



Hospitality Menu



BREAKFAST

BAKERY

Butter Croissant

Pain Suisse

Almond Croissant

Seasonal Breakfast Bun

Mini Croissants & Danish Pastries (2pp)

Freshly Baked Muffin (Gluten Free available)

FILLED CROISSANTS

Parma Ham, Emmental & Tomato

Emmental & Tomato

MINI FILLED CROISSANTS

Smoked Salmon & Cream Cheese

Free Range Egg & Watercress

Maple Bacon, Tomato & Gem Lettuce

BREAKFAST BOWLS

Seasonal Fruit Bowl

Smoothie Blush Bowl

Dairy Free Bircher Muesli

Granola & Greek Yoghurt Bowl

with either Honey or Seasonal Compote

Seasonal Fruit Platter

SANDWICH LUNCH

Minimum order of 5

Sandwich Lunch 1

1.5 sandwich (6 pieces) per person, to include a variety of breads and wraps.
Choose from meat, fish or vegetarian. Two Farmers crisps and Seasonal Fruit included.

Sandwich Lunch 2

1.5 sandwich (6 pieces) per person, to include a variety of breads and wraps.
Choose from meat, fish or vegetarian. Please choose 2 items from the Finger Food Menu & 1 Sweet Treat

Sandwich Lunch 3

1.5 sandwich (6 pieces) per person, to include a variety of breads and wraps.
Choose from meat, fish or vegetarian. Please choose 2 Salads & 1 Sweet Treat from the fork buffet menu.

Additional items available to customise your lunch.



FINGER ITEMS

Minimum order of 5 per menu items, we suggest - designed for working lunches or tray served substantial option

MEAT

Chicken Rillette on Toast
Dry Aged Beef Slider, Coffee & Bacon Jam
Cumbrian Lamb Rib, Rose Harissa
Smoked Ham Hock Terrine, Sweet Mustard
Scotch Egg, Wholegrain Mustard Mayonnaise

FISH

Chapel & Swan Smoked Salmon, Cream Cheese Blini
White Crab, Salad Cream & Celery
Crayfish & Lobster Roll, Bisque Mayonnaise
Smoked Mackerel, Toasted Rye & Pickled Cucumber
Tempura Prawn, Homemade Chilli Jam

VEGETARIAN

Courgette & Goat Cheese Quiche, Tomato Chutney (v)
Cauliflower Pakora, Green Chilli Chutney (vg)
Cheese & Pea Vol au Vent (v)
Stuffed Aubergine 'Imam Biyaldi' (vg)
Aloo Tikki, Green Chutney (vg)



SWEET FINGER ITEMS

Blueberry Clafoutis (V)

Cardamom Babka (V)

Raspberry & Chocolate Matcha Cookie (V)

Peanut Nanaimo (V)

Flourless Chocolate Cake (vg gf)

AMBIENT FORK BUFFET

Indicative Weekly Menu - minimum six covers

Delivered directly to your meeting room and beautifully presented for seamless self service. This can be a drop and go or assisted service offer.

SALAD MAIN

Chicken Escalope, Petit Salad, Caesar Dressing

Smoked Arctic Char Fishcake with Citrus & Mustard Mayo

Grilled Aubergine with Black Garlic Salsa & Yoghurt (VG)

Seared Beef, Seed Romesco & Watercress

Hot Smoked Salmon, Organic Crème Fraiche

Spanish Tortilla with Aioli (V)

SALADS

GEC Caesar Salad

Little Gem with Mustard Vinaigrette (VG)

Virgin Niçoise Salad, Soft Boiled St Ewes Egg(VG)

Classic Greek Salad (V)

Conchiglie Genovese Salad (V)

Apple & Kale Slaw (VG)

Rainbow Lentil Salad (VG)

French Beans, Toasted Walnuts Bitter Leaves, Mustard Dressing (VG)

SWEET TREAT

Miso Salted Caramel Brownie (V)

Tahini & Raspberry Blondie (V)

Carrot Cake with Cream Cheese Frosting (V)

Organic Milk Chocolate Cookie (V)

Blackberry & Almond Bakewell (vg)

SWEET CANAPÉS

Paris-Brest

Lemon Meringue Tart

Dark Chocolate & Salt Truffle (V & GF)

Blood Orange Pâte à Choux (V)



BRASSERIE MENU

Inspired by classic French Brasserie showcasing British produce incorporating Classic French techniques perfectly suited for to a refined yet efficient meeting lunch. Available on the 7th Floor

SIGNATURE BREAD

Organic Milk Brioche, Made using Matthew's Canadian Flour from the Cotswolds,
Brushed with Rooftop Honey, Maple & Sea Salt Cultured Butter

STARTERS

Wye Valley Asparagus, Spring
Broad Bean & Pea Salad, Essex Seed Cream

Grilled Mackerel, Crushed Jersey Royals, Pickled
Rhubarb, Buttermilk & Lovage Dressing

Hereford Beef Tartare, Costadoro Coffee,
Sorrel & Crispy Spring Greens

MAINS

Confit Duck Leg, Braised Puy Lentils,
Alsace Bacon & Madeira Jus

Sea Bream Manière, Caper & Tarragon Butter,
Dijon Dressed French Beans

White Asparagus & Scottish Girolles,
Essex Barley Risotto, Sauce Vierge

DESSERTS

Poached Yorkshire Rhubarb, Sweet Woodruff
Crème Patisserie, White Chocolate Crumble

Blueberry Clafoutis, Crème Fraiche

Nanaimo Delice, Organic Milk Ice Cream

FINE DINING 3 COURSE MENU

These fine dining menus will feature elevated and indulgent ingredients beyond our brasserie offering, showcasing exceptional British produce. They are ideal for a slightly longer meal with deeper exploration of flavour and style. Available on the 7th floor

SIGNATURE BREAD

Organic Milk Brioche, Made using Matthew's Canadian Flour from the Cotswold,
Brushed with Rooftop Honey, Maple & Sea Salt Cultured Butter

AMUSE

Venison Tartare, Costadoro Coffee & Sorrel

MAIN

Roasted Aylesbury Duck Breast, Duck leg sausage, Roasted Plum & Red Endive

STARTER

Lobster & Tarragon Ravioli, Bisque Emulsion, Pickled Fennel

DESSERT

Chocolate soufflé, Warm Chocolate Mousse, Tonka Bean Ice Cream

COFFEE & PÂTES DE FRUIT

FINE DINING TASTING MENU

These fine dining menus will feature elevated and indulgent ingredients beyond our brasserie offering, showcasing exceptional British produce. They are ideal for a slightly longer meal with deeper exploration of flavour and style. Available on the 7th floor

SIGNATURE BREAD

Organic Milk Brioche, Made using Matthew's Canadian Flour from the Cotswold,
Brushed with Rooftop Honey, Maple & Sea Salt Cultured Butter

AMUSE

Smoked Mackerel Tartare & Pickled Rhubarb Tartlet

FISH

Orkney Hand Dived Scallop, Peameal
Canadian Bacon XO, Monks Beard & Cauliflower Puree

PRE DESSERT

Cucumber, Sorrel & Lime Sorbet, Floral Herbs

STARTER

Pea & Marigold Agnolotti, Spring Pea Broth

MAIN

Herdwick Lamb, Poached White Asparagus,
Pomme Anna, Wild Garlic & Onion Soubise

DESSERT

Chocolate & Brown Butter Cremieux, Salted Caramel,
Maple Pecan Ice Cream

COFFEE, TEA & PETIT FOURS



WINE

SPARKLING

CRÉMANT D'ALSACE, JEAN SIPP, FRANCE

Perfect for canapes and shellfish

Jean Sipp is one of Alsace's historic producers, renowned for crafting high-quality, terroir-driven sparkling wines. Crémant d'Alsace can be made from a variety of grapes, including Pinot Blanc, Pinot Gris, Riesling, and Chardonnay, and is often enjoyed as a versatile sparkling wine for celebrations or casual dining.

BRUT RÉSERVE, NV HARROW & HOPE, MARLOW, ENGLAND

Perfect for oysters and poultry

Harrow & Hope is a pioneering English winery located in Marlow, producing small-batch sparkling wines with meticulous attention to terroir and craftsmanship. Their Brut Réserve showcases balanced citrus and orchard fruit flavors, fine persistent bubbles, and a clean, refreshing finish.

2017 LOUIS ROEDERER BLANC DE BLANCS

Perfect for sashimi and tartare

The 2017 Louis Roederer Blanc de Blancs comes exclusively from Grand Cru Chardonnay vineyards in the Côte des Blancs, giving it a rare chalky, mineral-driven character. What makes this vintage especially fascinating is that 2017 was a challenging year in Champagne, with uneven weather creating low yields but exceptionally concentrated grapes. Roederer's meticulous blending and extended aging turned these tiny, high-quality grapes into a Blanc de Blancs that is both precise and vibrant, showcasing a purity of fruit rarely achieved in tougher vintages.

This Champagne is often praised for its linear tension and crystalline finesse, making it a standout example of terroir expression in a single grape variety.

CHAMPAGNE BOLLINGER LA GRANDE ANNÉE 2002

Perfect for rich shellfish dishes

The 2002 vintage is one of Bollinger's most celebrated recent vintages. What makes it special is that Bollinger only produces La Grande Année in exceptional years, and 2002 had ideal growing conditions, producing grapes with perfect ripeness and balance. This vintage showcases the house's signature richness, depth, and oxidative aging style, with some bottles now revealing subtle honey, toasted brioche, and nutty notes thanks to 20+ years of cellar aging.

WINE

WHITE

2023 BOURGOGNE ALIGOTE, MAISON JAFFELIN, BEAUNE, BURGUNDY, FRANCE

Pairs well with light salads & seafood

Aligoté is traditionally used in the classic French cocktail called the Kir, where it's mixed with blackcurrant liqueur (crème de cassis). Maison Jaffelin is known for crafting expressive wines that showcase the purity and elegance of this grape.

2024 SANCERRE BLANC 'LES CAILLOTES', DOMAINE REVERDY DUCROUX, LOIRE VALLEY, FRANCE

Pairs well with Goats cheese & Shellfish

Sancerre is renowned for producing some of the world's most elegant and refined Sauvignon Blancs, characterized by zesty citrus, green apple, and flinty mineral notes. The unique terroir of Les Caillottes contributes to the wine's precise structure and lingering freshness, making it a benchmark for Loire Valley whites.

2023 BOURGOGNE CHARDONNAY, DOMAINE MATROT, BURGUNDY, FRANCE

Pairs well with soft cheese & poultry

Domaine Matrot is known for its focus on terroir-driven wines, employing sustainable vineyard practices and minimal intervention in the cellar to highlight the unique qualities of the Chardonnay grape and the Burgundy soils. Their Bourgogne Chardonnay offers a great introduction to the style of white Burgundy—fresh, expressive, and versatile.

PETIT CHABLIS, DOMAINE LOUIS MOREAU, FRANCE, 2023

Pairs well with Asparagus and soft cheese

Petit Chablis vineyards are often located on higher or peripheral slopes of the Chablis region, producing wines that are bright, refreshing, and ideally suited for early drinking. Domaine Louis Moreau is renowned for crafting wines that reflect the purity of the Chablis terroir while maintaining a clean, precise style.

PECORINO 'OLTREMARE, PIANDIMARE, COLLINE TEATINE, ABRUZZO, ITALY, 2023

Pairs well with citrus and herbs

The name "Oltremare" means "overseas", reflecting Piandimare's ambition to craft wines with international appeal while staying true to traditional Abruzzo terroir. Pecorino grapes thrive in the hilly Colline Teatine area, producing wines with elegant minerality and vibrant freshness.

WINE

RED

2018 CHÂTEAU LA BESSANE, MARGAUX BORDEAUX, FRANCE

Pairs well with game and hard cheeses

Château La Bessane is part of the Margaux appellation, which is often considered the most elegant and perfumed of the Médoc sub-regions. The 2018 vintage in Bordeaux is widely praised for its excellent balance, ripe fruit, and structured tannins, making it an ideal year for wines with both aging potential and immediate appeal.

2022 CÔTEAUX BOURGUIGNONS ROUGE DOMAINE BENOIT CHEVALLIER, BURGUNDY, FRANCE

Pairs well with Charcuterie & roasted meats

Domaine Benoit Chevallier is well known for crafting authentic, terroir-driven wines with minimal intervention, emphasizing purity of fruit and expression of the vineyard site. The Côteaux Bourguignons appellation is ideal for showcasing youthful, lively wines that are perfect for casual enjoyment.

2023 MARANGES ‘VIEILLES VIGNES’ DOMAINE BENOIT CHEVALLIER, BURGUNDY, FRANCE

Pairs well with Earthy dishes and medium aged cheeses

Vieilles Vignes” means “old vines”, indicating that the grapes come from vines that are typically 30 years or older. Older vines generally produce lower yields of more concentrated fruit, resulting in wines with deeper flavor intensity and complexity. Domaine Benoit Chevallier’s traditional, minimal-intervention approach highlights the unique qualities of these mature vineyards.

CÔTEAUX BOURGUIGNONS PINOT NOIR, GRANIT VIEILLES VIGNES, CÔTE CHALONNAISE, FRANCE, 2022

Pairs with salmon & tuna

Côteaux Bourguignons is a regional appellation that allows flexible blending of Pinot Noir and Gamay, but this wine highlights the purity of Pinot Noir from the Côte Chalonnaise. The granitic soils contribute a distinct minerality and elegant structure, giving the wine both freshness and complexity.

RAFAEL TINTO, HERDADE DO MOUCHÃO ALENTEJO, PORTUGAL, 2022

Pairs well with red meat and olives

Herdade do Mouchão has a long-standing reputation for aged red wines with excellent structure and longevity, often drawing comparisons to top Bordeaux blends in terms of elegance and complexity. The Rafael Tinto showcases the warm, sun-kissed terroir of Alentejo while retaining freshness and balance.

THANK YOU

THE *good eating* CO.