



Autumn & Winter 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

Minimum 10 people

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, Dulce 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 Portabella Mushroom, Isle of Wight Tomato, Young Spinach, Stone Baked

Ciabatta (VG)

(Served with a selection of sauces)



Working Lunch

Minimum of 10 people

Classic Sandwich Lunch

A selection of Chef's choice handmade sandwiches served on malted granary tin loaves (1.5 rounds 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 and vegetable crisps

Seasonal fruit bowl



Working Lunch Continued

Minimum 10 people

Executive Sandwich Lunch

A selection of five Chef's choice handmade artisan sandwiches, wraps or baguettes (1.5 rounds 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



Fork Buffet Menu

Minimum 10 people

Select two main courses - one Meat / Fish / Vegetarian / Vegan, two sides and one Dessert

Served with artisan bread and butter

Cold mains

Roast chicken breast, prune and fine-herb dressing, watercress, orange and candied almonds (NCGI)

Allergens: Celery · Mustard · Sulphur dioxide · Eggs · Milk · Almonds

Hot-smoked trout, fennel, apple and beetroot salad, dill yoghurt (NCGI)

Allergens: Fish · Milk · Mustard · Sulphur dioxide

Pear and Stilton tart, winter leaves and honey-mustard dressing (V)

Allergens: Wheat · Eggs · Milk · Soy · Mustard · Sulphur dioxide

Roasted butternut squash, feta and rocket salad, harissa dressing (V) (NCGI)

Allergens: Mustard · Celery · Milk · Sulphur dioxide

Roasted butternut squash and rocket salad, harissa dressing (VG) (NCGI)

Allergens: Mustard · Celery · Sulphur dioxide

Fork Buffet Menu

Hot Mains

Chicken, root vegetable and cider casserole (NCGI)

Allergens: Celery · Milk · Sulphur dioxide

Ox-cheek bourguignon, forest mushrooms, pancetta and carrots (NCGI)

Allergens: Celery · Sulphur dioxide · Mustard

Dietary note: contains pork.

Shepherd’s pie (NCGI)

Allergens: Celery · Milk · Eggs · Sulphur dioxide

Fisherman’s pie with smoked haddock and trout

Allergens: Fish · Wheat · Milk · Mustard · Eggs

Roasted winter vegetable lasagne (V)

Allergens: Wheat · Milk · Eggs · Sulphur dioxide

Baby spinach and ricotta cannelloni, béchamel and golden cheese crust (V)

Allergens: Wheat · Milk · Eggs · Sulphur dioxide

Moroccan-style chickpea, carrot and courgette tagine (VG) (NCGI)

Allergens: Celery · Soy · Sulphur dioxide · Mustard

Fork Buffet Menu

Sides

Seasonal sautéed greens (VG) (NCGI)

Allergens: To be verified against the final F&F recipe

Mashed potato (V) (NCGI)

Allergens: Milk

Roast potatoes with rosemary and garlic (VG) (NCGI)

Allergens: To be verified against the final F&F recipe

Moroccan-style couscous (VG)

Allergens: Wheat · Celery · Mustard · Sulphur dioxide · Almond

Basmati rice (VG)

Allergens: To be verified against the final F&F recipe

Cumin-spiced roast carrots and cauliflower, rocket salad (VG) (NCGI)

Allergens: Mustard · Sulphur dioxide

Spiced sweet potato, pomegranate and spinach salad, minted coconut dressing (VG) (NCGI)

Allergens: Celery · Mustard · Sulphur dioxide



Fork Buffet Menu

Minimum 10 people

Desserts

Profiteroles, vanilla diplomat cream and indulgent dark chocolate sauce (V)

Allergens: Milk · Wheat · Eggs · Soy · Sulphur dioxide

Tiramisu (V)

Allergens: Milk · Eggs · Wheat · Sulphur dioxide

Spiced pear and oat crumble, vanilla custard (V)

Allergens: Milk · Wheat · Oat · Egg · Almond · Sulphur dioxide

Banoffee bowl: banana mousse, sponge and caramel (V)

Allergens: Milk · Eggs · Wheat · Soy · Sulphur dioxide

Saffron and Sichuan poached pear, coconut yoghurt and vegan granola (VG)

Allergens: Wheat · Coconut · Almond · Sulphur dioxide

Saffron and Sichuan poached pear, coconut yoghurt (VG) (NCGI)

Allergens: Coconut · Almond · Sulphur dioxide



Canapé Menu

Minimum 20 people

Meat

Duck liver parfait on fresh brioche, candied orange peel, toasted hazelnut, cornflowers

Allergens:

Carpaccio beef, parmesan shortbread, chilli, chive, mustard crème (GF)

Allergens:

Peking duck spring rolls, hoi-sin, cucumber, pineapple

Allergens:

Yakitori chicken skewer, toasted sesame, soy ginger, spring onion

Allergens:

Seared chorizo, tortilla, oregano and tomato puree, caper flower (GF)

Allergens:



Canapé Menu

Minimum 20 people

Fish

Hot smoked trout, cannellini bean puree, anise pickled cucumber, salmon caviar, baby gem (GF)

Allergens:

Smoked Loch Duart Salmon, brioche, lemon creme, dill, cracked pink pepper

Allergens:

Sweet potato and sage frittata, cannellini bean puree, smoked mackerel, lemon zest (GF)

Allergens:

Pea Puree, Spanish Anchovy, charcoal blini, preserved lemon, pea shoot

Allergens:

Valencian fire spiced prawn, red pepper, pink onion, black olive, toasted fennel seed (GF)

Allergens:



Canapé Menu

Minimum 20 people

Vegetarian

Cheddar and sauté onion frittata, aged Manchego, caper, balsamic shallot, zest, lemon crème (GF)

Allergens:

Parmesan and white truffle risotto tartine, truffle crème, fresh morel

Allergens:

Beetroot pickle compress, whipped goat's cheese, Grana Padano shortbread, orange, thyme (GF)

Allergens:

Cumin and charcoal blini, roast butternut, confit garlic butternut puree, almond

Allergens:

Poppy, fennel and cumin seed rolled goat's cheese, pickled golden beetroot, medjool date (GF)

Allergens:



Canapé Menu

Minimum 20 people

Vegan

Caraway seed shortbread, cannellini bean and pink pepper puree, roast celeriac, preserved lemon (GF)

Allergens:

Roast celeriac, swede and carrot with white onion, lemon oil, thyme, toasted fennel salts (GF)

Allergens:

Cavolo-nero with toasted sesame, charred onion, sweet soy, lime and miso tofu, roast celeriac

Allergens:

Pickled cauliflower, red pepper hummus, pomegranate, roast beetroot, baby gem, toasted spices (GF)

Allergens:

Coriander seed falafel, hummus, pickled kohlrabi, pomegranate, lime

Allergens:



Canapé Menu

Minimum 20 people

Dessert

White chocolate cookie, vanilla cheesecake, toasted hazelnut and mallow, lime zest

Allergens:

Salted caramel brownie, vanilla cream, blackberry, stem ginger

Allergens:

Almond and buckwheat Bakewell tart, lime and cream, sugared almond, fresh orange

Allergens:

Black forest chocolate cup, chocolate ganache, kirsch cherry, vanilla creme (GF)

Allergens:

Compressed pineapple, blackberry, blueberry skewer (GF)

Allergens:



Bowl Food Menu

Minimum 20 people

Cold bowls

Rare roast beef, celeriac rémoulade and pickled mushrooms (NCGI)

Allergens: Eggs · Milk · Mustard · Sulphur dioxide

Confit chicken leg, watercress, orange and candied almonds (NCGI)

Allergens: Celery · Mustard · Sulphur dioxide · Almonds

Cured salmon, marinated beetroot, fennel and crème fraîche (NCGI)

Allergens: Fish · Milk · Mustard · Sulphur dioxide

Roasted butternut squash, feta and rocket salad, harissa dressing (V)

Allergens: Mustard · Celery · Milk · Sulphur dioxide

Roasted butternut squash and rocket salad, harissa dressing (VG) (NCGI)

Allergens: Mustard · Celery · Sulphur dioxide

**Cumin-spiced roast carrots and cauliflower, marinated lentils (VG)
(NCGI)**

Allergens: Mustard · Sulphur dioxide



Bowl Food Menu

Warm bowls

Minimum 20 people

Slow-braised lamb shoulder, parsnip purée, kale and red wine jus (NCGI)

Allergens: Celery · Milk · Sulphur dioxide

Ox-cheek bourguignon, forest mushrooms, pancetta and carrots (NCGI)

Allergens: Celery · Sulphur dioxide · Mustard

Dietary note: contains pork.

Crisp chicken thighs, rice and tonkatsu sauce

Allergens: Celery · Mustard · Eggs · Wheat · Soy · Sulphur dioxide

Gochujang salmon, sesame noodles, pak choi and coriander

Allergens: Fish · Celery · Mustard · Sesame · Wheat · Sulphur dioxide

Moroccan-style chickpea, carrot and butternut squash tagine (VG) (NCGI)

Allergens: Celery · Soy · Sulphur dioxide · Mustard



Bowl Food Menu

Minimum 20 people

Dessert bowls

Spiced pear and oat crumble, vanilla custard (V)

Allergens: Milk · Wheat · Oat · Egg · Almond · Sulphur dioxide

Banoffee bowl: banana mousse, sponge and caramel (V)

Allergens: Milk · Eggs · Wheat · Soy · Sulphur dioxide

Dark chocolate mousse, whipped crème fraîche, amaretti and orange gel (V)

Allergens: Eggs · Milk · Soy · Almond · Wheat · Sulphur dioxide

Roasted pineapple, spiced rum caramel and coconut sorbet (VG) (NCGI)

Allergens: Sulphur dioxide

Dietary note: contains alcohol.



Fine Dining Menu

Minimum 20 people

Choose one starter, one main course and one dessert for the event, with agreed dietary alternatives.

Starters

Pan-fried tiger prawns, Venus black rice, daikon, sweet chilli and coriander cress (NCGI)

Allergens: Fish · Soy · Sesame · Crustaceans · Mustard · Sulphur dioxide

Smoked mackerel rillettes, dill and pink peppercorn-pickled cucumber, toasted brioche and frisée

Allergens: Fish · Milk · Mustard · Sulphur dioxide · Wheat

Salmon gravadlax, marinated heirloom beetroot, fennel and crème fraîche (NCGI)

Allergens: Fish · Milk · Mustard · Sulphur dioxide

Smoked Gressingham duck breast, celeriac and apple rémoulade, watercress and toasted walnuts (NCGI)

Allergens: Eggs · Milk · Mustard · Sulphur dioxide · Walnuts

Butternut squash, chestnut and sage tart, winter leaves and mustard dressing (V)

Allergens: Wheat · Eggs · Soy · Chestnut · Sulphur dioxide · Mustard · Milk

Roasted parsnip soup, crisp kale and toasted spiced seeds (VG) - should be made vegan and NCGI

Allergens: Celery · Soy · Milk · Sulphur dioxide

Vegan options available - allergen information for the adapted recipe to be confirmed separately.



Fine Dining Menu

Mains

Pan-roasted duck breast, carrot and blood orange purée, potato gratin, Savoy cabbage and Madeira jus (NGCI)

Allergens: Celery · Milk · Sulphur dioxide

Roasted sea bass fillet, crushed potato, braised fennel and roasted garlic and herb sauce (NCGI)

Allergens: Fish · Celery · Milk · Mustard · Sulphur dioxide

Roasted salmon fillet, mashed potato, leeks and white wine sauce (NCGI)

Allergens: Fish · Milk · Mustard · Celery · Sulphur dioxide

Slow-cooked ox cheek, horseradish mash, red cabbage, carrot purée and red wine jus (NCGI)

Allergens: Celery · Mustard · Milk · Sulphur dioxide

Butternut squash, spinach and Cheddar tart, celeriac purée, kale and white wine sauce with chives (V)

Allergens: Wheat · Soy · Milk · Mustard · Sulphur dioxide

Roasted cauliflower steak, onion and miso purée, toasted hazelnut and herb sauce (VG) (NCGI)

Allergens: Celery · Mustard · Soy · Hazelnut · Sulphur dioxide



Fine Dining Menu

Desserts

Warm apple tart, vanilla ice cream and salted caramel

Allergens: Eggs · Wheat · Milk · Sulphur dioxide

Spiced apple and blackberry crumble, vanilla custard

Allergens: Milk · Wheat · Egg · Almond · Sulphur dioxide

Bara brith-inspired bread and butter pudding, clementine compote and whisky cream

Allergens: Milk · Wheat · Eggs · Sulphur dioxide

Dietary note: contains alcohol.

Dark chocolate and amaretti tart, orange cream and blood orange

Allergens: Eggs · Milk · Soy · Sulphur dioxide

Chilled coconut rice pudding, passion fruit and mango gel (VG) (NCGI)

Allergens: Sulphur dioxide · Soy · Coconut