

VINTRY & MERCER

WORKING LUNCH BUFFET

£40.00 PER PERSON

MINIMUM OF 8 GUESTS REQUIRED

MONDAY

Beetroot, kale, Manchego salad (D,SD)
Soy tossed bean sprouts & green beans (S,SE)
Spicy vegetables fried rice (S)
Pork & kimchi dumplings, peanut & lime dip (P,G,SE,S)
Crispy chicken steamed bun (G,SD,D,E,MU)
Smoked salmon on toast, chilli & avocado mousse (G)
Tempura squid, sweet chilli sauce (G,SD,S)
Yuzu pannacotta (D)

TUESDAY

Broccoli salad, sesame dressing (SE,S)
Mozzarella, tomato, shiso bruschetta (D,G,SD)
Vegetable lentil dhal (CE,MU)
Beef noodle salad, ponzu dressing (G,S,SD,SE)
Black pudding scotch eggs, aioli (E,MU,SD,G)
Smoked trout, potato & watercress salad (F,MU,SD)
Chilli sauté shrimps, tomato ceviche (SD,C)
Cherry cheesecake (D,E,G,N)

WEDNESDAY

Burnt aubergine, mozzarella, pepper coulis (D,SD)
Potato shiso salad (SD,MU,E)
Padron peppers, miso & sesame (S,SE)
Teriyaki beef skewers (SE,SD,S)
Chicken Caesar salad, wasabi dressing (G,D,E,MU,F)
Smoked haddock scotch eggs (E,G,MU,SD)
Baked cod, pearl cous cous, lime yogurt (F,D)
Banana chocolate brownie (G,D,E,S)

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.

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THURSDAY

Spicy stir-fried vegetables (S,SE)
Spinach yuzu miso salad, crispy shallots (S,SD)
Crispy tofu, onion, chilli, coriander (S,SD)
Chicken gyoza, ponzu sauce (S,G,SD)
Duck fried rice, cucumber, spring onion, tonkatsu sauce (S,G,SD)
Tempura shrimp steamed bun, sweet chilli sauce (G,MO,SD)
Salmon, avocado & asparagus sushi roll (F,SE,S)
Coconut rice pudding, mango sauce (D,S)

FRIDAY

Roasted artichokes, avocado & pepper salsa
Teriyaki beef skewers (G,S,SD,CE)
Caesar salad, wasabi dressing (F,E,G,D,MU)
Chicken katsu curry, steamed rice (G,E)
Tempura haddock, watercress mayo (G,F,E,MU,SD)
Caramelized onion & anchovy on toast (G,F,D)
Chilli saute shrimps, tomato ceviche (MO,S,SD)
Pear & sesame crumble cake (SD,E,D,G)

SANDWICH LUNCH BUFFET

£25.00 PER PERSON

MINIMUM OF 8 GUESTS REQUIRED

SANDWICHES & SALADS

Mushroom & blue cheese toastie (G,D,SD)
Avocado & crushed soy egg on sourdough (S,G,E)
Pork & kimchi quesadilla, peanut dressing (P,G,S,SD)
Tempura cod, watercress mayo, pickled radish on granary (F,G,E,MU,SD)

Miso aubergine, mixed beans and tofu salad (S,SD)
Beef noodle salad, ponzu dressing (S,SD)

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)

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