# FEASTING MENU

## SALADS
**Choose from our selection of seasonal salads to create your perfect buffet**

- **Fregola with Roasted Delica Pumpkin, Goats Cheese + Roasted Red Onion (V) (DF)**
- **Roasted New Potato with Preserved Lemon Dressing + Soft Herbs (GF) (Vegan)**
- **Puy Lentils with Roasted Celeriac, Hazelnut + Parsley Salsa (GF) (Vegan)**
- **Beetroot + Pomegranate Salad with Labneh + Dill (GF)**
- **Charred Broccoli with Pickled Red Chilli + Garlic Oil (GF) (Vegan)**
- **Red Cabbage, Apple + Walnut Slaw (GF) (Vegan)**
- **Grilled Radicchio, Grape, Rosemary + Pine Nut Salad with Balsamic + Rocket (GF) (Vegan)**
- **Pear + Gorgonzola with Chicory + Watercress + Honey Vinaigrette (GF) (V)**

## BOARDS
**These provide something more substantial to your guests alongside our salads in a buffet**

- **Grilled Marinated Artichokes, Butternut Caponata, Buffalo Mozzarella + Olives (GF)**
- **Poached Salmon with Beetroot, Watercress + Lemon Crème Fraîche (GF) (DF)**
- **Flaked Roasted Chicken with Chestnuts, Crispy Sage, Sourdough Croutons + Aioli (DF)**
- **Chicken + Lamb Spiedini with Charred Lemon + Winter Salsa Veđe (GF) (DF)**

## BREAD
**A selection of breads, sometimes filled, sometimes topped, to choose from as part of your buffet**

- **Tigelle Cacio e Pepe**
- **Tigelle Bolognese (DF)**
- **Focaccia with Rosemary Smashed Chickpeas, Charred Broccoli + Parsley Pesto (VG)**
- **Focaccia with Chicken Lemon Piccata, Roasted Garlic Aioli, Pickled Chilli, Mache (DF)**
- **Pizette with Buffalo Mozzarella, Roasted Delica Pumpkin, Sage (V)**
- **Pizette with Artichoke, Prosciutto Cotto + Thyme**

---

*Prices include VAT
Includes lots of vegetarian, vegan and gluten free options
If you have an allergy, intolerance or coeliac disease - please speak to the staff about the ingredients in your food and drink before you order
Group lunches in the café maximum 20 persons
Hire group bookings in other spaces up to 60 persons during the day
Patrons (membership scheme) National Art Pass (Art Fund) and NUS (National Union of Students) members receive a 10% discount*
# FEASTING MENU

## SALADS

**CHOOSE FROM OUR SELECTION OF SEASONAL SALADS TO CREATE YOUR PERFECT BUFFET**

- **Fregola with Roasted Delica Pumpkin, Goats Cheese + Roasted Red Onion (V) (DF)**
- **Roasted New Potato with Preserved Lemon Dressing + Soft Herbs (GF) (Vegan)**
- **Puy Lentils with Roasted Celeriac, Hazelnut + Parsley Salsa (GF) (Vegan)**
- **Beetroot + Pomegranate Salad with Labneh + Dill (GF)**
- **Charred Broccoli with Pickled Red Chilli + Garlic Oil (GF) (Vegan)**
- **Red Cabbage, Apple + Walnut Slaw (GF) (Vegan)**
- **Grilled Radicchio, Grape, Rosemary + Pine Nut Salad with Balsamic + Rocket (GF) (Vegan)**
- **Pear + Gorgonzola with Chicory + Watercress + Honey Vinaigrette (GF) (V)**

## BOARDS

**THESE PROVIDE SOMETHING MORE SUBSTANTIAL TO YOUR GUESTS ALONGSIDE OUR SALADS IN A BUFFET**

- **Grilled Marinated Artichokes, Butternut Caponata, Buffalo Mozzarella + Olives (GF)**
- **Poached Salmon with Beetroot, Watercress + Lemon Crème Fraîche (GF) (DF)**
- **Flaked Roasted Chicken with Chestnuts, Crispy Sage, Sourdough Croutons + Aioli (DF)**
- **Chicken + Lamb Spiedini with Charred Lemon + Winter Salsa Vede (GF) (DF)**

## BREAD

**A SELECTION OF BREADS, SOMETIMES FILLED, SOMETIMES TOPPED, TO CHOOSE FROM AS PART OF YOUR BUFFET**

- **Tigelle Cacio e Pepe**
- **Tigelle Bolognese (DF)**
- **Focaccia with Rosemary Smashed Chickpeas, Charred Broccoli + Parsley Pesto (VG)**
- **Focaccia with Chicken Lemon Piccata, Roasted Garlic Aioli, Pickled Chilli, Mache (DF)**
- **Pizette with Buffalo Mozzarella, Roasted Delica Pumpkin, Sage (V)**
- **Pizette with Artichoke, Prosciutto Cotto + Thyme**

---

*Prices include VAT
Includes lots of vegetarian, vegan and gluten free options
If you have an allergy, intolerance or coeliac disease - please speak to the staff about the ingredients in your food and drink before you order
Group lunches in the café maximum 20 persons
Hire group bookings in other spaces up to 60 persons during the day
Patrons (membership scheme) National Art Pass (Art Fund) and NUS (National Union of Students) members receive a 10% discount*