



FARMERS &
FLETCHERS
IN THE CITY

Spring and Summer Menu

Farmers & Fletchers in the City



At Graysons, our ethos centres on the pursuit of perfection in every dish we create. Blending expertise with creativity, we transform the finest seasonal ingredients into culinary masterpieces.

Our unwavering commitment to fresh, seasonal produce ensures the highest quality across every dish – from light, wholesome options to the pinnacle of fine dining indulgence.





Refreshments and Coffee Breaks

Drinks

Freshly Brewed Artisan Coffee & a Selection of Fruit & Herbal Teas

Freshly Brewed Artisan Coffee & a Selection of Fruit & Herbal Teas with Assorted Biscuits

Freshly Brewed Artisan Coffee & a Selection of Fruit & Herbal Teas with Assorted Mini Danish Pastries

Freshly Brewed Artisan Coffee & a Selection of Fruit & Herbal Teas with Cakes

All Day Freshly Brewed Artisan Coffee & a Selection of Fruit & Herbal Teas

*Assorted milk substitutes are available upon request

Jugs of Fruit Juices

Apple, Orange, Mango or Cranberry (Serves approximately 5 people)

Still & Sparkling Water



Breakfast

Continental Breakfast

London Smoked and Cured Charcuterie, Artisanal Rennet and Rind Cheeses
London Sour Dough
Sélection Mini viennoiserie and croissants
Fresh Fruit platter and English Hedgerow Berries (VG)
Strawberry and Basil Coconut Yogurt, compote, Coconut Granola (VG)

Energiser Breakfast

London Cured Scottish Salmon, Dulse Crème Fraiche, Mini Porridge Bagel
Bircher Muesli, Blueberries, Almond Butter, Toasted Pumpkin Seeds
Power Toast, Whipped Hass Avocado, Rye Sour Dough, Norfolk Quail Egg
Green Goodness Juice, Kale, Apple, Cucumber, Ginger and Avocado
Watermelon and Pineapple Skewers, Passion Fruit Dressing

Warm Breakfast Rolls

Smoked Suffolk Streaky Bacon, Stone Baked Ciabatta Roll
Grilled Cumberland Sausage, Mini Brioche Roll
Roasted Portobello Mushroom, Isle of Wight Tomato, Young Spinach, Stone Baked Ciabatta (VG)
(Served with a selection of sauces)

A selection of mini pastries and croissants
A selection of mini cakes
Whole fresh fruit basket
Fresh fruit platter with English berries



Working Lunch

Minimum of 10 people

Classic Sandwich Lunch

A selection of 6 Chefs' choice handmade sandwiches served on a malted granary tin loaves
(1.5 round per person)

Sample Fillings:

Montgomery's Cheddar Cucumber and Tomato

Free Range Egg Mayonnaise and Watercress

Crushed Chickpea, Cucumber, Hummus, Red Onion Marmalade

Falafel, Rocket, Red Pepper, Hummus

Piri Piri Chicken, Roasted Peppers, Baby Spinach

'Pole and Line' Tuna, Crème Fraiche, Cucumbers and Peppers

Served with:

Potato & Vegetable Crisps

Seasonal Fruit Bowl



Working Lunch continued...

Executive Sandwich Lunch

A selection of 5 Chef's choice handmade artisan sandwiches, wraps and baguettes (1.5 round per person)

Sample Fillings

Hot Smoked Scottish Salmon, Cucumber, Caper and Dill Cream Cheese, Rye Bagel
'Pole and Line' Tuna, Crème Fraîche, Cucumbers and Peppers, Wheatgerm Baguette
Piri Piri Chicken, Roasted Peppers, Baby Spinach, Challah Roll
Montgomery's Cheddar, Cucumber and Tomato, Stone Baked Ciabatta
Free Range Egg Mayonnaise, Watercress, Mini Brioche Bridge Roll
Crushed Chickpea, Cucumber, Red Pepper Hummus, Caramelised Red Onion, Tortilla Wrap
Avocado and Pea Hummus with Radish and Micro Sorrel, Rye Baguette

Served with:

Mini Lamb, Barrel Aged Feta and Apricot Sausage Rolls
Potato and Vegetable Crisps
Mini Sweet Bites
Seasonal Fruit Bowl



Buffet Menu

Minimum of 20 people

Select Two Main Courses (One Meat or Fish and One Vegetarian or Vegan) Two Sides and One Dessert

Served with Artisan Bread and Butter

Meat

Slow Cooked Romney Marsh Lamb Tagine, Israeli Couscous, Grilled Peach, Torn Mint Herefordshire Jacobs Ladder, Smoked Potato Puree, Wild Garlic, Toasted Pine Nuts

Roasted Sutton Hoo Chicken, Chestnut Mushroom, Young Leek, Lemon Verbena Cream, Jersey Royals

Roasted Suffolk Pork Belly, Grilled Spring Cabbage, Kentish Apple Cider and Grain Mustard Sauce

Fish

Baked Cornish Sea Bream, Orzo Pasta, Warm Isle Of Wight Tomatoes, Basil Vinaigrette Smoked Haddock, Jersey Royals, Calcot Onions, Leek Velouté

Roasted Brixham Cod, Keralan Sauce, Crispy Onion and Lemon Pilaf, Smoked Almonds Steamed Chalk Stream Trout, Toasted Herb Fregola, Wye Valley Asparagus

Vegetarian

Beetroot Gnocchi, Driftwood Goats Cheese, Rainbow Chard, Toasted Hazelnuts Garden Pea Risotto, Barrel Aged Feta, Toasted Seeds, Black Olive, Mint Dressing

Grilled Provençal Vegetable Lasagne, Basil Dressing, Wild Rocket



Buffet Menu continued...

Salads

Giant Couscous Tabouleh, Grilled Watermelon, Goats Cheese, Mint
Jersey Royals, Wye Valley Asparagus, Sorrel Yoghurt, Soft Boiled Burford Brown Egg
Chard Gem, Caesar Salad, Old Winchester, Sour Dough Croute
Isle Of Wight Tomato, English Buffalo Mozzarella, Lovage
New Season Courgette, Grilled Peach, Caper Berries, Chilli, Smoked Almonds (VG)
Fennel, Chicory, Orange and Dill (VG)

Desserts

Mango and Lime Pavlova, Toasted Almonds
London Honey Roasted Peach and Lemon Verbena Eton Mess
Hugh Lowe Farm, Strawberry and Ricotta Cheesecake
Manjari Chocolate and Pistachio Tart, Marinated Cherries
Exotic Fruit Salad, Chilli and Passion Fruit Dressing



Afternoon Tea

Minimum 20 people

A Selection of Finger Sandwiches

Suffolk Ham, Mustard Mayonnaise, Chiltern Watercress, Rye Bread

Sutton Hoo 'Coronation' Chicken, Pickled Raisin, Mini Brioche Roll

London Cured Smoked Salmon, Yuzu Caviar Crème Fraiche, Malted Granary

Compressed Cucumber, Mint and Jalapeno Cream Cheese, Farmhouse White

A Selection Of Sweet Bites

Yuzu and Scottish Raspberry Tartlet

Chocolate Marquise, Raspberry, Mint

Salted Caramel and Chocolate Éclair

Carrot Cake, Orange Cream Cheese, Toasted Walnut

Warm Buttermilk & Golden Raisin Scones, Strawberry Preserve, Cornish Clotted Cream



Cocktail Nibbles

Marinated Gordal Olives
Smoked Almonds
Truffle and Pecorino Nuts
Chilli Rice Crackers
Pretzels
Parmesan Sable
Truffle Crisps

Cocktail Aperitivo

Herefordshire Beef Short Rib Pattie, Smoked Mayonnaise, Monterey Jack, Seeded Brioche
Camden Hells Battered Cornish Hake Goujons, Garden Pea Puree, Tartare Sauce
Bruschetta of Spiced Salami, Leek Mayonnaise, Grilled Artichokes, Sage Crisps
Baked Squash and Taleggio Arancini, Beetroot Ketchup, Aged Parmesan (V)
'Macacini', Smoked Onion Pomodoro Sauce, Toasted Hazelnut (V)
Whipped Driftwood Goats' Cheese, Truffled London Honey, Pistachio, Grilled Focaccia (V)
Burrata, Heritage Tomato Fondue and Kalamata Olive Tartlet, Caperberries (V)



Canape Menu

Minimum of 20 people

Meat

Smoked Duck Breast, Rhubarb Chutney, Brioche, Candied Ginger, Fennel (GF)
Carpaccio Sirloin of Beef, Mustard Crème, Fresh Chilli, Shortbread
Chicken Satay Skewer, Peanut Crumb, Coriander Cress, Chopped Chilli, Nigella Seed
Bray Cured Salami, Griddled Apricot, Black Olive, Pickled Radish Skewer
Smoked Chicken Salad, Capers, Apricot, Baby Gem, Grana Padano (GF)

Fish

Smoked Salmon, Rye, Pickled Golden Beetroot, Fresh Horseradish, Pink Pepper
Gin Cured Salmon Loin, Juniper Gin Glaze, Candy Beetroot, Gin Poached Peel (GF)
Hot Smoked Trout Pate, Sweet Pickle Cucumber, Baby Gem, Trout Roe (GF)
Tom-Yam Spiced Steamed Prawn, Mange Tout, Pickled Mango (GF)

Vegetarian/Vegan

Goats Cheese, Fennel, Coriander Pickled Cucumber, Green Olive (GF)
Almond Cake, Smoked Almond, Smoked Tomato, Harissa Olive Tapenade, Preserved Lemon
Baba Ghanoush, Beetroot Blini, Pomegranate, Golden Beetroot, Nigella Seed, Chive
Wigmore, Fresh Lemon Thyme Shortbread, Apricot Marmalade, Pink Peppercorn (GF)



Canape Menu continued...

Dessert

Orange Cardamom Posset, Chocolate Cup, Red Current, Fresh Orange, Zest (GF)

Amaretti and Tonka Bean Cheesecake, Fresh Raspberry, Lime Zest

Salted Caramel Brownie, Pistachio, Nougat, Passionfruit Cream

Rum and Almond Cake, Orange Curd, Cherry, Sugared Almond

Compressed Pineapple, Blackberry, Blueberry Skewer (GF)



Bowl Food

Minimum of 20 people

Cold Bowls

Slow-Cooked Herefordshire Beef, Tarragon Emulsion, Pickled Mushroom

Sutton Hoo Corn-Fed chicken Caesar Salad, Norfolk Quail Egg

Cured Cornish Mackerel, Heritage Beetroot, Buttermilk Dressing

Cured Chalk Stream Trout, Cucumber, Yuzu Gel, Toasted Buckwheat

Wye Valley Asparagus, Lancashire Bomb Custard, Black Garlic, Hazelnuts

Whipped Goats Curd, Pea Tartare, Nectarine, Purple Basil (V)

Isle Of Wight Tomato, Elderflower Gel, New Season Almonds, Black Olive (VG)

Hot Bowls

Braised Romney Marsh Lamb Shoulder, Wild Garlic Fregola, Confit Lemon Jus

Confit Chicken, Wet Polenta, Spring Vegetables, Lemon Verbena Cream

Roasted Sea Bass, Isle Of Wight Tomato, Basil Consommé

Baked Cornish Cod, Green Thai Curry, Furikake

Black Truffle and Braised Leek Mac 'n' Cheese, Wookey Hole, Crispy Shallots (V)

Glazed King Oyster Mushroom, Watercress Freekah Risotto, Toasted Pine Nut (VG)

Dessert Bowl

Chocolate Brownie, Caramelised White Chocolate Crèmeux, Marinated Cherries

Roasted Peaches, Yoghurt, Crumble

Lemon posset, Meringue, Macerated Scottish Strawberries

Set Buttermilk, Hugh Lowe Farm Strawberries, Bronze Fennel



Fine Dining Menu

Minimum of 20 people

Additions:

Add three Chef's choice canapés to pre-dinner reception

Add a glass of Prosecco on arrival, half a bottle of house wine and half a bottle of water with dinner

Starters

Creedy Carver Duck Liver Terrine

Marinated English Cherries, Brioche

Tempus Cured Norfolk Beef

Beetroot, Grilled Peach, Toasted Hazelnut Dressing

Cornish Crab

Charentais Melon, Basil Emulsion

Wykham Park Asparagus

Black Garlic Ketchup, Coddled Egg Rapeseed Mayonnaise, Old Winchester Crisp (V)

Isle Of Wight Tomato

Baked Ricotta Curds, Elderflower Gel, Kentish Strawberry (V)

Chilled Ajo Blanco

Smoked Almond, Salted Grapes, English Courgette, Rapeseed Oil (VE)



Fine Dining Menu continued...

Mains

Yorkshire Guinea Hen

Truffled Potato Puree, Baby Leeks, Lemon Verbena Jus

Herb Crusted Herdwick Lamb Loin

Potato and Red Pepper Terrine, Pea Puree, Basil Jus (£5.00 supplementary cost)

Cumbrian Dexter Beef Sirloin

Turnip Puree, Spinach, Hash Brown, Smoked Marrow Jus (£5.00 supplementary cost)

Roasted Chalk Stream Trout

Crushed Jersey Royals, Wild Garlic, Shellfish Cream

Summer Squash Pithivier

Beetroot Ketchup, Rainbow Chard, Green House Pesto (V)

English Pea and Mint Tortellini

Courgette, Isle Of Wight Tomato Fondue, Pine Nut Dressing (VE)

Desserts

Set Buttermilk

Kentish Strawberries, Fennel Pollen, Caramelised Chocolate

Valrhona Chocolate Tart

English Cherries, Coconut Sorbet

Pistachio Financier

Poached Apricot, Whipped Yoghurt, Chocolate Sorbet

Glazed Lemon Tart

Scottish Raspberries, Meringue, Lemon Verbena

Pimm's Jelly

Compressed Cucumber, Kentish Strawberry Sorbet, Mint

Alphonso Mango

Coconut Cheesecake, Oat Crumb, Basil (ve)

British Artisan Cheese Board

Damson Preserve, Sour Dough, Grapes, Celery (£8.00 supplementary cost)



Allergen Information

Allergens: GL-Cereals containing Gluten, MI-Milk Milk Products, SO2-Sulphites, MU-Mustard, CE-Celery and Celeriac, CR-Crustaceans, FI-Fish, EG- Eggs, LU-Lupin, MO-Molluscs, NU-Nuts, PN-Peanuts, SE-Sesame, SOY-Soya

Please be aware that our recipes may change at short notice due to unforeseen circumstances such as supplier issues or product specification changes, this could change the allergens listed for any or all dishes.

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish, or wheat. Whilst we strive to mitigate cross-contamination risks, we cannot provide an absolute assurance of allergen absence in our food products.

If you have a food allergy or special dietary requirement, please inform a member of our catering team.

Calorie counting will be available on the day upon request. Please ask a member of our catering team who will be happy to assist.

Please be aware the fish dishes may contain bones. A full list of allergens will be supplied on the day however if you have any specific dietary requirements please speak with a senior member of the catering team.

We work with our in-house caterers Graysons who use the freshest ingredients with a focus on the local and sustainable supply chain. For our food we use seasonal British ingredients wherever possible, so our menus are updated seasonally and include modern takes on traditional British dishes as well as some fabulous dishes with wider influences.

For that extra special feel whatever the event our chefs can work with you to create your very own menu for your event. Whether its bowl food, a formal dinner, finger food, or a boardroom lunch we want you to be wowed by the presentation and astounded by the taste.

Please note that we will require a minimum of 10 working days for all catering orders placed and any changes to your event. Please note that events will incur hire charges for glassware, linen and other items depending on the size & scope of your event.

Farmers & Fletcher's in the City, 3 Cloth St, Barbican, London EC1A 7LD

t: 020 7600 2064

e: farmersandfletchers@graysons.com

w: www.farmersfletcherscity.london

