

VINTRY & MERCER

WORKING LUNCH BUFFET

MINIMUM OF 8 GUESTS REQUIRED

MONDAY

Grilled chicken, soy, orange & ginger (G,S)
Papaya salad, peanuts, coriander & chilli (N,F)
Grilled aubergine with sweet miso (G,Se,S)
Mozzarella, tomato & shiso bruschetta (D,G)
Shrimp tempura, wasabi & tarragon mayonnaise (C,G,E)
Sweet & sour tofu, tomato & pineapple (G,S)
Soba noodle, cucumber & wakame, sesame dressing (G,Se,S)
Thai basil panna cotta with berries (D,S)

TUESDAY

Salmon teriyaki, pickled vegetable (F,G,Se,S)
Chicken kakiage, chilli salt (E,G,S)
Smoked aubergine salad, ponzu & spring onion (G,Se,S)
Crispy fried tofu, chilli jam & basil (G,S)
Caesar salad, wasabi, anchovy & Parmesan (D,E,F,G)
Fried rice with mushroom, spring onions & ginger (G,S)
Spinach salad, sesame dressing (Se,G,S)
Green tea crème brûlée (D,E)

WEDNESDAY

Glazed barbeque chicken, coriander, peanuts & spring onion (P,G,S)
Burrata with sweet chilli, basil & mandarin (D)
Shrimp banh mi, carrot & guacamole (C,G,S,Se)
Kohlrabi apple & wasabi coleslaw (E)
Fishcakes, chilli & coriander, aioli (F,E,G,S,Se)
Broccoli salad, satay dressing (P,Se,G,S)
Vietnamese vegetable rolls (Se,P,G,S)
Pear & sesame crumble cake (D,E,G,Se)

Allergy key

Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

If you have any specific dietary requirements or allergies, please let us know. While we will do our very best to accommodate you, unfortunately we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

A discretionary 12.5% service charge will be added to your bill. Prices are inclusive of VAT.

VINTRY & MERCER

THURSDAY

Beef teriyaki steamed bun, crispy onions & mustard (G,Se,S,Mu)

Tempura white fish, spicy mayonnaise (G,F,E,S)

Tofu, sesame dressing (G,Se,S)

Mushroom donburi (G,S,Se)

Mozzarella, tomato & chilli jam (D)

Roast beetroot salad, goat cheese, miso dressing (D,G,S,Se)

Focaccia, smoked salmon & wasabi cream cheese (G,F,D)

Yuzu cheesecake tart (D,E,G)

FRIDAY

Roast cod with ponzu butter & chives (F,G,D,S,Se)

Stir fried beef & peppers with oyster sauce & Thai basil (G,C,Se,S)

Grilled aubergine with sweet miso (Se,G,S)

Fried rice with shrimp, ginger & spring onions (C,G,S)

Grilled manchego toasties with chilli sauce (D,G)

Tomato & shiso salad, spicy soy dressing (G,S)

Soba noodles, cucumber, wakame & bonito (G,FS,Se)

Green tea roulade (D,E,G)

SANDWICH LUNCH BUFFET

MINIMUM OF 8 GUESTS REQUIRED

SANDWICHES & SALADS

Chicken katsu sando (G,E,D)

Smoked salmon, wasabi & tarragon mayonnaise (F,G,E,D)

Cheese toastie with sweet chilli sauce (G,D)

Crushed avocado, lime, chilli & mint (Ve,G)

Tomato & shiso

Rice noodles, white cabbage, carrot & cucumber with sesame, honey & soy dressing (Se)

Allergy key

Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

If you have any specific dietary requirements or allergies, please let us know. While we will do our very best to accommodate you, unfortunately we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

A discretionary 12.5% service charge will be added to your bill. Prices are inclusive of VAT.