

Working Lunch

Minimum of 10 people

Classic Sandwich Lunch

A selection of 6 Chefs' choice handmade sandwiches served on a malted granary tin & Farmhouse loafs

(1.5 round per person)

Sample Fillings:

Montgomery's Cheddar, Isle of Wight Tomato Relish

St Ewes Egg Mayonnaise, Chiltern Watercress

Beetroot Falafel, Rocket, Red Pepper Hummus

Dingely Dell Ham, Celeriac Remoulade

Coronation Arlington Chicken, Golden Raisin, Baby Spinach

'Pole & Line' Tuna, Tartare Crème Fraîche, Baby Gem

Served with:

Hand Cut Potato & Vegetable Crisps

Seasonal Fruit Bowl

Executive Sandwich Lunch

A selection of 5 Chef's choice handmade artisan sandwiches, wraps & baguettes

(1.5 round per person)

Sample Fillings

Hot Smoked Scottish Salmon, Cucumber, Caper & Dill Cream Cheese, Rye Bagel

Atlantic Crayfish, Lemon Verbena Mayonnaise, Avocado Wheatgerm Baguette

Cobble Lane Salami, Truffle & Mustard Mayonnaise, Tomato, Castlefranco, Olive Ciabatta

Lincolnshire Poacher, Tomato Jam, Raddiho, Stone Baked Ciabatta

English Mozzarella, Sun Blushed Tomatoes, Wild Garlic Pesto, Wild Rocket, Tomato Focaccia

Crushed Chickpea, Cucumber, Beetroot Hummus, Caramelised Red Onion, Tortilla Wrap

Avocado & Pea Hummus with Radish & Micro Sorrel, Rye Baguette

Served with:

Mini Lamb, Barrel Aged Feta & Apricot Sausage Rolls

Potato & Vegetable Crisps

Mini Sweet Bites

Seasonal Fruit Bowl

SAMPLE MENU
GRAYSONS