

VINTRY & MERCER

WORKING LUNCH

INCLUSIVE

MINIMUM OF 8 GUESTS REQUIRED

PER FUNCTION ORDER 2 SALADS, 1 MEAT, 1 FISH, 1 VEG, 1 DESSERT

SALADS

Asian coleslaw, sesame dressing (G,SE,S) (VE)

Smashed cucumber salad, chilli, soy, red onion (S,SE,G) (VE)

Wasabi Caesar salad, baby gem (E,MU,SD,F)

Soba noodle salad, sweet soy dressing, crumbled tofu (G,S,SD) (VE)

MEAT

Sticky chicken teriyaki, sesame, spring onion (G,SE,SD)

Asian braised crispy pork belly, bok choy, ginger & soy jus (S,SD,CE)

Hoisin glazed seared sirloin, Asian noodle salad (G,S,SD,SE)

FISH

Teriyaki roasted cod, wok fried greens, togarashi (F,G,S,SD,SE)

Sesame seared salmon, teppanyaki soba noodles crisp veg (F,G,S,SD,SE)

Sweet orange chilli prawns, charred broccoli (C,SD)

VEGETARIAN/VEGAN

Hoisin shiitake mushroom pad thai, noodles (G,SE,SD) (VE)

Mizo glazed aubergine, chilli, spring onion, sesame (S,SE) (VE)

Vegetable gyoza, Asian dipping sauce (SE,G,S,) (VE)

DESSERTS

Chocolate tonka choux (G,D,E)

Kumquat macarons (E,N)

Yuzu pannacotta (D,F)

Matcha banana cake (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)

Contains alcohol * Vegetarian (V) Vegan (Ve)

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.