

SPRING// SUMMER /26 MENU



Introduction

We are fully committed to providing a service that meets all your requirements. While we take precautions to reduce the risk of cross-contamination, please note that many of our products are prepared on-site. Our ingredients may contain allergens, including nuts, sesame, milk, and gluten.

Traces of these allergens could be present across our product range.

If you have any concerns, please speak to one of our qualified team members for advice on ingredients and our measures to avoid cross-contamination.

For more information or to request catering for your meeting or event please contact the BSC on **02039777999** or raise a request via the **WPS Support Hub**.

Terms & Conditions

Essential Hospitality Service Information

For events with more than 30 attendees that require alcohol, please provide a minimum of five working days' notice.

Certain hospitality services have a minimum requirement for guest attendance.

Cancellation Policy:

Cancellations made less than 48 hours before the event will incur a cancellation fee equal to the minimum food cost.

Cancellations made on the day of the event will incur a charge equal to the cost.

Labour Costs:

Labour costs are included in all hospitality bookings for L10 from 8:00 AM to 5:00 PM.

Bookings outside these hours will attract an additional labour fee.

Extra labour charges will apply for events held in the Auditorium, Roof Terrace, and L10 Winter Garden.

For further details, please contact the BSC team.

TEA & COFFEE

08:00 - 17:00

Freshly brewed Fairtrade coffee (2kcal), selection of speciality teas (2kcal)
bottled still and sparkling filtered water and biscuits

2.95 per person
2 Hours Notice

Freshly brewed Fairtrade coffee (2kcal), selection of speciality teas (2kcal)
bottled still and sparkling filtered water and home baked cookies

3.50 per person
2 Hours Notice

Freshly brewed Fairtrade coffee (2kcal), selection of speciality teas (2kcal)
bottled still and sparkling filtered water, fruit & nuts

2.95 per person
2 Hours Notice

SOFT DRINKS

08:00 - 17:00

All Drinks 2 Hours Notice
subject to availability

Freshly Squeezed Juices

2.95 per 250ml bottle

Orange Juice
Ginger Apple, Lemon
Apple Juice

Lemonade

2.95 per 275ml bottle
Fentimans Victorian
Lemonade
Belvoir Elderflower Press

Canned Drinks

1.40 per 350ml can

Coke
Diet Coke
Fanta
Sprite
San Pellegrino

Bottled Still & Sparkling Water

2.20 per 750ml bottle

Press Smoothies

3.65 per 250ml bottle

Super Greens -Kale,
Cucumber, Pineapple
Super Berry-Raspberry, Blueberry
Vegan Strawberry and Almond

Kombucha

2.75 per 350ml can

Ginger Lemon
Strawberry Basil

Firefly Juices

2.95 per 330ml bottle

Lemon & Ginger
Peach & Green Tea
Kiwi & Mango

We are proud to work
with Bristol based
EXTRACT
coffee roasters

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MORNING

08:00-10:00

PASTRIES

Selection of croissants (96kcal), Danish (88kcal) 2 pieces per person
 Pastel de nata (85kcal)
 Freshly squeezed orange juice and cut fruit (29kcal per 100g)
 Freshly brewed Fairtrade coffee, a selection of speciality teas and bottled still and sparkling water.

8.50 per person
 24 Hour Notice

POTTED GOODNESS

Greek yoghurt, non-gluten berry granola and fruit compote (v) (124kcal)
 Coconut yoghurt, non-gluten berry granola and fruit compote (v) (112kcal)
 Seasonal berry overnight oats (v) (138kcal)
 Banana and maple chia pudding ((v) (156kcal)

4.50 per jar
 48 Hours Notice

THE COMPLETE BREAKFAST

Bacon slider (210kcal)
 Mini croissant or Danish (96kcal)
 Seasonal vanilla, elderflower & Rhubarb Chia pot (v) (128 kcal) (v) (134kcal)
 Seasonal fruit platter (66kcal)
 Freshly Squeezed Orange Juice (88kcal)
 Freshly brewed Fairtrade coffee, a selection of speciality teas and bottled still and sparkling water.

14.95 per person
 48 Hours Notice

BREAKFAST BUNS & BAGELS

MINI FILLED CROISSANT

Mini Lancaster ham and cheese croissant (179 kcal)
 Mini heritage tomato and emmental cheese (185 kcal)

4.50 each (2 pp)
 48 Hours Notice

Sliders

Bacon, dressed avo, & glazed plum tomato (220kcal)
 Citrus smoked salmon, chive, baby watercress & cream cheese (201kcal)
 King oyster mushroom, St.Ewe scrambled egg, & Stokes chilli jam (227kcal)
 Potato rosti, poached st ewe egg & red pepper puree (190kcal)

4.50 each (2 pp)
 48 Hours Notice

HEALTHY BREAKFAST

Delicata squash & whipped ricotta on a ciabatta croute (ve) (138 kcal)
 Seasonal vanilla, elderflower & Rhubarb Chia pot (v) (128 kcal)
 Mini muffin (v) (148 kcal)
 Freshly squeezed orange juice (v) (85 kcal)
 Freshly brewed Fairtrade coffee, a selection of speciality teas and bottled still and sparkling water.

12.95 per person
 48 Hours Notice

EXTRAS

- Seasonal fruit platter (66kcal)
- Seasonal whole fruits

4.50 per person
 0.95 per person
 48 Hours Notice

LUNCH

11.30 - 14.30

SANDWICHES



Classic Sandwich Lunch

Whole Fruits - Kettle Crips

served w/bottled still and sparkling water

Sample Menu

Carnation Chicken (250 kcal)
Chicken Salad (235 kcal)
Hot Smoked Salmon (275 kcal)
Tuna & Cucumber (215 kcal)
Ploughman's Cheese and Tomato (310 kcal)
Free Range Egg & Cress (220 kcal)

10.50 per person
(48 hour notice)
No minimum order



Gourmet sandwich lunch (on artisan breads)

Cut Fruit Platter- Orange Juice- Selection of Crips

served w/ bottled still and sparkling water

Sample Menu

New York Pastrami Club-Mustard (110 kcal)
BBQ Chicken- Slaw (107 kcal)
Hot Smoked Salmon (111 kcal)
Tuna- Sweetcorn- Mayo (76 kcal)
Free Range Egg- Sun blush Tomato (85 kcal)
Brie & Tomato (90 kcal)

14.50 per person
14.50 per person
(48 hour notice)
No minimum order

Sandwich & Salad

Sample Menu

served w/ bottled still and sparkling water

Seasonal artisan salad bowl, citrus dressing

*Sandwich - In-house 24hr Genovese Focaccia
w/ be& marinated peppers*

12.50 per person
(48 hour notice)
No minimum order
Max 10

Please contact the **Business
Support Centre** on

02039777999 for further details.



LUNCH

11.30 - 14.30

FORK BUFFET served w/ bottled still and sparkling water
750kcal per person

Sample Menu

Seasonal Apricot Harissa Chicken with Roasted Apricots
Roasted Chalk Stream Trout, Chermoula and Toasted Pistachio
Tenderstem, Romesco and Toasted Seeds
Spring Pea, Feta and Dill Quinoa Salad
Heirloom Tomato Salad, Toasted Sourdough Croutons, Super Green Pesto
Seasonal Fruit Platter
Homemade Artisan Bread

24.50 per person
(48 hour notice)
Minimum 4 guests

LIGHT FORK BUFFET served w/ bottled still and sparkling water
540kcal per person

Sample Menu

Roasted Salmon, Chive Crème Fraiche and Dressed Frisée
Goats cheese, Endive and Smoked Almond Salad
Orzo, Supergreen Pesto and Smoked sundried Tomato

15.00 per person
(48 hour notice)
Minimum 5 guests

SALAD BOWL served w/ bottled still and sparkling water
435kcal per salad

Chef's choice salad
Meat Or fish protein (vegan/vegetarian available on request)
Bread and extra virgin olive oil

12.50 per person
(48 hour notice)
No Minimum Order
Maximum 10 guests

SUSHI & SASHIMI SELECTION

The Classic Selection (12 pieces per head)
Served with pickled ginger, wasabi, and soy dipping sauce

Sample Menu

740kcal per person
Salmon Sashimi
Manguro- Yellowfin Tuna Sashimi
Kinoko- Portobello Mushroom- Lime Salt Nigiri
Black Cod- Miso Marinated- Artichoke Chips- Pickled Red Onion Maki
Shake Aioli- Avocado-Cucumber- Topped with Seared Salmon & Trout Rice- Maki
Spiced Tuna- Cucumber-Chili- Miso Ahi-Masago- Katafi & Herbs- Maki
Garden Roll- Sweet Potato- Sugar Snaps-Pickled Red Onion- Chili- Maki

24.50 per person
(72 hour notice)
Minimum 5 guest



GRAZING

11:30 - 17:00

THE CURE COLLECTION

520kcal per person

*Selection of Cobble Lane British charcuterie
Grilled Marriages Bread - extra virgin olive oil
Chutneys, pickles and preserves
Artisan nuts*

16.50 per person
48 hour notice
minimum 6 guests

THE FROMAGE COLLECTION

560kcal per person

*Selection of British and Irish cheeses - soft, blue, hard
Artisan crackers
Chutneys, pickles, and preserves
Cut fruit*

16.50 per person
48 hour notice
minimum 6 guests

THE MARKET PICNIC

510kcal per person

*Selection of savoury pastries
Cobble Lane British charcuterie
British and Irish cheeses
Chutneys, pickles, and olives
Marriages Bread and extra virgin olive oil*

18.50 per person
48 hour notice
minimum 6 guests

AFTERNOON PICK ME UP

*Selection of a protein bar - 1 bar per person
Selection of sweet jars
Hummus and crudité mezze (260 kcal) £5.50 per person*

3.50 per person
24 hour notice

BAR SNACKS

*Smoked almonds (269 kcal)
Truffle pecorino nuts (236 kcal)
Salt & pepper cashews (235 kcal)
Gordal olives (301 kcal)
Hot chilli olives (334 kcal)*

3.50 per person
24 hour notice



Freshly Baked

Available from 12:00-17:00

AFTERNOON TEA

*Selection of tea, freshly brewed coffee,
in-house patisserie and finger sandwiches*

Sample Menu

Chocolate and Salted caramel Macaroon (120kcal)
Buttermilk Scones and Seasonal Jam
Coconut, Raspberry, and Almond Petit Gateau

Carnation Chicken
Hot Smoked Salmon
Tuna & Cucumber

15.50 per person
48 hour notice
minimum 6 guests

HOME BAKES

Selection of home-baked cakes or patisserie

Sample Menu

Lemon Drizzle Loaf (534kcal)
Banana- Chocolate- Date (476kcal)
Apple- Sultane (426kcal)

5.50 per person
48 hour notice
minimum 4 guests

CLASSICS SCONES

*Rodda's clotted cream and homemade jam,
Selection of tea and freshly brewed coffee*

3.65 per person
48 hour notice
minimum 4 guests



THE FEAST TABLE

12:00 - 14:30

Join us on a Level 9 Feast Table for a mouth-watering selection from our diverse on-site food pods, offering meat, fish, and vegetarian choices, as well as sides and salads. Immerse yourself in a more engaging dining experience...

11.00 per person
(48 hour notice)
(Minimum 6 guests
Max 24 guests)

THE BREAKFAST FEAST

08:00 - 10:00

Selection of mini pastry, hot bun, whole fruit and granola pots. Served with brewed fitter coffee and a selection of tea.

8.95 per person
(48 hour notice)
(Minimum 6 guests//Max 24 guests)
1 piece of each item per person

THE FEAST +

12:00 - 14:30

Why not try our feast plus and upgrade to include chefs daily desserts.

16.00 per person
(48 hour notice)
(Minimum 6 guests//Max 24 guests)

FOR MORE INFORMATION

Menus are available 48 hours prior to your event.

Available in L9 Restaurant only subject to availability.

Please contact the Business Support Centre on 020 3977 9999 for further details.



CANAPE MENU

28.50 pp Minimum 15 guests, six items from the menu bellow

HOT

- *Heirloom confit baby tomato, wild garlic, and stracciatella*
- *Charred white asparagus, roasted celeriac purée, and spring truffle*
- *Smoked duck, sour cherry, and radicchio*
- *Chalk Stream trout, cod roe, and pickled apple tartlet*

COLD

- *Braised wagyu short rib, sourdough crumpet, and pickled Roscoff onion*
- *Charred mackerel, burnt apple purée, and fennel pollen*
- *Jersey Royal croquette, spring pea and preserved lemon*

BOWL FOOD MENU

18.50 pp Minimum 15 guests 3 items from the menu bellow

- *Lemongrass- and galangal-marinated cod, braised bok choy, coconut, and kaffir lime broth*
- *Ballotine of lamb neck, spiced freekeh, apricot purée, pomegranate, and preserved lemon jus*
- *Za'atar-roasted cauliflower, spiced cauliflower purée, pickled leaves, tahini, and lemon dressing*

FINGER FOOD MENU

15.50 pp Minimum 15 guests 4 items from the menu bellow

HOT

- *Beef cheek and truffle mayo slider with celeriac slaw*
- *Crushed pea and whipped ricotta mini pizza (72-hour fermented dough)*
- *Mini spiced cod kofta with harissa and sumac dressing*

COLD

- *Citrus-cured tuna, crispy wonton, and wasabi crème fraîche*
- *Smoked chicken and tarragon savoury choux with chorizo jam*
- *Broad bean and spring pea tartlet*

FOR MORE INFORMATION

Menus available 72 hours prior to your event.
Please contact the **Business Support Centre** on **0203977999** for further details

Additional labour charges apply for all evening bookings in the Auditorium, Roof Terrace, and L10 Winter Garden. Please contact the BSC team for further details.

All items on this page are bookable from 17.00 hours



FINE DINING

2 courses - 28.00

3 courses - 38.00

Starters

Smoked Pancetta, Confit Cambrian Chicken and aged parmesan Terrine with Spring Charred leek emulsion

Dorset crab tartlet with apple & fennel, apple jelly and brown crab emulsion

New-season asparagus with vegan cremotta, hazelnut pesto, and dressed Castelfranco

Smoked duck with pickled false rhubarb, blood orange gel, and seasonally dressed radishes

Main Courses

Stuffed Cambrian chicken, crispy wing, braised white asparagus, and chicken & morel velouté

Herdwick lamb with braised neck, spring pea and goat's cheese croquettes

Ricotta, chervil & lemon gnocchi with new-season asparagus, green tomato chutney and basil emulsion

Smoked Chalk Stream trout with dressed heritage tomatoes, brown shrimp, sourdough crumpet, and sauce vierge

Desserts

Lemon tart au citron with tonka bean and gooseberries

70% dark chocolate entremet with miso caramel and sesame brittle

Poached peaches with thyme & lemon verbena, vanilla crème pâtissière, and butter crumble

British & Irish cheeses with sourdough crackers and seasonal chutneys

*(minimum 4 guests - 5 business days notice required.
Additional labour charges apply at all times for Fine Dining Service*

Please contact the **Business Support Centre** on
02039777999 for further details.



BISTRO MENU

1 course - 18,50
2 courses - 28,00

*(minimum 4 guests - 5 business days notice required.
Additional labour charges apply at all times for Fine Dining Service)*

Ideal for casual dining

Starters

*Grilled English Asparagus
Burrata, Cobble Lane smoked speck, hazelnut pesto*

*Seared Saku Tuna Carpaccio
Shaved fennel, blood orange, avocado crema*

*British Pea & Jersey Royal Velouté
Whipped goat's curd, wild garlic, crispy guanciale*

*Citrus-Cured Mackerel
Pickled British rhubarb, apple salad, friarielli*

Main Courses

*Spring Lamb Loin
Braised lamb shoulder croquette, pea purée, wild garlic jus*

*Pan-Fried Stone Bass
Seaweed butter, Jersey Royals, spring greens, beurre blanc*

*Lake District Aged Beef Fillet
Pierre Koffmann triple-cooked chips, peppercorn sauce, wilted spinach*

*Wild Farmed Spinach Gnocchi
Pumpkin seed pesto, broad beans, cavolo nero, pine nut pangrattato*



WINE & BEER

From 17.00

White Wine

Narratore Pinot Grigio, Veneto, Italy 2025 18.50

Riesling, Schloss Johannisberg, Rheingau, Germany 2024 21.69

Chapel Down Bacchus Dry, Kent, England 2024 28.00

Pouilly Fume Dom Bel Air 2022 31.50

Novaserra Greco di Tufo, Mastroberardino, Campania, Italy 2024 45.00

Le Cleme Marchand- Sancerre- Vigron A Marcigoue Bue- France 2022
£48.50

Chablis 1er Cru Cote De Lechet, Domaine Daniel-Etienne Defaix,
Burgundy, France 2012 60.00

Red Wine

Belleplane Syrah, Languedoc-Roussillon ,France 2023 18.50

Spier Signature Cabernet Sauvignon, Spier Wine Farm, Stellenbosch,
South Africa 2023 22.50

Coste Di Moro Montepulciano D'Abruzzo Italy 22.50

Laztana Gran Reserva Rioja, Bodegas Olarra, Spain 2019 27.50

Bourgogne Pinot Noir, Organic, Pascal Bouchard, Burgundy, France 2022
2018 38.50

Brio de Cantenac Brown, Chateau Cantenac Brown, Margaux, Bordeaux,
France 2019 57.25

Sparkling and Champagne

Cava Brut NV, Segura Viudas, Penedes, Spain NV
18.50

Chapel Down Brut NV, Tenterden, Kent -England 37.00

Neytimer Classic Cuvee Brut Sussex- England 51.83

Taittinger Brut Reserve 68.00

Gratien & Meyer Cremant de Loire Blanc NV, Loire, France NV 22.25

Rose

La Source Reserve Rose, Les Domaines Robert Vic, Pays d'Oc, France 2025
18.50

Mas Fleurey Rosé, Côtes de Provence, France 2025 24.15

Beer

Asahi 3.75

Meantime Lager 3.85

Meantime Pale Ale 3.85

Peroni 3.85

Moretti 3.85

Lucky Saint 3.85

Cider

Aspall Draught Suffolk 3.50

Kopparberg Cider 3.50

For more information, please reach out to the
Business Support Centre at 020 3977 7999.
Additionally, please review M&G's alcohol policy
before making a booking