPITALITY & EVENT CATERING MENU

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BEVERAGES & SNACKS

Tea and coffee (Fairtrade) - per person	£2.50
Tea, coffee and biscuit (GF & VE options available) - per person	£3.30
Tea, coffee and Danish - per person	£4.50
Tea, coffee and croissant - per person	£4.50
Tea, coffee and fruit - per person	£3.85
Fruit juice (from concentrate) 1L	£5.10
<i>Orange, apple & cranberry</i>	
Freshly squeezed orange juice 1L	£6.60
Sparkling elderflower 1L	£6.60
Still or sparkling water 750ml	£2.15
Can O' Water 330ml (still or sparkling)	£1.40
Premium soft drinks cans	£1.90
Soft drinks cans	£1.60
<i>Pepsi, Diet Pepsi, Pepsi Max, 7UP and Tango</i>	



SWEET

Minimum order is 6 of each item

Selection of mini pastries (V) - 2 per person	£3.25
<i>Croissant, cranberry twist, chocolate twist, cinnamon swirl, custard roll - A selection will be supplied</i>	
Danish crowns (VE) - 1 per person	£2.95
<i>Custard & hazelnut, cherry, orange & hazelnut - A selection will be supplied</i>	
Croissants (VE) - 1 per person	£2.95
<i>Plain, blueberry & raspberry - A selection will be supplied</i>	
Cinder toffee brownie (VE)(GF) - 1 per person	£2.75
Cupcakes (V) - 1 per person	£3.60
<i>Carrot, chocolate, lemon, red velvet - A selection will be supplied</i>	
Scones with whipped cream & strawberry jam (V) - 1 per person	£3.60

No minimum order

Lotus Biscoff biscuits (VE)	£1.00
Biscuit selection (GF & VE options available)	£1.00
Hazelnut & chocolate snack bar (V)(GF)	£2.85
Fresh fruit	£0.80

SAVOURY

Pipers sea salt crisps - 150g bowl (VE)(GF)	£4.95
Marinated Sicilian olives - 120g bowl (VE)(GF)	£5.45
Cornchips with plant-based sour cream and salsa (VE)(GF)	£4.35

BREAKFAST OPTIONS

The minimum order for all breakfast packages and additional items is 6.

WORKING BREAKFAST

£6.95

Croissants (VE) - 1 per person

Plain, blueberry & raspberry - A selection will be supplied

Whole fruit bowl

Freshly squeezed orange juice, still & sparkling water

Tea & filter coffee (Fairtrade)

Additional items:

Danish crowns (VE) - 1 per person

£2.95

Custard & hazelnut, cherry, orange & hazelnut

Deluxe plant-based sausage roll with pumpkin seed & smoked salt (VE) £3.70

Plant-based sausage, cheese & Stokes tomato chutney muffin (VE) £3.70

Fruit smoothie (VE) £1.90

Fruit salad £2.30

Greek yoghurt, Kent honey, granola (V)(GF) £3.40

Selection of mini pastries (V) - 2 per person £3.25

Croissant, cranberry twist, chocolate twist, cinnamon swirl, custard roll

Sausage, cheese & Stokes tomato chutney muffin £4.00

Mini smoked salmon, cream cheese & dill bagel - 2 per person £3.95

DELUXE WORKING BREAKFAST

£12.65

Fruit smoothie (VE)(GF)

Greek yoghurt, Kent honey, granola (V)(GF)

Mini smoked salmon, cream cheese & dill bagel

Danish crowns (VE) - 1 per person

Custard & hazelnut, cherry, orange & hazelnut

Freshly squeezed orange juice, still & sparkling water

Tea & filter coffee (Fairtrade)



LUNCH PACKAGES

Delicious lunches to meet all tastes and budgets. To encourage our colleagues to be more sustainable in their choices, our sandwich selection is now made up of all vegetarian and vegan sandwiches. Meat, fish and gluten free options are available on request. All our lunches are priced per person. The minimum order for all lunch packages is 6.

WORKING LUNCH

£10.00

Selection of premium vegetarian & plant-based sandwiches

Whole fruit bowl

Pipers sea salt crisps (VE)(GF)

Still & sparkling water

Working lunch refreshment add-on

£2.75

Tea, filter coffee & fruit juices

ARTISAN SANDWICH LUNCH

£15.10

Selection of premium vegetarian & plant-based sandwiches with house selection of wraps

Whole fruit bowl

Pipers sea salt crisps (VE)(GF)

Fruit juices, still & sparkling water

Tea & filter coffee

PACKED LUNCH BAG

£12.65

Premium sandwich, packet of crisps, sweet treat & water



Lunch package add-on

£5.45

(This item can only be ordered with lunch packages)

Pea, spinach & ricotta arancini with basil mayo & cheese (V)

Crispy mixed vegetable gyoza with sriracha mayo (VE)

Marinated olives (VE)(GF)

BUFFET

A service assisted buffet meal for 20 people or more.

Please allow 1 hour set up time for your function when room planning. For each booking you will receive enough food for each guest to have a full portion, but we expect most guests to try more than one dish therefore will not be a full portion of each dish ordered.

HOT BUFFET

£21.45

Please choose 2 items from the following

Roast rainbow carrots with warm houmous, chickpeas, orange & cumin dressing served with rice (VE)(GF)

Roast rainbow carrots with chicken thighs, orange & cumin dressing served with rice (GF)

Mushroom stroganoff with broccoli pesto & toasted almonds, served with rice (VE)

Chicken stroganoff with broccoli pesto & toasted almonds, served with rice

Pollock fillet with Sicilian caponata (tomatoes, garlic, olives & capers), served with nut free pesto pasta

Butterbeans with Sicilian caponata (tomatoes, garlic, olives & capers), served with nut free pesto pasta (VE)

Chicken makhani, coriander dressing, crispy onions, served with rice (GF)

Dahl makhani, coriander dressing, crispy onions, served with rice (VE)(GF)

Crispy Korean BBQ pork with rice noodles & vegetables (GF)

Crispy Korean tofu with rice noodles & vegetables (VE)(GF)

Served with:

Green salad (VE)(GF) & whole fruit

Upgrade your green salad:

£2.60

Waldorf (VE)(GF) or Greek salad (VE)(GF)



BUFFET



COLD BUFFET

£21.45

Roast beetroot, apple, butterbeans & chimichurri (VE)(GF)

Roast salmon & pollock, potato & pickled turnip salad with salsa verde (GF)

Miso roast chicken, sticky rice with mooli salad, yuzu & ponzu dressing

Roast parsnip, chargrilled orange, chilly & honey dressing with sunflower seeds (VE)(GF)

Greek salad with plant-based feta, tomatoes, olives & cucumber (VE)(GF)

Whole fruit

Additional items:

Bread rolls & butter (V)

£1.20

Roast seasonal vegetables (VE) (served hot or cold)

£2.30

Chef's choice dessert

£4.60

Buffet drinks package: Tea & filter coffee, fruit juices, still & sparkling water

£4.25

SHARING PLATTERS

An ideal addition to a sandwich lunch or buffet, our platters are also a great choice for a drinks reception. Prices are per person and can be ordered for a minimum of 10 people or more.

PLANT-BASED GYOZA PLATTER

£6.95

Spicy vegetable gyoza (VE)
Shiitake mushroom gyoza (VE)
Mixed vegetable gyoza (VE)
Pickled mooli (VE)(GF)
Sushi ginger (VE)(GF)
Sweet chilli dipping sauce (VE)
Soy & syrup dipping sauce (VE)

PLANT-BASED INTERNATIONAL MEZZE PLATTER

£6.95

Plant-based sausage roll with pumpkin seeds & smoked salt (VE)
Baked beetroot falafel, red pepper houmous with fresh coriander (VE)(GF)
Onion bahji with minted coconut yoghurt (VE)
Mixed vegetable gyoza (VE)
Tapioca crackers (VE)(GF)
Red pepper houmous (VE)(GF)
Cucumber, cherry tomatoes & carrot crudités (VE)(GF)

ARTISAN MEAT & CHEESE PLATTER

£8.10

Cured meat selection - *Coppa, Milano salami, Serrano ham*
British cheddar (V)(GF)
Marinated olives (VE)(GF)
Cornichon (VE)(GF)
Plum & apple chutney (VE)(GF)
Ciabatta (VE)(GF bread available on request)
Herb butter (GF)



SHARING PLATTERS

CHEESE BOARD

£8.10

British cheddar
Cornish yarg
Clawson stilton
Somerset camembert
Cheese biscuits
Grapes



FOCACCIA PIZZA PLATTER

£6.95

(3 pieces per person)

Toppings - choose 2 from below

Pepperoni
BBQ chicken
Four cheese (V)
Pepper & sweetcorn (*VE option available*)
Cheese & mushroom (*VE option available*)

Pizza will be served at room temperature and the quality will be impaired if service time is delayed by more than 20 minutes.



FINGER FOOD

Please choose from the selection below. Finger food can be ordered for 20 people or more and the prices are per person.

4 from the list below	£13.20pp
6 from the list below	£17.10pp
8 from the list below	£20.30pp

SAVOURY

Baked beetroot falafel, red pepper houmous, fresh coriander (VE)(GF)

Oven baked pakora & onion bahji with mint yoghurt (VE)

Plant-based sausage roll with pumpkin seeds & smoked salt (VE)

Spicy vegetable gyoza (VE)

Roast vegetable & feta tart (V)(GF)

Pork sausage roll with sunflower seeds & rosemary

Pea, spinach & ricotta arancini, basil mayo, cheese (V)

Tikka chicken skewers (GF)

Lemon & herb chicken skewers (GF)

Cheese & smoked paprika straws (V)

SWEET

Mini macarons (V)(GF)

Chocolate brownie bites (VE)(GF)



CANAPÉS

Canapés must be ordered for a minimum of 30 people. Please specify which canapés you require when ordering.

Canapés can only be delivered to certain locations, please check before ordering.

Choose 4 from the list below £17.60pp

Choose 6 from the list below £24.20pp

Choose 8 from the list below £31.30pp

COLD CANAPÉS

Chargrilled vegetable terrine, red pepper coulis (V)(GF)

Slow roasted cherry tomato & feta bruschetta (VE)

Coronation chicken, apricots, coriander on charcoal tart

Duck & pork rilette, cornichon, crouton

Lime marinated cod blini, yuzu pearls, crème fraiche

Zalmon tartare spoon, tapioca cracker (VE)(GF)



HOT CANAPÉS

Maple blackened sweet potato, salted pecan nuts (VE)(GF)

Pan fried, 3D printed flank steak, truffle horseradish cream, crispy onions (VE)

Bratwurst, brioche crouton, mustard, Stokes ketchup, crispy onion

Roast smoked scallop, horseradish, pickled apple on rye



SWEET CANAPÉS

Eton mess spoon (VE)(GF)

£2.55 each

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BOWL FOOD

Bowl food can be ordered for a minimum of 30 people.

Please note that bowl food is only available in certain locations, please check before ordering.

Choose 2 from the list £15.40pp

Choose 3 from the list £22.00pp

Choose 4 from the list £26.40pp

HOT

Fable mushrooms bourguignon, buttered mash, peas (VE)(GF)

Asma Khan's chickpea biryani, crispy onions, puffed quinoa (VE)(GF)

Chicken biryani, spiced cauliflower, puffed millet, chilli oil (GF)

Sweet & spicy Korean fried fish fillet, kimchi style salad, beanshoots

Sweet & spicy Korean fried tempeh, kimchi style salad, beanshoots (VE)

'Planted' peppered steak, triple cooked chips, watercress, chimichurri (VE)(GF)

COLD

Cauliflower cooked two ways, roast almonds, minted peas, cashew cream (VE)(GF)

Bocconcini, heritage tomatoes, savoury granola, pesto, smoked sea salt (V)(GF)

Pollock ceviche, sweetcorn, mango & chilli salsa, prawn cracker (GF)

Smoked chicken breast, roast butternut squash, rocket, herb croutons

DESSERT

Churros, cinnamon sugar & warm salted chocolate ganache (VE)

Vanilla cheesecake, oat crumble, pear compote & amaretti (V)(GF)

Chilled coconut rice, blackened pineapple, puffed quinoa (VE)(GF)

Chocolate & raspberry dessert (VE)(GF)



FORMAL DINING

3 courses - £52.50pp | 2 courses - £41.50pp

Formal dinners must be ordered for a minimum of 10 people.

Please choose one starter, a main and a dessert from the list below.

Formal dining can only be served in certain locations, please check before ordering.

Package includes menu cards, still & sparkling water, bread, tea & coffee.

STARTERS

Beetroot & apple tart, roast garlic, whipped butterbeans, balsamic (VE)

Smoked salmon gravadlax, braised celery, horseradish crème fraiche (GF)

Duck croquette, sweet potato puree, pickled turnips (GF)

Marinated carrot lox, braised celery, balsamic pearls, dill cashew cream (VE)(GF)

Ham hock & pea terrine, sourdough, leek & pear piccalilli

MAIN

Pearl barley risotto, braised Portobello mushroom, La Vie lardons, black truffle oil & pesto (VE)

Roast fillet of “Redefine Steak”, sticky rice, shiitake mushroom, sweet chilli button onions (VE)

Roast fillet of haddock, sticky rice, kale, five spiced mussel veloute

Slow roast duck leg, spinach & potato puree, fondant carrots, port jus (GF)

Corn fed chicken breast, fondant potato, leek & wild mushroom sauté, tarragon cream (GF)

‘Planted’ chicken breast, fondant potato, leek & wild mushroom sauté, tarragon cream (VE)(GF)

DESSERT

Vanilla cheesecake, oat crumble, cinnamon cream, orange macerated apricots (VE)(GF)

Chocolate cremeux, chocolate soil, dried raspberries, anglaise sauce (V)(GF)

Apple tarte tatin, whipped cream, roast hazelnuts (V)

Selection of British cheeses, plum chutney, quince jelly, crackers (V)



Optional Extras

Place names	£1.10pp
Additional sorbet course	£3.60pp
Additional cheese course	£8.80pp
Petit fours (2 pieces)	£4.85pp
Dessert wine	POA
Glass bowl centrepiece	£11.00 each
Floral decorations	POA

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EVENTS

Tailor your event by adding one of the options below. All prices are per person. Available in certain locations only, please check before ordering.

INTERNATIONAL BURGER STATION (minimum order of 40)

£19.80

A choice of burgers with a selection of international garnishes, served with lightly spiced potato wedges & 'slaw

Burgers

Fable mushroom burger in beetroot & seed bun with crisp leaf, tomato, cucumber & olive salsa (VE)

Grilled chicken fillet in brioche bun with Stokes ketchup, american mustard, cheese sauce & pickles

Breaded fish fillet in brioche bun with kimchi style salad, lime mayo & ginger spiced BBQ sauce

SUSHI BAR - subject to availability (minimum order of 40)

£15.00

Price includes 4 pieces of traditional Japanese sushi per person

LIVE SUSHI MASTERCLASS - Strand Campus Only (for 20 to 80 people)

£23.00

Experience the art of traditional sushi making with our qualified sushi chef

PIZZA MASTERCLASS - King's Kitchen Only (for 20 to 30 people)

£23.00

DESSERT FOUNTAINS (for 20 to 50 people)

£17.50

Chocolate or butterscotch fountain with a variety of fruit & indulgent treats (V)

CHEESE FONDUE FOUNTAINS (for 20 to 50 people)

£17.50

Rich, indulgent warm cheese sauce with a variety of breads and savoury treats (V)



APPENDIX

Understanding the carbon footprint of our food is crucial in making sustainable choices. Food items can be categorised based on their CO₂e emissions, and to provide context, these emissions can be compared to everyday activities. For example, very low emissions (less than 800 CO₂e) are seen in foods like lentils and tomatoes, comparable to driving approximately 2 miles or using a computer for about 6-9 hours. Low emission foods (800-1200 CO₂e), such as carrots and potatoes, equate to driving 3-4 miles or boiling an electric kettle about 7-10 times. Medium emissions (1200-1600 CO₂e), found in poultry and eggs, are akin to driving 5-7 miles or running a fridge for about 1 to 1.5 days. High emission foods (1600+ CO₂e), including beef and lamb, have a significantly larger impact, comparable to driving over 8 miles or using an air conditioning unit for about 2 to 3 hours. By being aware of these categories, we can better assess the environmental impact of our dietary choices.

SWEET & SAVOURY SNACKS	Co2 ANALYSIS
Selection of mini pastries - 2 per person	395 gCO ₂ e
Danish crowns - each	592 gCO ₂ e
Selection of Pastries - each average	590 gCO ₂ e
Lotus Biscoff biscuits	38 gCO ₂ e
Shortbread biscuit selection	35 gCO ₂ e
Hazelnut snack bar	58 gCO ₂ e
Fresh fruit - each average	85 gCO ₂ e
Cinder toffee brownie	355 gCO ₂ e
Cupcake	526 gCO ₂ e
Scones with whipped cream & strawberry jam	565 gCO ₂ e
Pipers sea salt crisps - 150g bowl	662 gCO ₂ e
Marinated sicilian olives	42 gCO ₂ e
Cornchips with plant-based sour cream & salsa	190 gCO ₂ e

BREAKFAST OPTIONS	Co2 ANALYSIS
Selection of Pastries - each average	590 gCO ₂ e
Fresh fruit - each average	85 gCO ₂ e
Fruit smoothie	204 gCO ₂ e
Greek yoghurt with Kent honey and granola	393 gCO ₂ e
Smoked salmon mini bagel - 2 per person	86 gCO ₂ e
Danish crowns - each	592 gCO ₂ e
Seasonal fruit salad	485 gCO ₂ e
Deluxe plant sausage roll with pumpkin seeds and smoked salt - 1/4	138gCO ₂ e
Sausage, cheese & 'Stokes' tomato chutney muffins	1251 gCO ₂ e
Plant sausage, cheese & 'Stokes' tomato chutney muffins	705 gCO ₂ e

LUNCH ADD-ON	Co2 ANALYSIS
Pea, spinach & ricotta arancini, basil mayo, cheese	395 gCO ₂ e
Crispy mixed vegetable gyoza, sriracha mayo	592 gCO ₂ e

APPENDIX

BUFFET - HOT	Co2 ANALYSIS
Roast rainbow carrots with warm houmous, chick peas, orange & cumin dressing served with rice	782 gCO ₂ e
Roast rainbow carrots and chicken thighs, orange & cumin dressing served with rice	1488 gCO ₂ e
Mushroom stroganoff with broccoli pesto and toasted almonds, served with rice	794 gCO ₂ e
Chicken stroganoff with broccoli pesto and toasted almonds, served with rice	1492 gCO ₂ e
Pollock Fillet with Sicilian caponata (tomatoes, garlic, olives and capers), served with nut free pesto pasta	817 gCO ₂ e
Butterbeans with Sicilian caponata (tomatoes, garlic, olives and capers), served with nut free pesto pasta	342 gCO ₂ e
Chicken Makani, coriander dressing, crispy onions, served with rice	764 gCO ₂ e
Dahl Makani, coriander dressing, crispy onions, served with rice	672 gCO ₂ e
Crispy Korean BBQ pork with rice noodles & vegetables	1205gCO ₂ e
Crispy Korean BBQ tofu with rice noodles & vegetables	633 gCO ₂ e
Green salad	227 gCO ₂ e

BUFFET - COLD	Co2 ANALYSIS
Waldorf Salad	117 gCO ₂ e
Greek Salad	344 gCO ₂ e
Roast beetroot, apple, butterbeans & chimichurri	279 gCO ₂ e
Miso roast chicken, sticky rice & mooli salad, yuzu and ponzu dressing	854 gCO ₂ e
Roast parsnips, chargrilled orange, chilli & honey dressing, sunflower seed	172 gCO ₂ e
Greek salad with plant feta, tomatoes, olives, and cucumber	344 gCO ₂ e
Roast seasonal vegetables (served hot or cold)	317 gCO ₂ e

SHARING PLATES	Co2 ANALYSIS
Plant-based Gyoza Platter	349 gCO ₂ e
Plant-based International Mezze Platter	462 gCO ₂ e pp
Artisan Meat & Cheese Platter	613 gCO ₂ e pp
Cheese Board	823 gCO ₂ e pp
Focaccia Pizza Platter	388+ gCO ₂ e pp

FINGER FOOD	Co2 ANALYSIS
Baked beetroot falafel, red pepper houmous, fresh coriander	60 gCO ₂ e
Oven baked pakora & onion bahji, mint yoghurt	74gCO ₂ e
Plant sausage roll with pumpkin seeds and smoked salt	552 gCO ₂ e
Spicy vegetable Gyoza	170 gCO ₂ e
Roast vegetable & feta tart	227 gCO ₂ e
Pork sausage roll with sunflower seeds and rosemary	268 gCO ₂ e
Pea, spinach & ricotta arancini, basil mayo, cheese	187 gCO ₂ e
Lemon & Herb Chicken Skewers	373 gCO ₂ e
Tikka Chicken Skewers	393 gCO ₂ e
Cheese and smoked paprika straws	328 gCO ₂ e
Mini macarons	29 gCO ₂ e
Chocolate brownie bite	117 gCO ₂ e

COLD CANAPES	Co2 ANALYSIS
Chargrilled vegetable terrine, red pepper coulis	107 gCO ₂ e
Slow Roasted cherry tomato and feta bruschetta	59 gCO ₂ e
Coronation chicken, apricots, coriander on charcoal tart	169 gCO ₂ e
Duck & pork rilette, cornichon, crouton	62 gCO ₂ e
Lime marinated Cod blini, yuzu pearls, crème fraiche	66 gCO ₂ e
Zalmon tartare spoon, tapioca cracker	37 gCO ₂ e

HOT CANAPES	Co2 ANALYSIS
Maple blackened sweet potato, salted pecan nuts	23 gCO ₂ e
Pan fried, 3D printed new meat flank, truffled horseradish cream, crispy onions	19 gCO ₂ e
Bratwurst, brioche crouton, mustard, stokes ketchup, crispy onion	90 gCO ₂ e
Roast smoked scallop, horseradish, pickled apple on rye	77 gCO ₂ e

SWEET CANAPE	Co2 ANALYSIS
Eton Mess Spoon	29 gCO ₂ e

APPENDIX

BOWL FOOD HOT	Co2 ANALYSIS
Fable mushroom bourgignon, buttered mash, peas	942 gCO ₂ e
'Planted' peppered steak, triple cooked chips, watercress, chimichurri	558 gCO ₂ e
Asma Khan's chickpea biryani, crispy onions, puffed quinoa	402 gCO ₂ e
Chicken biryani, spiced cauliflower, puffed millet, chilli oil	768 gCO ₂ e
Sweet & spicy Korean fried tempeh, kimchi style salad, beanshoots	537 gCO ₂ e
Sweet & spicy Korean fried fish fillet, kimchi style salad, beanshoots	685 gCO ₂ e

BOWL FOOD COLD	Co2 ANALYSIS
Cauliflower cooked two ways, roast almonds, minted peas, cashew cream	436 gCO ₂ e
Bocconcini, heritage tomatoes, savoury granola, pesto, smoked sea salt	739 gCO ₂ e
Pollock ceviche, sweetcorn, mango & chilli salsa, prawn cracker	497 gCO ₂ e
Smoked chicken breast, roast butternut squash, rocket, herb croutons	523 gCO ₂ e

BOWL FOOD DESSERT	Co2 ANALYSIS
Churros, cinnamon sugar and warm salted chocolate ganache	1152 gCO ₂ e
Deconstructed vanilla cheesecake, oat crumble, pear compote and amaretti	1143 gCO ₂ e
Chilled coconut rice, blackened pineapple, puffed quinoa	412 gCO ₂ e
Chocolate & Raspberry Dessert	198 gCO ₂ e

FORMAL DINING - STARTERS	Co2 ANALYSIS
Beetroot & apple tart, roast garlic, whipped butterbeans, balsamic	554 gCO ₂ e
Smoked salmon gravadlax, braised celery, horseradish crème fraiche	633 gCO ₂ e
Duck croquette, sweet potato puree, pickled turnips	576 gCO ₂ e
Marinated Carrot lox, braised celery, balsamic pearls, dill cashew cream	283 gCO ₂ e
Ham hock & pea terrine, sourdough, cauliflower and pear picallili	865 gCO ₂ e

FORMAL DINING - MAINS	Co2 ANALYSIS
Pearl barley risotto, braised portobello mushroom, La Vie lardons, black truffle oil & pesto	824 gCO ₂ e
Roast fillet of 'Redefine flank', sticky rice, shiitake mushroom, sweet chilli button onions	722 gCO ₂ e
Roast fillet of Haddock, sticky rice, kale, five spiced mussel veloute	1161 gCO ₂ e
Slow roast duck leg, spinach & potato puree, fondant carrots, port jus	1481 gCO ₂ e
Corn fed chicken breast, fondant potato, leek and wild mushroom saute, tarragon cream	1474 gCO ₂ e
'Planted' chicken breast, fondant potato, leek and wild mushroom saute, tarragon cream	1199 gCO ₂ e

FORMAL DINING - DESSERTS	Co2 ANALYSIS
Vanilla cheesecake, oat crumble, cinnamon cream, orange macerated apricots	446 gCO ₂ e
Chocolate cremeux, chocolate soil, dried raspberries, anglaise sauce	587 gCO ₂ e
Tarte tatin, whipped cream, roast hazelnuts	401 gCO ₂ e
Selection of British cheeses, plum chutney, quince jelly, crackers	1169 gCO ₂ e

APPENDIX

EVENTS - BURGER STATION	Co2 ANALYSIS
Fable mushroom burger in a beetroot & seed bun with crisp leaf, tomato, cucumber & olive salsa	644 gCO ₂ e
Grilled chicken fillet in a brioche bun with Stokes ketchup, American mustard, cheese sauce & pickles	1261 gCO ₂ e
Breaded Fish Fillet in a brioche bun with kimchi style salad, lime mayo and ginger spiced BBQ sauce	1378 gCO ₂ e

EVENTS - SUSHI MASTERCLASS	Co2 ANALYSIS
4 pieces of sushi per person	465 gCO ₂ e

EVENTS - PIZZA MASTERCLASS	Co2 ANALYSIS
1 pizza per person	358 gCO ₂ e

EVENTS - DESSERT FOUNTAIN	Co2 ANALYSIS
Chocolate or Butterscotch fountain with a variety of fruit & indulgent treats	1245 gCO ₂ e

EVENTS - CHEESE FOUNTAIN	Co2 ANALYSIS
Rich, indulgent warm cheese sauce with a variety of breads and savoury treats	892 gCO ₂ e

KEY:

Very low - <800 gCO₂e

Low - 800 gCO₂e - 1200 gCO₂e

Medium - 1200 gCO₂e - 1600 gCO₂e

High - >1600 gCO₂e