

Working lunch

**WE ARE DELIGHTED TO PRESENT A SELECTION OF EVENT MENUS
DESIGNED TO SUIT EVERY OCCASION**

**THE WORKING LUNCH MENU SELECTION HAS BEEN CREATED BY
OUR EXECUTIVE CHEF ROHIT SHENOY AND HIS TEAM.**

ALL MENUS ARE PRICED AT £40 PER PERSON AND ARE AVAILABLE FOR
GROUPS OF 12 GUESTS AND ABOVE.

FOR EASE OF REFERENCE WE HAVE CREATED 3 SEPARATE MENUS:

MENU 1

MENU 2

MENU 3

ALL MENUS ARE INCLUSIVE OF TEA AND COFFEE

ALL MENUS ARE SUBJECT TO SEASONALITY AND MAY CHANGE ACCORDING TO MARKET AVAILABILITY.

FOR FOOD ALLERGIES AND INTOLERANCES, PLEASE SPEAK TO A MEMBER OF OUR TEAM ABOUT YOUR REQUIREMENTS
BEFORE ORDERING. A FULL LIST OF ALL ALLERGENS CONTAINED IN EACH DISH IS AVAILABLE ON REQUEST.

A SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL,
WHICH IS ALL DISTRIBUTED TO SERVICE STAFF.

ST MARTINS LANE
LONDON

Menu 1

PEARL COUSCOUS (G) (VE)

courgette, carrot, radish, peppers, cherry tomato, pomegranate

CAESAR SALAD (G) (D) (E)

croutons, anchovy, parmesan

CURED MEATS & CHEESE (D)

salami, chorizo, prosciutto, cheddar, brie, stilton

BEEF SLIDER (G) (D) (E)

smoked applewood, lettuce, tomato, pickle, burger sauce

QUICHE (G) (D) (E)

cherry tomato, ricotta, oregano, onion jam

FINANCIER (G) (D) (E) (N)

chocolate, almond

PEACH TART (G) (VE) (N)

black mango gel

(D) Contains dairy | (G) Contains gluten | (N) Contains nuts | (V) Vegetarian | (VE) Vegan | (E) Contains egg

For food allergies and intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available on request.
A discretionary service charge of 12.5% will be added to your bill, which is all distributed to service staff.

Menu 2

HERITAGE TOMATO SALAD (D) (N)

burrata, molasses, pesto, mixed leaves

TUNA NIÇOISE (E)

cos, potato, beans, egg, cherry tomato, olives, balsamic

RAINBOW CAULIFLOWER (D)

olives, capers, sundried tomato, garlic, halloumi

CRISPY CHICKEN SLIDER (G) (D) (E)

lettuce, tomato, pickle, burger sauce

QUICHE (G) (D) (E)

aubergine, miso, sweetcorn, feta

RASPBERRY CHOUX CRAQUELIN (G) (D) (E) (N)

pistachio

MANGO DELICE (VE)

coconut, passion fruit

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Menu 3

GREEN GODDESS (VE)

broccoli, kale, cucumber, avocado, beans, granny smith, herbs, crispy okra

CRAB SALAD

cos lettuce, avocado, radish, spring onion

CRUDITIES & PITA

harissa hummus, babaghanoush, tzatziki, cherry tomato

STEAK AND CHIPS

chimichurri, watercress

RATATOUILLE TART (G) (D) (E)

brie, basil

PAVLOVA (E) (D) (N)

strawberry, creme patissiere

CRÈME CARAMEL (D) (E)

lavender, candied orange

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