

# BREAKFAST MENUS

All prices include VAT at 20%.

## CONTINENTAL BREAKFAST BUFFET

£29.00 per person – minimum 10

### Fresh homemade bakery selection

Pain au chocolat, custard and fruit Danish

Almond and plain croissants - *E, G, Mi, TN*

### Fresh house-made bread selection

Assorted bread roll, French baguette - *G*

Butter and preserves - *Mi, Su*

**Healthy raw fruits**, dry figs, black raisins, walnuts, almonds, goji berries - *TN*

**Cereals**, agave toasted oat cereals, bran flakes, rosemary granola,

Homemade muesli - *G, TN*

### Milk and yogurt

Almond milk, low and full fat milk - *Mi*

Fruit, Low fat, natural Greek yogurt – *Mi*

**Cheese board** with assorted breakfast cheeses - *Mi, Su*

Assorted cold meat platter with condiments

Smoked mackerel, smoked salmon - *F*

Basil fruit salad, Fresh cut fruit

### Beverages

Juice station: orange, grapefruit, one of our freshly mix vegetable juice

Tea and coffee

## FULL ENGLISH BREAKFAST BUFFET/PLATED

£35.00 per person – minimum 20

### Fresh homemade bakery selection

Pain au chocolat, custard and fruit Danish

Almond and plain croissants - *E, G, Mi, TN*

### Freshly house-made bread selection

Assorted bread roll, French baguette - *G*

Butter and preserves - *Mi, Su*

**Healthy raw fruits**, dry figs, black raisins, walnuts, almonds, goji berries - *TN*

**Cereals**, Agave Toasted Oat Cereal, bran flakes, Rosemary granola

Homemade muesli - *G, TN*

### Milk and yogurt

Almond milk, low and full fat milk - *Mi*

Fruit, Low fat, natural Greek yogurt – *Mi*

### Cold Dishes

Assorted breakfast cheeses - *Mi, Su*

Assorted cold meat platter with condiments

Smoked mackerel, smoked salmon - *F*

### Hot Dishes

Scrambled eggs, pork sausage, bacon, baked beans, herb mushrooms, hash browns – *E, G, Mi*

### Beverages

Juice station: orange, grapefruit, one of our freshly mix vegetable juice

Tea and coffee

Ce - Celery

Cr - Crustacean

E - Egg

F - Fish

G - Gluten

Ge - Gelatine

L - Lupin

Mi - Milk

Mo - Mollusc

Mu - Mustard

P - Peanut

Se - Sesame

So - Soya

Su - Sulphite

TN - Tree Nut

A - Alcohol

ANDAZ

LONDON  
LIVERPOOL STREET



# BREAKFAST MENUS

Enjoy classic breakfast dishes from our signature restaurants: Eastway Brasserie and Rake's.  
Pre-order required within 2 working days of the arrival date, accompanied by table-plan.  
All prices include VAT at 20%.

## CLASSIC PLATED BREAKFAST / minimum 20 orders

### Milk or Water Porridge - £13.00

Agave nectar, cinnamon, dry almonds, roasted coconut – *Mi, TN*

### Rake's Nutty Granola - £15.00

Mixed berries, organic honey, Greek yogurt – *Mi, TN*

### Full Veggie Breakfast - £22.00

Scrambled free range eggs, avocado, grilled tomato, hash browns, spinach, beans, mushrooms and choice of toast – *E, Mi*

### Eastway's Smashed Avocado - £15.00

Sourdough toast, Tomato & chili – *G*

### Eastway's full English breakfast - £28.00

Scrambled free range eggs, sausage, bacon, mushroom, tomato, hash browns, baked beans & choice of toast – *E, G, Mi*

### Rake's Shakshouka - £15.00

Mashed chili tomato salsa, eggs served with soda bread – *E*

### Eggs Benedict, Royale and Florentine - £14.00 / £16.00 / £12.00

Cured ham, poached eggs, spinach, salmon and hollandaise – *E, F, Mi, Su*

### Bakery Basket - £12.00

Bakery selection: includes pains au chocolat, Danish pastries and croissants – *E, G, Mi, TN*

Butter and preserves – *Mi, Su*

### Freshly squeezed juices - £7.00

Carrot, watermelon, Orange, apple, grapefruit

### Rake's green film - £8.00

Kale, avocado, pineapple, ginger, coconut water, agave

Ce - Celery  
Cr - Crustacean  
E - Egg  
F - Fish

G - Gluten  
Ge - gelatine  
L - Lupin  
Mi - Milk

Mo - Mollusc  
Mu - Mustard  
P - Peanut  
Se - Sesame

So - Soya  
Su - Sulphite  
TN - Tree Nut  
A - Alcohol

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# REFRESHMENT BREAKS

Liven up your meeting with one or more of these delicious additions  
All prices include VAT at 20%.

## CLASSIC BREAK ITEMS

### Tea and coffee - £3.50 per person

Fresh brewed coffee, selection of tea / herbal infusion

### Home-made Bakery - £4.50 per person

Plain croissant, Raspberry Danish, Chocolate and coconut pastry – *E, G, Mi*

Gluten free bread on request

### Healthy Juice counter - £4.50 per person

Antioxidant-fruits and veggies, blueberry, strawberry, kale and beet

St Immune System, beet, carrot, celery and lemon – *Ce*

### Fresh Juices - £3.50 each

Fresh orange, carrot, cloudy apple juice

## GLUTEN FREE BREAK ITEMS - £3.50 each

Chocolate Brownies – *E, Mi, So, TN*

Pistachio Flapjack – *E, Mi, TN*

Banana & Chocolate Chip Muffin – *E, Mi, So*

## GLUTEN FREE & VEGAN BREAK ITEMS - £3.50 each

Dried Fruits & Nuts Mix – *P, TN, SU*

Peanut & Smoked Sea Salt Cookies – *P, TN*

Almond, Date & Cashew Balls – *So, Su, TN*

Muesli Bars – *Su, TN*

Ce - Celery	G - Gluten	Mo - Mollusc	So - Soya
Cr - Crustacean	Ge - Gelatine	Mu - Mustard	Su - Sulphite
E - Egg	L - Lupin	P - Peanut	TN - Tree Nut
F - Fish	Mi - Milk	Se - Sesame	A - Alcohol

## MINI SANDWICHES

### Vegetarian - £2.50 each

Organic baby spinach, wild portobello mushroom Panini – *G, Mi*

Falafel wrap, tomato and cucumber – *G, Se*

### Regular - £3.50 per each

Chicken Shawarma, organic mustard, harissa mayonnaise – *G, Mi, Mu, So, Su*

Avocado, pumpernickel bread, wild rocket, organic smoked salmon – *G, F*

Multigrain bread, chicken tikka, mint chutney – *G, Su*

## MINI HEALTHY ENERGISER ITEMS - £3.50 each

Smoothies – *Mi*

Muesli Bars – *Su, TN*

Mixed Berries

## MINI DESSERTS - £3.50 each

Cardamom Yogurt Cheesecake with Caramelized Plums – *E, G, Mi*

Sea salt Chocolate brownies – *E, G*

Acai, banana, topped with strawberries and granola – *G, TN*



# COLOURS OF ANDAZ – Menu One

Liven up your meeting with one or more of these delicious additions  
All prices include VAT at 20%.

## ARRIVAL REFRESHMENTS

### Detox Water Station

Infused water with sustainable apple and fresh mint

### Baked Goods

Selection of cookies - *E, G, Mi, So, Su, TN*

Mixed seeds healthy cookies – *E, G, Mi, Se*

Red chia seeds croissant – *E, G, Mi*

### Energy Boosts

Dried fruit & nut mix – *P, TN, SU*

### Coffee and Tea

£15.00 per person / service

£35.00 per person for full day service

**Minimum 10**

## MID-MORNING REFRESHMENT BREAK

### Healthy Granola

Homemade Granola Bars and Fruit Smoothies – *TN, Su, Mi*

### Baked Goods

Selection of cookies – *E, G, Mi, So, Su, TN*

Lemon biscuits – *E, G, Mi*

Chocolate & raisin tiffin's – *E, G, Mi, So, Su, TN*

### Energy Boosts

Dried fruit & nut mix – *P, TN, SU*

### Coffee and Tea

## AFTERNOON REFRESHMENT BREAK

### Sandwich

Avocado, sourdough bread, wild rocket, organic smoked salmon – *G, F*

Falafel wrap, organic hummus, tomato and cucumber – *G, Se*

### Baked Goods

Freshly baked scones, clotted cream, seasonal fruit jam – *E, G, Mi, Su*

### Energy Boosts

Dried fruit & nut mix – *P, TN, SU*

### Coffee and Tea

Ce - Celery	G - Gluten	Mo – Mollusc	So – Soya
Cr - Crustacean	Ge – elatine	Mu – Mustard	Su – Sulphite
E - Egg	L - Lupin	P - Peanut	TN – Tree Nut
F - Fish	Mi - Milk	Se - Sesame	A - Alcohol



# HEALTH BOOSTER – Menu Two

Live up your meeting with one or more of these delicious additions  
All prices include VAT at 20%.

## ARRIVAL REFRESHMENTS

### Detox Water Station

Infused water with sustainable apple, and fresh mint

### Baked Goods

Selection of cookies - *E, G, Mi, So, Su, TN*

Mixed seeds healthy cookies – *E, G, Mi, Se*

Mixed seeds croissant – *E, G, Mi*

### Energy Boosts

Dried fruit & nut mix – *P, TN, SU*

### Coffee and Tea

£15.00 per person / service

£35.00 per person for full day service

**Minimum 10**

## MID-MORNING REFRESHMENT BREAK

### Healthy Granola

Pistachio flapjack – *Mi*

### Baked Goods

Selection of cookies - *E, G, Mi, So, Su, TN*

Lemon biscuits – *E, G, Mi*

Chocolate & raisin tiffins – *E, G, Mi, So, Su, TN*

### Energy Boosts

Dried fruits & nuts mix – *P, TN, SU*

### Coffee and Tea

## AFTERNOON REFRESHMENT BREAK

### Sandwich

Avocado, sourdough bread, wild rocket, organic wild salmon – *G, F*

Falafel wrap, organic hummus, tomato and cucumber – *G, Se*

### Baked Goods

Freshly baked scones, clotted cream, seasonal fruit cam – *E, G, Mi, Su*

Chocolate and toffee eclairs – *E, F, G, Mi*

### Energy Boosts

Dried fruit & nut mix – *P, TN, SU*

### Coffee and Tea

Ce - Celery  
Cr - Crustacean  
E - Egg  
F - Fish

G - Gluten  
Ge – elatine  
L - Lupin  
Mi - Milk

Mo – Mollusc  
Mu – Mustard  
P - Peanut  
Se - Sesame

So – Soya  
Su – Sulphite  
TN – Tree Nut  
A - Alcohol

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## BEE CONSCIOUS – Menu Three

Live up your meeting with one or more of these delicious additions  
All prices include VAT at 20%.

### ARRIVAL REFRESHMENTS

#### Detox Water Station

Infused water with sustainable apple and local honey

#### Baked Goods

Selection of cookies – E, G, Mi, So, Su, TN

Honey cookies – E, G, Mi, Se

Madeleine – E, G, Mi

#### Energy Boosts

Dried fruit & nut mix – P, TN, SU

#### Coffee and Tea

£15.00 per person / service

£35.00 per person for full day service

**Minimum 10**

### MID-MORNING REFRESHMENT BREAK

#### Locally sourced Honey Granola

Homemade Granola Bars and Fruits Smoothies – Su, Mi, TN

#### Baked Goods

Selection of cookies – E, G, Mi, So, Su, TN

Lemon biscuits – E, G, Mi

Chocolate & raisin tiffins – E, G, Mi, So, Su, TN

#### Energy Boosts

Dried fruits & nuts mix – P, TN, SU

#### Coffee and Tea

### AFTERNOON REFRESHMENT BREAK

#### Sandwich

Avocado, sourdough bread, wild rocket, organic smoked salmon – G, F

Falafel Wrap, organic hummus, tomato and cucumber – G, Se

#### Baked Goods

Freshly baked scones, clotted cream, seasonal fruit cam – E, G, Mi, Su

Chocolate and toffee eclairs – E, F, G, Mi

#### Energy Boosts

Dried fruit & nut mix – P, TN, SU

#### Coffee and Tea

Ce - Celery  
Cr - Crustacean  
E - Egg  
F - Fish

G - Gluten  
Ge - Gelatine  
L - Lupin  
Mi - Milk

Mo - Mollusc  
Mu - Mustard  
P - Peanut  
Se - Sesame

So - Soya  
Su - Sulphite  
TN - Tree Nut  
A - Alcohol

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# SOMETHING EXTRA

Minimum of 10 guests per selection. All prices include VAT at 20%.

## SELECTION OF JUICES | £23.00 per jug

- Antioxidant Juice (fruits and vegetables, aloe vera mix, blueberry, strawberry, kale and beet)
- Stress relief juice (spinach, broccoli, carrot and celery) – *Ce*
- Immune system juice (beet, carrot, celery and lemon) – *Ce*

## SELECTION OF MEZZE | £8.50 per person

Hummus, labneh with sumac and cucumber, falafel, baba ganoush, tahini yogurt, olives & pita – *G, Mi, Se*

## SELECTION OF CHARCUTERIE | £10.00 per person

Salami Milano, chorizo, Parma ham, mortadella, parmesan shavings, pickled onions, cornichons, mixed bread rolls – *G, Su*

## SELECTION OF MIYAKO SUSHI | £13.00 per person

Inside out rolls - California, prawn tempura, tuna and avocado – *Cr, F. E. G, So, Su*

## ENGLISH CHEESEBOARD

A selection of 3 cheeses | £12.00/ guest  
A selection of 4 cheeses | £15.00 / guest  
With crackers, freshly baked bread, preserves and dried fruits





# PLATED LUNCH

from £49.00 2 Course / £56.00 3 Course per person

Please select one choice per course for the entire party. All lunch menus include tea, coffee and petit fours.  
All starters can be served pre-set and we can provide pre-set desserts upon request. All prices include VAT at 20%.

## TO START

### Stilton Salad

Chicory, pickled beetroot and cress salad (V) – *Mi, Su*

### Heirloom Tomatoes

Buffalo mozzarella, basil, seeds and balsamic glaze (V) – *G, Mi, Su*

### Quinoa Salad

Baby carrots, celery, charred onion shells, winter salad (Vg) – *Ce, Su*

### Charred Mackerel

Goat's cheese, lemon gel, crispy kale and dashi stock – *F, Mi, So, Su*

### Beetroot Cured Salmon

Crème fraîche remoulade, croutons and winter salad – *Ce, F, G, Mi, Su*

### Ham Hock Terrine

Apple parsley purée, raisins and affila cress – *Ge, Su*

## TO FINISH

### Cashew Mousse Cake

Salted caramel crèmeux centre, cashew and milk chocolate rice crispy base (GF) – *E, F, Mi, So, TN*

### Choux Profiteroles

Filled with earl grey and Jivara chocolate whipped ganache, yuzu curd and damson jam – *E, F, G, So, Mi*

Ce - Celery	G - Gluten	Mo - Mollusc	So - Soya
Cr - Crustacean	Ge - Gelatine	Mu - Mustard	Su - Sulphite
E - Egg	L - Lupin	P - Peanut	TN - Tree Nut
F - Fish	Mi - Milk	Se - Sesame	A - Alcohol

## TO FOLLOW

### Roasted Cauliflower

Brie, potatoes and salsa verde (V) – *Mi, Su*

### King Oyster Mushrooms

Potatoes, pickled vegetables and tomato sauce (Vg) – *Ce, Su*

### Roasted Salmon,

Black onion purée, cabbage, new potatoes and saffron cream – *F, Mi*

### Pan Seared Sea Bass

Orange glaze fennel, sauce vierge and fondant potatoes – *F, Mi, Su*

### Pork Loin,

Mashed potatoes, wild mushrooms, charred glaze shallots and ale sauce – *A, Mi, Su*

### Corn Fed Chicken Supreme

Spinach, celeriac, cured tomato, radishes and chicken jus – *A, Ce, Mi, Su*

### Caraibe Dark Chocolate Mousse

Mini entremets, bittersweet chocolate sponge, black cherry Jelly and macerated black cherries (GF) – *E, F, Mi, So*

### Jivara Milk Chocolate

Rose and raspberry cake, crispy base of hazelnut praline and dried raspberries (GF) – *E, Mi, So, TN*

### Whole Apple Caramel Tatin

served on a sablé Breton base with a quenelle of crème chantilly – *G, Mi*

### Pralines (for all menus)

Mango cardamom and coffee truffle – *So, Mi*

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# PLATED LUNCH

£49.00 3 Course per person

Please select one choice per course for the entire party. All lunch menus include tea, coffee and petit fours.  
All starters can be served pre-set and we can provide pre-set desserts upon request. All prices include VAT at 20%.

## TO START

### Heirloom Tomatoes

Buffalo mozzarella, basil, seeds and balsamic glaze (V) – *G, Mi, Su*

### Quinoa Salad

Baby carrots, celery, charred onion shells, winter salad (Vg) – *Ce, Su*

### Beetroot Cured Salmon

Crème fraîche remoulade, croutons and winter salad – *Ce, F, G, Mi, Su*

## TO FOLLOW

### King Oyster Mushrooms

Potatoes, pickled vegetables and tomato sauce (Vg) – *Ce, Su*

### Pan Seared Sea Bass

Orange glaze fennel, sauce vierge and fondant potatoes – *F, Mi, Su*

### Corn Fed Chicken Supreme

Spinach, celeriac, cured tomato, radishes and chicken jus – *A, Ce, Mi, Su*

## TO FINISH

### Cashew Mousse Cake

Salted caramel crèmeux centre, cashew and milk chocolate rice crispy base (GF) – *E, F, Mi, So, TN*

### Jivara Milk Chocolate

Rose and raspberry cake, crispy base of hazelnut praline and dried raspberries (GF) – *E, Mi, So, TN*

### Whole Apple Caramel Tatin

served on a sablé Breton base with a quenelle of crème chantilly – *G, Mi*

Ce - Celery	G - Gluten	Mo - Mollusc	So - Soya
Cr - Crustacean	Ge - elatine	Mu - Mustard	Su - Sulphite
E - Egg	L - Lupin	P - Peanut	TN - Tree Nut
F - Fish	Mi - Milk	Se - Sesame	A - Alcohol

ANDAZ

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# COLOURS OF ANDAZ – Menu One

Please select one choice of menu for the whole party.  
All buffet menus include tea and coffee. All prices include VAT at 20%.

£58.00 per person - Minimum 30 guests

## STARTERS

Organic red quinoa

Caprese salad, mozzarella, tomato and basil leaves – *Mi, Su*

Baba ganoush, grilled eggplant salad – *Mi, Se*

Greek feta cheese, kumquat veg salad – *Mi, Su*

## Caesar Salad station

Caesar dressing, grated parmesan cheese, crispy croutons,  
grilled chicken, bacon and roman lettuce - *E, F, G, Mi, Mu, Su*

## Bread and butter

Fresh baked country bread, assorted bread roll - *G*

Soft butter - *Mi*

## MAIN COURSES

Grass-fed beef, wild mushroom, shallots sauce - *Mi*

BBQ marinated grilled chicken - *Su*

Grilled seabass, caponata, lemon sauce - *Ce*

Steamed vegetables, herb butter - *Mi*

Vegetable fried rice - *So*

## Carving Station / minimum 30

Herbed salmon, lemon sauce – *Su, Mi*

## DESSERTS

Cashew mousse cake, salted caramel crèmeux center, cashew, orange zest  
and milk chocolate rice crispy base (GF) - *E, F, Mi, So, TN*

Choux profiteroles filled with yellow yuzu and damson jam – *E, F, G, Mi, So*

Seasonal fruit salad

Ce - Celery  
Cr - Crustacean  
E - Egg  
F - Fish

G - Gluten  
Ge – elatine  
L - Lupin  
Mi - Milk

Mo – Mollusc  
Mu – Mustard  
P - Peanut  
Se - Sesame

So – Soya  
Su – Sulphite  
TN – Tree Nut  
A - Alcohol

ANDAZ

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# HEALTH BOOSTER – Menu Two

£65.00 per person - Minimum 30 guests

Please select one choice of menu for the whole party.  
All buffet menus include tea and coffee. All prices include VAT at 20%.

## STARTERS

Green apple, celery and walnut salad with a light creamy dressing – *Ce, E, Mu, Su, TN*

Grilled vegetables, pesto dressing – *Mi, Su*

Potato salad with mustard, cucumber pickles and parsley – *Mu, Su*

Organic hummus - chickpea purée, tahini and lemon juice - *Se*

### Freshly picked from “Stanhill Farm”

Mixed leaves, baby spinach, cherry tomato, cucumber, sweet corn

Assorted nuts and seeds – *Se, TN*

Olive oil, balsamic vinegar, lemon dressing - *Su*

### Bread and butter

Fresh baked country bread, assorted bread roll - *G*

Soft butter - *Mi*

## MAIN COURSES

Roasted wild mushrooms soup - *Mi*

Veal Osso buco - *Su*

Singaporean shrimp noodles - *Se, Su*

Chicken tikka masala - *Mi*

Sukhi Sabzi, Indian mix vegetable curry

Steamed rice

### Carving Station / minimum 30

Herbed salmon, lemon sauce – *Su, Mi*

## DESSERTS

Caraibe dark chocolate mousse (GF) - *E, F, Mi, So*

Raspberry cake (GF) – *Mi, E, So, N*

Fresh cut fruits

Ce - Celery  
Cr - Crustacean  
E - Egg  
F - Fish

G - Gluten  
Ge - Gelatine  
L - Lupin  
Mi - Milk

Mo - Mollusc  
Mu - Mustard  
P - Peanut  
Se - Sesame

So - Soya  
Su - Sulphite  
TN - Tree Nut  
A - Alcohol

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# BEE CONSCIOUS – Menu Three

Please select one choice of menu for the whole party.  
All buffet menus include tea and coffee. All prices include VAT at 20%.

£75.00 per person - Minimum 30 guests

## STARTERS

Heritage kale salad, local apple, honey pesto - *Mi*

Black beans and avocado salad

Garson's farm Tenderstem broccoli, balsamic tomato salsa - *Su*

Baba ganoush

### Locally sourced from Stanhill farm

Mixed leaves, baby spinach, cherry tomatoes, cucumber, roman  
lettuce, assorted nuts and seeds, Cesar dressing – *E, F, Mi, Mu, Su*

### Sushi Corner – £15.00 per person supplement

Assorted sushi and maki rolls prepared in our signature restaurant

### Bread and butter

Fresh baked country bread, assorted bread roll - *G*

Soft butter - *Mi*

## MAIN COURSES

Squash Soup – *Mi*

Chicken tikka masala – *Mi*

Grilled seabass, caponata, gremolata – *F, Ce, Su*

Welsh lamb stew – *Mi, CE, G*

Eggplant parmesan – *Mi, G, E*

Vegetable biryani - *Mi*

### Live cooking wok – £15.00 per person supplement

Singaporean black pepper tiger shrimps - *So, G, E, Su*

## DESSERTS

Sticky Toffee Pudding – served with butterscotch sauce and custard – *E, G, Mi, Su*

Key lime pie with roasted meringue – *E, F, G, Mi*

Mango panna cotta - *F, Mi*

Fresh cut fruits

Ce - Celery	G - Gluten	Mo – Mollusc	So – Soya
Cr - Crustacean	Ge – elatine	Mu – Mustard	Su – Sulphite
E - Egg	L - Lupin	P - Peanut	TN – Tree Nut
F - Fish	Mi - Milk	Se - Sesame	A - Alcohol

ANDAZ

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# SOMETHING EXTRA

Minimum of 10 guests per selection. All prices include VAT at 20%.

## SELECTION OF JUICES | £23.00 per jug

- Antioxidant Juice (fruits and vegetables, aloe vera mix, blueberry, strawberry, kale and beet)
- Stress relief juice (spinach, broccoli, carrot and celery) – *Ce*
- Immune system juice (beet, carrot, celery and lemon) – *Ce*

## SELECTION OF MEZZE | £8.50 per person

Hummus, labneh with sumac and cucumber, falafel, baba ganoush, tahini yogurt, olives & pita – *G, Mi, Se*

## SELECTION OF CHARCUTERIE | £10.00 per person

Salami Milano, chorizo, Parma ham, mortadella, parmesan shavings, pickled onions, cornichons, mixed bread rolls – *G, Su*

## SELECTION OF MIYAKO SUSHI | £13.00 per person

Inside out rolls - California, prawn tempura, tuna and avocado – *Cr, F. E. G, So, Su*

## ENGLISH CHEESEBOARD

A selection of 3 cheeses | £12.00/ guest  
A selection of 4 cheeses | £15.00 / guest  
With crackers, freshly baked bread, preserves and dried fruits



# COLOURS OF ANDAZ – Menu One

£36.00 per person  
Minimum 10 guests

Please select one choice of menu for the whole party.

All working lunch menus include tea, coffee and a selection of juices. All prices include VAT at 20%.

## SANDWICHES

Coronation chicken with lettuce on focaccia bread – *E, G, Mu*

Mull cheddar, avocado, tomato, crispy lettuce, ciabatta – *E, G, Mi, Su*

## HOT & COLD

Caesar salad, grilled chicken, bacon, roman lettuce and parmesan cheese – *G, Mi*

Beetroot and seeds salad – *Su*

Tortilla chips, crispy corn tortilla, avocado, Mexican salsa

Parmesan arancini, basil tomato dips – *Mi*

Mozzarella Sticks – *Mi, G, E*

Lamb samosas with mint yoghurt – *G, Ce, Mi*

## DESSERTS

Pistachio flapjack – *E, M, TN*

Chocolate sablé – *E, G, Mi*

Lemon sablé – *E, G, Mi*

Ce - Celery	G - Gluten	Mo – Mollusc	So – Soya
Cr - Crustacean	Ge – elatine	Mu – Mustard	Su – Sulphite
E - Egg	L - Lupin	P - Peanut	TN – Tree Nut
F - Fish	Mi - Milk	Se - Sesame	A - Alcohol

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# HEALTH BOOSTER – Menu Two

£36.00 per person  
Minimum 10 guests

Please select one choice of menu for the whole party.  
All working lunch menus include tea, coffee and a selection of juices. All prices include VAT at 20%.

## SANDWICHES

### Cold

Roasted beef, mustard butter and lamb lettuce on baguette – *Mi, Mu, G*

Turkey ham, avocado, sun dried tomatoes – *G, Su*

### Warm

Vegetarian Hirata buns – *G, Mi*

Tofu, avocado, chipotle, sweet slaw coriander, pomegranate seeds - *E, Mu, So, Su*

## HOT & COLD

### Garden Green

Wild rocket, mixed leaves, cucumber, date tomato

Marinated green and black olives - *Su*

Olive oil and balsamic vinegar - *Su*

Smoked salmon, capers, onion, horseradish, lemon wedges - *F, Mi, Su*

Duck spring roll and hoi sin sauce – *G, So*

Mini sun dried tomato and spinach quiche – *E, G, Mi*

## DESSERTS

Salted Caramel Mini Eclairs - *E, F, G, Mi*

Pecan and raisin cookies – *E, G, Mi, Su, TN*

Gingersnap cookies - *E, G, Mi, Su, TN*

Ce - Celery	G - Gluten	Mo – Mollusc	So – Soya
Cr - Crustacean	Ge – elatine	Mu – Mustard	Su – Sulphite
E - Egg	L - Lupin	P - Peanut	TN – Tree Nut
F - Fish	Mi - Milk	Se - Sesame	A - Alcohol

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# BEE CONSCIOUS – Menu Three

£46.00 per person  
Minimum 10 guests

Please select one choice of menu for the whole party.

All working lunch menus include tea, coffee and a selection of juices. All prices include VAT at 20%.

## SANDWICHES

### Cold

Open face smoked salmon, mustard, bagel – *G, Mi, Mu*

Chicken fajitas, crispy vegetables, guacamole, sour cream, wrap – *G, Mi*

Grilled vegetables Panini – *G, Mi*

### Warm

Vegetarian Hirata buns – *G, Mi*

Tofu, avocado, chipotle, sweet slaw coriander, pomegranate seeds – *E, Mu, So, Su*

## HOT & COLD

Shrimp ceviche, coriander coulis – *Sh*

Plum tomato, buffalo mozzarella and pesto dressing – *Mi*

Spicy breaded shrimp – *G, So*

Spinach and mushroom quiche – *E, G, Mi*

## DESSERTS

Fruit sponge cake – *E, G, Mi*

Flourless chocolate mousse cakes (GF) – *E, F, So*

Speculoos cookies – *E, G, Mi*

Danish Butter biscuit – *E, G, Mi*

Ce - Celery	G - Gluten	Mo – Mollusc	So – Soya
Cr - Crustacean	Ge – elatine	Mu – Mustard	Su – Sulphite
E - Egg	L - Lupin	P - Peanut	TN – Tree Nut
F - Fish	Mi - Milk	Se - Sesame	A - Alcohol



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# SOMETHING EXTRA

Minimum of 10 guests per selection. All prices include VAT at 20%.

## SELECTION OF MEZZE | £8.50 per person

Hummus, tzatziki, baba ganoush, falafel, fattoush, pita bread – *G, Mi, Se*

## SELECTION OF CHARCUTERIE | £10.00 per person

Salami, chorizo, Parma ham, mortadella, pecorino cheese shavings, mini gherkins, olives – *G, Su*

## HOT SELECTIONS | £10.00 per item/person

Crispy cod, mushy peas, tartar sauce – *E, F, G, Mi, Su*

Shepherd's pie with minted peas – *Ce, Mi*

Chinese pepper steak with steamed rice – *E, G, Se, So*

Mushroom & spinach lasagne – *E, G, Mi*

## SELECTION OF MIYAKO SUSHI | £13.00 per person

Inside out rolls - California, prawn tempura, tuna and avocado – *Cr, F, E, G, So, Su*

## ENGLISH CHEESEBOARD

with crackers, freshly baked bread, preserves and dried fruits  
3 Cheese @ **£12.00** per person  
4 Cheese @ **£15.00** per person

## HIGH TEA LUNCH STANDS | £15.00 per person, maximum 10

Choose a selection from any Working Lunch menu with the following inclusions:

Two Sandwiches  
Two Warm Starters  
Two Desserts  
Tea, Coffee, Petit Fours

Ce - Celery	G - Gluten	Mo - Mollusc	So - Soya
Cr - Crustacean	Ge - Gelatine	Mu - Mustard	Su - Sulphite
E - Egg	L - Lupin	P - Peanut	TN - Tree Nut
F - Fish	Mi - Milk	Se - Sesame	A - Alcohol



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# DINNER SET MENU

from £75.00 per person

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Please select **one** choice per course for the entire party. All dinner menus include tea, coffee and petit fours.  
All prices include VAT at 20%.

## TO START

### Breaded Brie & Stilton Crumble

Pickled beetroot, hazelnuts, honey mustard dressing, pea shoot and cress salad (V) – *G, Mi, Mu, Su, TN*

### Burratina

Cured Heirloom tomatoes, basil purée, sourdough, balsamic pearls and pine nuts (V) – *G, Mi, Su, TN*

### Quinoa Salad

Baby carrots, celery, tofu, charred onion shells, winter salad (Vg) – *Su*

### Scallops

Saffron cauliflower purée, new potatoes, samphire, fermented cabbage gel and basil oil – *Mi, Mo, Su*

### Three Way Salmon

Crème fraiche remoulade, croutons and salad with herbs – *F, G, Mi, Mu, Su*

### Confit Duck Terrine

Shallot textures, marinated prunes and baby leaf salad – *Su, TN*

### Maple Seared Lamb

Parmesan crisps, onion shells and purée, charred tender stem and leek ash – *Mi, Su*

## TO FOLLOW

### Mushroom & Ricotta Raviolo

Wilted spinach, crispy leek, cherry tomatoes and parmesan cream (V) – *E, G, Mi,*

### Roasted Squash

Couscous, winter vegetables, king oyster mushrooms, purple sprouts and balsamic tomato sauce (Vg) – *G, Su*

### Pan Seared Sea Bream

Crab risotto, lemon purée, cured tomato and saffron cream – *Cr, F, Mi*

### Roasted Salmon

Crispy squids, savoy cabbage, black onion purée and yogurt puffed rice – *F, Mi*

### Slow Roast Pork Loin

Glazed cheek, celeriac purée, maple shallots, pickled carrots and cider jus – *Ce, Mi, Su*

### Beef Fillet

Short rib block, mashed potatoes, root vegetables and beef liquor – *A, Ce, Mi, Su*

### Corn Fed Chicken

Fondant potato, savoy cabbage, cured tomato, radishes and caramelized celeriac foam – *A, Ce, Mi, Su*

## TO FINISH

### Cashew Mousse Cake

Salted caramel crèmeux centre, cashew and milk chocolate rice crispy base (GF) – *E, F, Mi, So, TN*

### Choux Profiteroles

Filled with earl grey and Jivara chocolate whipped ganache, yuzu curd and a damson jam – *E, F, G, Mi, So*

### Caraibe Dark Chocolate Mousse

Mini entremets, bittersweet chocolate sponge cake, black cherry jelly, macerated black cherries (GF) – *E, F, Mi, So*

### Jivara Milk Chocolate

Rose and raspberry cake, crispy base of hazelnut praline and dried raspberries (GF) – *E, F, Mi, So, TN*

### Whole Apple Caramel Tatin

served on a sablé Breton base with a quenelle of crème fraiche Chantilly – *G, Mi*

### Cheeseboard

With crackers, freshly baked bread, preserves and dried fruits

Ce - Celery	G - Gluten	Mo - Mollusc	So - Soya
Cr - Crustacean	Ge - Gelatine	Mu - Mustard	Su - Sulphite
E - Egg	L - Lupin	P - Peanut	TN - Tree Nut
F - Fish	Mi - Milk	Se - Sesame	A - Alcohol

# DINNER CHOICE MENU

from £82.00 per person /  
Minimum party of 10 guests

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Pre-orders from the below menu must be provided at least 1 week prior to the event date. All prices include VAT at 20%.

**Please select 3 dishes per course to allow your guests their preferred choice.** All dinner choice menus include tea, coffee and petit fours.

## TO START

### Breaded Brie & Stilton Crumble

Pickled beetroot, hazelnuts, honey mustard dressing, pea shoot and cress salad (V) – G, Mi, Mu, Su, TN

### Burratina

Cured Heirloom tomatoes, basil purée, sourdough, balsamic pearls and pine nuts (V) – G, Mi, Su, TN

### Quinoa Salad

Baby carrots, celery, tofu, charred onion shells, winter salad (Vg) – Su

### Scallops

Saffron cauliflower purée, new potatoes, samphire, fermented cabbage gel and basil oil – Mi, Mo, Su

### Three Way Salmon

Crème fraiche remoulade, croutons and herb salad – F, G, Mi, Mu, Su

### Confit Duck Terrine

Shallots, marinated prunes and baby leaf salad – Su, TN

### Maple Seared Lamb

Parmesan crisps, onion shells and purée, charred tender stem and leek ash – Mi, Su

## TO FOLLOW

### Mushroom & Ricotta Raviolo

Wilted spinach, crispy leek, cherry tomatoes and parmesan cream (V) – E, G, Mi,

### Roasted Squash

Couscous and winter vegetables, king oyster mushrooms, purple sprout and balsamic tomato sauce (Vg) – G, Su

### Pan Seared Sea Bream

Crab risotto, lemon purée, cured tomato and saffron cream – Cr, F, Mi

### Roasted Salmon

Crispy squids, savoy cabbage, black onion purée and yoghurt puffed rice – F, Mi

### Slow Roast Pork Loin

Glazed cheek, celeriac purée, maple shallots, pickled carrots and cider jus – Ce, Mi, Su

### Beef Fillet

Short rib block, mashed potatoes, root vegetables and beef liquor – A, Ce, Mi, Su

### Corn Fed Chicken

Fondant potato, savoy cabbage, cured tomato, radishes and caramelized celeriac foam – A, Ce, Mi, Su

## TO FINISH

### Cashew Mousse Cake

Salted caramel creux centre, cashew and milk chocolate rice crispy base (GF) – E, F, Mi, So, TN

### Choux Profiterole

Filled with earl grey and Jivara chocolate whipped ganache, yuzu curd and a damson jam – E, F, G, Mi, So

### Caraibe Dark Chocolate Mousse

Mini entremet, bittersweet chocolate sponge, black cherry jelly, macerated black cherries (GF) – E, F, Mi, So

### Jivara Milk Chocolate

Rose and raspberry cake, crispy base of hazelnut praline and dried raspberries (GF) – E, F, Mi, So, TN

### Whole Apple Caramel Tatin

served on a sable Breton base with a quenelle of crème fraiche Chantilly – G, Mi

### Add an English Cheeseboard

With crackers, freshly baked bread, preserves and dried fruits

3 Cheese @ £12 per person

4 Cheese @ £15 per person

Ce - Celery	G - Gluten	Mo - Mollusc	So - Soya
Cr - Crustacean	Ge - Gelatine	Mu - Mustard	Su - Sulphite
E - Egg	L - Lupin	P - Peanut	TN - Tree Nut
F - Fish	Mi - Milk	Se - Sesame	A - Alcohol

# EVENING PLATTERS

All prices include VAT at 20%.

## EVENING PLATTERS

Minimum of 5 platters per selection. £22.00 per platter.

### Mezze Platter

Pita bread, tabbouleh, hummus & baba ganoush with falafel & tahini yogurt – *G, Mi, Se*

### Charcuterie Platter

Assortment of cured meats & breads with pickles & dressing – *G, Mi, Su*

### Cheese Platter

Selection of British and continental cheeses, biscuits & breads with dried fruits, grapes & chutneys – *G, Mi, TN*

### English Platter

Selection of bacon, eggs & sausage rolls, chips with ketchup & HP sauce – *Ce, E, G, Mi, Su*

### American Platter

Mini burgers, mini hot dogs, mini pizza & shoe string fries with mustard & ketchup – *G, Mi, Mu*

### Indian Platter

Samosas, vegetable bhajis, chicken tikka & kebabs with mint yogurt & mango chutney – *G, Mi*

Ce - Celery	G - Gluten	Mo – Mollusc	So – Soya
Cr - Crustacean	Ge – elatine	Mu – Mustard	Su – Sulphite
E - Egg	L - Lupin	P - Peanut	TN – Tree Nut
F - Fish	Mi - Milk	Se - Sesame	A - Alcohol

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# FOR THE LITTLE ONES

£30.00 per child  
Children aged 13 and under

This menu includes 1 soft drink per child. All prices include VAT at 20%.

## STARTERS

Vegetable crudités, sweet dip – *Mi, So, Su*

Garlic bread – *G, Mi*

Trio of melon

## MAIN COURSE

Chicken nuggets, French fries, baked beans – *E, G, Mu, Su*

Fish goujons, French fries, peas – *E, F, G, Mu, Su*

Margarita pizza – *Ce, G, Mi*

## DESSERTS

Chocolate Brownie with assorted berries – *E, G, Mi, TN, So*

Vanilla Ice Cream – *E, Mi*

Fresh Fruit

Ce - Celery  
Cr - Crustacean  
E - Egg  
F - Fish

G - Gluten  
Ge - Gelatine  
L - Lupin  
Mi - Milk

Mo - Mollusc  
Mu - Mustard  
P - Peanut  
Se - Sesame

So - Soya  
Su - Sulphite  
TN - Tree Nut  
A - Alcohol

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# CANAPÉ SELECTION

£3.50 per canapé / selection will apply for all guests

A selection of 6-8 pieces per person is recommended for a reception, 3-4 per person for a pre-dinner selection. We would be more than happy to incorporate your wishes and prepare a selection tailored to your needs. All prices include VAT at 20%.

## COLD

Japanese maki, California roll – *F, Su, Se, So, G*

Maple glazed tuna, pea blini, maple mustard crème fraîche, pea shoots – *Mu, Mi, G, E*

Goats cheese, red pepper gel, balsamic pearls – *G, Mi, Su*

Two ways cucumber (*Vg*)

Cured salmon and lemon – *A, F, Su*

Charred mackerel and goats cheese – *F, Mi*

Stilton, walnut and chicory – *G, Mi, Su, TN*

Steak tartare and horseradish cream – *E, Mu*

## HOT

Seared beef and shallot cream – *Mi*

Quiche Lorraine – *E, G, Mi*

Onion bhaji and tomato gel (*Vg*)

Vegetable spring rolls and sweet chili dip (*Vg*) – *Ce, G, Su*

Salmon teriyaki skewers, sesame seeds – *F, G, Se, So, Su*

Crab cake, remoulade sauce – *Cr, E, G, Su*

Chicken and spring onion wontons, light soy – *G, So, Su*

Lamb kofta, Greek yogurt – *Mi*

Parmesan arancini, tomato sauce – *Ce, E, G, Mi*

Spicy black pepper cauliflower, cashew ranch dressing – *G, TN*

## SWEET

Cashew mousse cake, rice crispy base (*GF*) – *E, F, Mi, So, TN*

Choux profiteroles filled with yuzu curd and damson jam – *E, F, G, Mi, So*

Caraibe dark chocolate mousse (*GF*) – *E, F, Mi, So*

Jivara milk chocolate, rose and raspberry cake (*GF*) – *E, F, Mi, So*

Sticky Toffee Pudding – *E, G, Mi*

Ce - Celery  
Cr - Crustacean  
E - Egg  
F - Fish

G - Gluten  
Ge - gelatine  
L - Lupin  
Mi - Milk

Mo - Mollusc  
Mu - Mustard  
P - Peanut  
Se - Sesame

So - Soya  
Su - Sulphite  
TN - Tree Nut  
A - Alcohol

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# BOWL FOOD SELECTION

£6.00 per bowl

A selection of bigger food creations served on small plates or bowls. Bowl foods are a perfect addition to your choice of canapés if you are looking for a more substantial selection. All prices include VAT at 20%.

## COLD

Confit duck, shallots textures and sherry vinaigrette - *Mi, Su*

Smoked salmon mousse, pickled silver onions and croutons - *F, G, Mi, Su*

Beetroot, Stilton and herbed crème fraîche - *Mi, Su*

Broccoli, tofu and romesco sauce (Vg) - *TN*

Heritage tomato, balsamic and broccolini (V) - *Mi, Su*

## HOT

Corn Fed Chicken and maple potatoes - *A, Ce, Su*

Chinese vegetable fried rice

Ribeye and triple cooked chips - *A, Ce, Su*

Thai coconut lime noodles, tofu - *G, So*

Beer battered lemon sole, chips and tartare sauce - *A, E, F, G, Mu, Su*

Cauliflower four ways (Vg)

Mixed vegetable tempura and chili jam (Vg) - *Su*

## SWEET

Dark chocolate and coconut panna cotta (Vg) (GF) - *So*

Ricotta cheesecake - *E, F, G, Mi, TN*

Eton mess (GF) - *E, Mi*

Lime mousse (GF) - *E, Mi*

Ce - Celery  
Cr - Crustacean  
E - Egg  
F - Fish

G - Gluten  
Ge - Gelatine  
L - Lupin  
Mi - Milk

Mo - Mollusc  
Mu - Mustard  
P - Peanut  
Se - Sesame

So - Soya  
Su - Sulphite  
TN - Tree Nut  
A - Alcohol

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# ADDITIONS

All prices include VAT at 20%.

## LIVE COOKING STATIONS

For groups of 20 guests or more

Seasonal Mushroom & Parmesan risotto - *Mi*  
**£6.00**

Maldon Smoked Salmon, Crème Fraiche, Capers,  
Grissini - *F, G, Mi, Su*  
**£8.00**

Tuna Tartare, Passionfruit, Chilli, Spring Onion,  
Cucumber - *F*  
**£8.00**

Steak Tartare, Tenderloin, Traditional Garnish,  
Melba Toast - *Ce, G, Mi, Mu, Su*  
**£9.00**

Spinach & Ricotta Tortellini, Tomato Basil Sauce, Shaved  
Parmesan & Pine Nuts - *Ce, E, G, Mi, TN*  
**£8.00**

Vada Pav (potato fritter), Mint and Tamarind Chutney,  
Soft Bun - *G*  
**£6.00**

## CHEESE STATION

A selection of finest British cheeses @ **£15.00** / Guest

Served with crackers, freshly baked bread & condiments

Ce - Celery	G - Gluten	Mo - Mollusc	So - Soya
Cr - Crustacean	Ge - elatine	Mu - Mustard	Su - Sulphite
E - Egg	L - Lupin	P - Peanut	TN - Tree Nut
F - Fish	Mi - Milk	Se - Sesame	A - Alcohol



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# WINE LIST

## HOUSE SELECTION

### White

Trebbiano IGT, Rubbicone, Rometta £32.00

Pinot Grigio 'Il Casone', Veneto, Italy £32.00

Fernao Pires, Artolas, Lisbon, Portugal £32.00

### Rosé

Grenache, Cinsault & Carignan, Roubertas, Comte de Provence, France £36.00

### Red

Sangiovese IGT, Rometta £32.00

Merlot/Raboso, 'Il Casone', Veneto, Italy £32.00

Castelao, Artolas, Lisbon, Portugal £32.00

## WHITE WINE

### Light

Sauvignon Blanc, Yealands, Marlborough, New Zealand £44.00

### Medium

Pinot Gris, Macmurray, California, USA £53.00

Viognier, Les Vendanges du Domaine Rouge, France £55.00

### Full

Chardonnay, Bogle, California, USA £65

Chablis, Domaine Defaix, Burgundy, France £67.00

## House wine by the glass

125ml - £7.00

175ml - £9.00

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# WINE LIST

## RED WINES

### Light

Sangiovese IGT, Rometta £32.00

Nero D'Avola, Mandrarossa, Sicily, Italy £40.00

### Medium

Castelao, Artolas, Lisbon, Portugal £32.00

Pinot Noir, Macmurray, California, USA £55.00

### Full

Sangiovese "Chianti" £48.00

Podere Della Filandra "Chianti", Italy £55.00

Bodegas Martinez Laorden Lanzado, Crianza Rioja, Spain £55.00

## Organic & Sustainable

Blau Cel Organic Blanc, Spain £45

Abanico reserve, Casa da Passarella, Portugal £50

Organic Pinot Gris, Urlar, New Zealand £56

Tenet the Pundit Syrah, Chateau Ste Michelle £95

## SWEET WINES

Orange Muscat 'Essenzia', Andrew Quardy,  
Madera CA, USA 375ml £36.00

Clos Dady, Sauternes, France 375ml £52.00



# DRINKS LIST

## SPARKLING WINES AND CHAMPAGNE

per glass/per bottle

NV Cuveé Especial Brut, Pere Ventura £9.50/£44.00

NV Giall'Oro, Valdobbiadene Prosecco Superiore D.O.C.G.,  
Ruggeri £11.50/£53.00

NV Moët et Chandon, Brut imperial £14.00/£68.00

NV Veuve Clicquot Ponsardin £14.50/£76.00

NV Moët et Chandon, Imperial rose £89.00

NV Veuve Clicquot, rose £98.00

NV Ruinart Blanc de Blanc £108.00

## PREMIUM SPIRIT

25ml/50ml

On request only £9.00/£12.00

## BEERS

A selection of bottled beers  
330ml £6.00

## VODKA

25ml/50ml

Kettle One £8.50/£11.00

Ciroc £10.50/£12.50

Belvedere £10.50/£12.50

Grey Goose £10.50/£12.50

## GIN

25ml/50ml

Tanqueray £8.50/£11.00

Bombay Sapphire £10.50/£12.00

East London Gin £10.50/£12.00

## APERITIFS

25ml/50ml

Martini Bianco/Rosso £8.50/£11.00

Bailey's  
Jägermeister  
Amaretto  
Pimms  
Aperol

Aperol Spritz £12.00

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# DRINKS LIST

## DIGESTIFS

25ml/50ml

Cognac Remy Martin VSOP £10.00/£12.00

Hennessy Fine de Cognac £10.00/£12.00

## WHISKEY

25ml/50ml

Jameson £8.50/£11.00

J&B Rare £8.50/£11.00

Jack Daniels £8.50/£11.00

Bulleit £10.00/£12.00

Johnny Walker Black Label £10.00/£12.00

Glendiddich 12 years £11.00/12.50

Lagavulin 16 years £10.00/12.50

## TEQUILA

25ml/50ml

Jose Cuervo Tradicional £7.50/£10.00

Don Julio £9.00/£11.00

## RUM

25ml/50ml

Bacardi Carta Blanca £8.50/£11.00

Pampero Blanco £8.50/£11.00

Havana Club 3 yr old £10.00/£12.00

Pampero Especial £10.00/£12.00

## HOT BEVERAGE COUNTER

£3.50pp / +£1.50 with colourful lattes

Apple and lavender – purple      Beetroot - pink  
Chocolate and caramel – green      Minty - blue  
Turmeric - yellow

## WINTER WARMERS

£7.00/alcoholic £12.00

Ginger and turmeric honey bomb  
(Homemade)

Honey Lemon tea with turmeric,  
ginger and cayenne pepper

Hot mulled cranberry punch

## SOFT DRINKS

Soft Drinks 330ml £3.50

Mineral Water 750ml £5.00

Juice 1000ml £13.00

Fresh Juice 1000ml £23.00

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# COCKTAILS LIST

## WELCOME COCKTAILS

£12.00 per person

### Thyme Out

Vodka / Lillet / Gomme / Soda water / Tonic water

### Classic Champagne Cocktail

Champagne / Cognac / Angostura bitters / Brown sugar cube

### Prosecco Punch

Prosecco / Limoncello / Raspberries

## ALCOHOLIC COCKTAILS

£60/jug

### Eldelflower Collins

St Germain / Cava / Soda water / Lemon Twist

### Pineapple Rose Sangria

Rose wine / Pineapple Juice

### Cucumber Cooler

White Rum / Gomme / Cucumber / Lime / Soda water

### French Martini

Tequila Reposado / Mandarine Juice / Agave Syrup / Lime Juice

## NON ALCOHOLIC COCKTAILS

£35/jug

### Mango Passion

Mango Purée / Orange Juice / Cranberry Juice / Lime Juice  
Passion Fruit

### Very Berry Fizz

Red Berries Purée / Blueberry Syrup / Lime Juice / Soda water

### Cucumber and Mango Mule

Cucumber / Honey / Mango Purée / Ginger Beer





# COLOURS OF ANDAZ – Menu One

Liven up your meeting with one or more of these delicious additions  
All prices include VAT at 20%.

## ARRIVAL REFRESHMENTS

### Detox Water Station

Infused water with sustainable apple and fresh mint

### Baked Goods

Selection of cookies - *E, G, Mi, So, Su, TN*

Mixed seeds healthy cookies – *E, G, Mi, Se*

Red chia seeds croissant – *E, G, Mi*

### Energy Boosts

Dried fruit & nut mix – *P, TN, SU*

### Coffee and Tea

## MID-MORNING REFRESHMENT BREAK

### Healthy Granola

Homemade Granola Bars and Fruit Smoothies – *TN, Su, Mi*

### Baked Goods

Selection of cookies - *E, G, Mi, So, Su, TN*

Lemon biscuits – *E, G, Mi*

Chocolate & raisin tiffin's – *E, G, Mi, So, Su, TN*

### Energy Boosts

Dried fruit & nut mix – *P, TN, SU*

### Coffee and Tea

## AFTERNOON REFRESHMENT BREAK

### Sandwich

Avocado, sourdough bread, wild rocket, organic smoked salmon – *G, F*

Falafel wrap, organic hummus, tomato and cucumber – *G, Se*

### Baked Goods

Freshly baked scones, clotted cream, seasonal fruit jam – *E, G, Mi, Su*

### Energy Boosts

Dried fruit & nut mix – *P, TN, SU*

### Coffee and Tea



# COLOURS OF ANDAZ – Menu One

Please select one choice of menu for the whole party.  
All buffet menus include tea and coffee. All prices include VAT at 20%.

## STARTERS

Organic red quinoa

Caprese salad, mozzarella, tomato and basil leaves – *Mi, Su*

Baba ganoush, grilled eggplant salad – *Mi, Se*

Greek feta cheese, kumquat veg salad – *Mi, Su*

## Caesar Salad station

Caesar dressing, grated parmesan cheese, crispy croutons,  
grilled chicken, bacon and roman lettuce - *E, F, G, Mi, Mu, Su*

## Bread and butter

Fresh baked country bread, assorted bread roll - *G*

Soft butter - *Mi*

## MAIN COURSES

Grass-fed beef, wild mushroom, shallots sauce - *Mi*

BBQ marinated grilled chicken - *Su*

Grilled seabass, caponata, lemon sauce - *Ce*

Steamed vegetables, herb butter - *Mi*

Vegetable fried rice - *So*

## Carving Station / *minimum 30*

Herbed salmon, lemon sauce – *Su, Mi*

## DESSERTS

Cashew mousse cake, salted caramel crèmeux center, cashew, orange zest  
and milk chocolate rice crispy base (GF) – *E, F, Mi, So, TN*

Choux profiteroles filled with yellow yuzu and damson jam – *E, F, G, Mi, So*

Seasonal fruit salad

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## HEALTH BOOSTER – Menu Two

Liven up your meeting with one or more of these delicious additions  
All prices include VAT at 20%.

### ARRIVAL REFRESHMENTS

#### Detox Water Station

Infused water with sustainable apple, and fresh mint

#### Baked Goods

Selection of cookies - *E, G, Mi, So, Su, TN*

Mixed seeds healthy cookies – *E, G, Mi, Se*

Mixed seeds croissant – *E, G, Mi*

#### Energy Boosts

Dried fruit & nut mix – *P, TN, SU*

#### Coffee and Tea

### MID-MORNING REFRESHMENT BREAK

#### Healthy Granola

Pistachio flapjack – *E, Mi, TN*

#### Baked Goods

Selection of cookies - *E, G, Mi, So, Su, TN*

Lemon biscuits – *E, G, Mi*

Chocolate & raisin tiffins – *E, G, Mi, So, Su, TN*

#### Energy Boosts

Dried fruits & nuts mix – *P, TN, SU*

#### Coffee and Tea

### AFTERNOON REFRESHMENT BREAK

#### Sandwich

Avocado, sourdough bread, wild rocket, organic wild salmon – *G, F*

Falafel wrap, organic hummus, tomato and cucumber – *G, Se*

#### Baked Goods

Freshly baked scones, clotted cream, seasonal fruit cam – *E, G, Mi, Su*

Chocolate and toffee eclairs – *E, F, G, Mi*

#### Energy Boosts

Dried fruit & nut mix – *P, TN, SU*

#### Coffee and Tea



# HEALTH BOOSTER – Menu Two

Please select one choice of menu for the whole party.  
All buffet menus include tea and coffee. All prices include VAT at 20%.

## STARTERS

Green apple, celery and walnut salad with a light creamy dressing – *Ce, E, Mu, Su, TN*

Grilled vegetables, pesto dressing – *Mi, Su*

Potato salad with mustard, cucumber pickles and parsley – *Mu, Su*

Organic hummus - chickpea purée, tahini and lemon juice - *Se*

### Freshly picked from “Stanhill Farm”

Mixed leaves, baby spinach, cherry tomato, cucumber, sweet corn

Assorted nuts and seeds – *Se, TN*

Olive oil, balsamic vinegar, lemon dressing - *Su*

### Bread and butter

Fresh baked country bread, assorted bread roll - *G*

Soft butter - *Mi*

## MAIN COURSES

Roasted wild mushrooms soup - *Mi*

Veal Osso buco - *Su*

Singaporean shrimp noodles – *Se, Su*

Chicken tikka masala - *Mi*

Sukhi Sabzi, Indian mix vegetable curry

Steamed rice

### Carving Station / *minimum 30*

Herbed salmon, lemon sauce – *Su, Mi*

## DESSERTS

Caraibe dark chocolate mousse (GF) - *E, F, Mi, So*

Raspberry cake (GF) – *Mi, E, F, So, TN*

Fresh cut fruits



# BEE CONSCIOUS – Menu Three

Liven up your meeting with one or more of these delicious additions  
All prices include VAT at 20%.

## ARRIVAL REFRESHMENTS

### Detox Water Station

Infused water with sustainable apple and local honey

### Baked Goods

Selection of cookies – E, G, Mi, So, Su, TN

Honey cookies – E, G, Mi, Se

Madeleine – E, G, Mi, So

### Energy Boosts

Vanilla and Honey Smoothie

Dried fruit & nut mix – P, TN, SU

### Coffee and Tea

## MID-MORNING REFRESHMENT BREAK

### Locally sourced Honey Granola

Homemade Granola Bars and Fruits Smoothies – Su, Mi, TN

### Baked Goods

Selection of cookies – E, G, Mi, So, Su, TN

Lemon biscuits – E, G, Mi

Chocolate & raisin tiffins – E, G, Mi, So, Su, TN

### Energy Boosts

Dried fruits & nuts mix – P, TN, SU

### Coffee and Tea

## AFTERNOON REFRESHMENT BREAK

### Sandwich

Avocado, sourdough bread, wild rocket, organic smoked salmon – G, F

Falafel Wrap, organic hummus, tomato and cucumber – G, Se

### Baked Goods

Freshly baked scones, clotted cream, seasonal fruit cam – E, G, Mi, Su

Chocolate and toffee eclairs – E, F, G, Mi

### Energy Boosts

Dried fruit & nut mix – P, TN, SU

### Coffee and Tea



# BEE CONSCIOUS – Menu Three

Please select one choice of menu for the whole party.  
All buffet menus include tea and coffee. All prices include VAT at 20%.

## STARTERS

Heritage kale salad, local apple, honey pesto - *Mi*

Black beans and avocado salad

Garson's farm Tenderstem broccoli, balsamic tomato salsa - *Su*

Baba ganoush

### Locally sourced from Stanhill farm

Mixed leaves, baby spinach, cherry tomatoes, cucumber, roman  
lettuce, assorted nuts and seeds, Cesar dressing – *E, F, Mi, Mu, Su*

### Sushi Corner – £15.00 per person supplement

Assorted sushi and maki rolls prepared in our signature restaurant

### Bread and butter

Fresh baked country bread, assorted bread roll - *G*

Soft butter - *Mi*

## MAIN COURSES

Squash Soup – *Mi*

Chicken tikka masala – *Mi*

Grilled seabass, caponata, gremolata – *F, Ce, Su*

Welsh lamb stew – *Mi, CE, G*

Eggplant parmesan – *Mi, G, E*

Vegetable biryani - *Mi*

### Live cooking wok – £15.00 per person supplement

Singaporean black pepper tiger shrimps - *So, G, E, Su*

## DESSERTS

Sticky Toffee Pudding – served with butterscotch sauce and custard – *E, G, Mi, Su*

Key lime pie with roasted meringue – *E, F, G, Mi*

Mango panna cotta - *F, Mi*

Fresh cut fruits

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# SOMETHING EXTRA

Minimum of 10 guests per selection. All prices include VAT at 20%.

## SELECTION OF JUICES | £23.00 per jug

- Antioxidant Juice (fruits and vegetables, aloe vera mix, blueberry, strawberry, kale and beet)
- Stress relief juice (spinach, broccoli, carrot and celery) – *Ce*
- Immune system juice (beet, carrot, celery and lemon) – *Ce*

## SELECTION OF MEZZE | £8.50 per person

Hummus, labneh with sumac and cucumber, falafel, baba ganoush, tahini yogurt, olives & pita – *G, Mi, Se*

## SELECTION OF CHARCUTERIE | £10.00 per person

Salami Milano, chorizo, Parma ham, mortadella, parmesan shavings, pickled onions, cornichons, mixed bread rolls – *G, Su*

## SELECTION OF MIYAKO SUSHI | £13.00 per person

Inside out rolls - California, prawn tempura, tuna and avocado – *Cr, F. E. G, So, Su*

## ENGLISH CHEESEBOARD

A selection of 3 cheeses | £12.00/ guest  
A selection of 4 cheeses | £15.00 / guest  
With crackers, freshly baked bread, preserves and dried fruits





# COLOURS OF ANDAZ – Menu One

Liven up your meeting with one or more of these delicious additions  
All prices include VAT at 20%.

## ARRIVAL REFRESHMENTS

### Detox Water Station

Infused water with sustainable apple and fresh mint

### Baked Goods

Selection of cookies - *E, G, Mi, So, Su, TN*

Mixed seeds healthy cookies – *E, G, Mi, Se*

Red chia seeds croissant – *E, G, Mi*

### Energy Boosts

Dried fruit & nut mix – *P, TN, SU*

### Coffee and Tea

## MID-MORNING REFRESHMENT BREAK

### Healthy Granola

Homemade Granola Bars and Fruit Smoothies – *TN, Su, Mi*

### Baked Goods

Selection of cookies - *E, G, Mi, So, Su, TN*

Lemon biscuits – *E, G, Mi*

Chocolate & raisin tiffin's – *E, G, Mi, So, Su, TN*

### Energy Boosts

Dried fruit & nut mix – *P, TN, SU*

### Coffee and Tea

## AFTERNOON REFRESHMENT BREAK

### Sandwich

Avocado, sourdough bread, wild rocket, organic smoked salmon – *G, F*

Falafel wrap, organic hummus, tomato and cucumber – *G, Se*

### Baked Goods

Freshly baked scones, clotted cream, seasonal fruit jam – *E, G, Mi, Su*

### Energy Boosts

Dried fruit & nut mix – *P, TN, SU*

### Coffee and Tea



# COLOURS OF ANDAZ – Menu One

Please select one choice of menu for the whole party.

All working lunch menus include tea, coffee and a selection of juices. All prices include VAT at 20%.

## SANDWICHES

Coronation chicken with lettuce on focaccia bread – *E, G, Mu*

Mull cheddar, avocado, tomato, crispy lettuce, ciabatta – *E, G, Mi, Su*

## HOT & COLD

Caesar salad, grilled chicken, bacon, roman lettuce and parmesan cheese – *G, Mi*

Beetroot and seeds salad – *Su*

Tortilla chips, crispy corn tortilla, avocado, Mexican salsa

Parmesan arancini, basil tomato dips – *Mi*

Mozzarella Sticks – *Mi, G, E*

Lamb samosas with mint yoghurt – *G, Ce, Mi*

## DESSERTS

Pistachio flapjack – *E, Mi, TN*

Chocolate sablé – *E, G, Mi*

Lemon sablé – *E, G, Mi*

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# SOMETHING EXTRA

Minimum of 10 guests per selection. All prices include VAT at 20%.

## SELECTION OF MEZZE | £8.50 per person

Hummus, tzatziki, baba ganoush, falafel, fattoush, pita bread – *G, Mi, Se*

## SELECTION OF CHARCUTERIE | £10.00 per person

Salami, chorizo, Parma ham, mortadella, pecorino cheese shavings, mini gherkins, olives – *G, Su*

## HOT SELECTIONS | £10.00 per item/person

Crispy cod, mushy peas, tartar sauce – *E, F, G, Mi, Su*

Shepherd's pie with minted peas – *Ce, Mi*

Chinese pepper steak with steamed rice – *E, G, Se, So*

Mushroom & spinach lasagne – *E, G, Mi*

## SELECTION OF MIYAKO SUSHI | £13.00 per person

Inside out rolls - California, prawn tempura, tuna and avocado – *Cr, F, E, G, So, Su*

## ENGLISH CHEESEBOARD

with crackers, freshly baked bread, preserves and dried fruits  
3 Cheese @ £12.00 per person  
4 Cheese @ £15.00 per person

## HIGH TEA LUNCH STANDS | £15.00 per person, maximum 10

Choose a selection from any Working Lunch menu with the following inclusions:

Two Sandwiches  
Two Warm Starters  
Two Desserts  
Tea, Coffee, Petit Fours



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# HEALTH BOOSTER – Menu Two

Liven up your meeting with one or more of these delicious additions  
All prices include VAT at 20%.

## ARRIVAL REFRESHMENTS

### Detox Water Station

Infused water with sustainable apple, and fresh mint

### Baked Goods

Selection of cookies - *E, G, Mi, So, Su, TN*

Mixed seeds healthy cookies – *E, G, Mi, Se*

Mixed seeds croissant – *E, G, Mi*

### Energy Boosts

Antioxidant boosts, fruits and vegetables, blueberry, strawberry, kale and beet

Dried fruit & nut mix – *P, TN, SU*

### Coffee and Tea

## MID-MORNING REFRESHMENT BREAK

### Healthy Granola

Pistachio flapjack – *Mi*

### Baked Goods

Selection of cookies - *E, G, Mi, So, Su, TN*

Lemon biscuits – *E, G, Mi*

Chocolate & raisin tiffins – *E, G, Mi, So, Su, TN*

### Energy Boosts

Stress relief (juice, spinach, broccoli, carrot and celery) - *Ce*

Dried fruits & nuts mix – *P, TN, SU*

### Coffee and Tea

## AFTERNOON REFRESHMENT BREAK

### Sandwich

Avocado, sourdough bread, wild rocket, organic wild salmon – *G, F*

Falafel wrap, organic hummus, tomato and cucumber – *G, Se*

### Baked Goods

Freshly baked scones, clotted cream, seasonal fruit jam – *E, G, Mi, Su*

Chocolate and toffee eclairs – *E, F, G, Mi*

### Energy Boosts

Immune system (juice, beet, carrot, celery and lemon) - *Ce*

Dried fruit & nut mix – *P, TN, SU*

### Coffee and Tea



# HEALTH BOOSTER – Menu Two

Please select one choice of menu for the whole party.

All working lunch menus include tea, coffee and a selection of juices. All prices include VAT at 20%.

## SANDWICHES

### Cold

Roasted beef, mustard butter and lamb lettuce on baguette – *Mi, Mu, G*

Turkey ham, avocado, sun dried tomatoes – *G, Su*

### Warm

Vegetarian Hirata buns – *G, Mi*

Tofu, avocado, chipotle, sweet slaw coriander, pomegranate seeds - *E, Mu, So, Su*

## HOT & COLD

### Garden Green

Wild rocket, mixed leaves, cucumber, date tomato

Marinated green and black olives - *Su*

Olive oil and balsamic vinegar - *Su*

Smoked salmon, capers, onion, horseradish, lemon wedges - *F, Mi, Su*

Duck spring roll and hoi sin sauce – *G, So*

Mini sun dried tomato and spinach quiche – *E, G, Mi*

## DESSERTS

Salted Caramel Mini Eclairs - *E, F, G, Mi*

Pecan and raisin cookies – *E, G, Mi, Su, TN*

Gingersnap cookies - *E, G, Mi, Su, TN*

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# SOMETHING EXTRA

Minimum of 10 guests per selection. All prices include VAT at 20%.

## SELECTION OF MEZZE | £8.50 per person

Hummus, tzatziki, baba ganoush, falafel, fattoush, pita bread – *G, Mi, Se*

## SELECTION OF CHARCUTERIE | £10.00 per person

Salami, chorizo, Parma ham, mortadella, pecorino cheese shavings, mini gherkins, olives – *G, Su*

## HOT SELECTIONS | £10.00 per item/person

Crispy cod, mushy peas, tartar sauce – *E, F, G, Mi, Su*

Shepherd's pie with minted peas – *Ce, Mi*

Chinese pepper steak with steamed rice – *E, G, Se, So*

Mushroom & spinach lasagne – *E, G, Mi*

## SELECTION OF MIYAKO SUSHI | £13.00 per person

Inside out rolls - California, prawn tempura, tuna and avocado – *Cr, F, E, G, So, Su*

## ENGLISH CHEESEBOARD

with crackers, freshly baked bread, preserves and dried fruits

3 Cheese @ £12.00 per person

4 Cheese @ £15.00 per person

## HIGH TEA LUNCH STANDS | £15.00 per person, maximum 10

Choose a selection from any Working Lunch menu with the following inclusions:

Two Sandwiches

Two Warm Starters

Two Desserts

Tea, Coffee, Petit Fours



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# BEE CONSCIOUS – Menu Three

Liven up your meeting with one or more of these delicious additions  
All prices include VAT at 20%.

## ARRIVAL REFRESHMENTS

### Detox Water Station

Infused water with sustainable berries, apple and local honey

### Baked Goods

Selection of cookies – E, G, Mi, So, Su, TN

Honey cookies – E, G, Mi, Se

Madeleine – E, G, Mi

### Energy Boosts

Vanilla and Honey Smoothie

Dried fruit & nut mix – P, TN, SU

### Coffee and Tea

## MID-MORNING REFRESHMENT BREAK

### Locally sourced Honey Granola

Homemade Granola Bars and Fruits Smoothies – Su, Mi, TN

### Baked Goods

Selection of cookies – E, G, Mi, So, Su, TN

Lemon biscuits – E, G, Mi

Chocolate & raisin tiffins – E, G, Mi, So, Su, TN

### Energy Boosts

Stress relief juice (spinach, broccoli, carrot and celery) – Ce

Dried fruits & nuts mix – P, TN, SU

### Coffee and Tea

## AFTERNOON REFRESHMENT BREAK

### Sandwich

Avocado, sourdough bread, wild rocket, organic smoked salmon – G, F

Falafel Wrap, organic hummus, tomato and cucumber – G, Se

### Baked Goods

Freshly baked scones, clotted cream, seasonal fruit cam – E, G, Mi, Su

Chocolate and toffee eclairs – E, F, G, Mi

### Energy Boosts

Immune system juice (beet, carrot, celery and lemon) – Ce

Dried fruit & nut mix – P, TN, SU

### Coffee and Tea



## BEE CONSCIOUS – Menu Three

Please select one choice of menu for the whole party.

All working lunch menus include tea, coffee and a selection of juices. All prices include VAT at 20%.

### SANDWICHES

#### Cold

Open face smoked salmon, mustard, bagel – *G, Mi, Mu*

Chicken fajitas, crispy vegetables, guacamole, sour cream, wrap – *G, Mi*

Grilled vegetables Panini – *G, Mi*

#### Warm

Vegetarian Hirata buns – *G, Mi*

Tofu, avocado, chipotle, sweet slaw coriander, pomegranate seeds – *E, Mu, So, Su*

### HOT & COLD

Shrimp ceviche, coriander coulis – *Sh*

Plum tomato, buffalo mozzarella and pesto dressing – *Mi*

Spicy breaded shrimp – *G, So*

Spinach and mushroom quiche – *E, G, Mi*

### DESSERTS

Fruit sponge cake – *E, G, Mi*

Flourless chocolate mousse cakes (GF) – *E, F, So*

Speculoos cookies – *E, G, Mi*

Danish Butter biscuit – *E, G, Mi*

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# SOMETHING EXTRA

Minimum of 10 guests per selection. All prices include VAT at 20%.

## SELECTION OF MEZZE | £8.50 per person

Hummus, tzatziki, baba ganoush, falafel, fattoush, pita bread – *G, Mi, Se*

## SELECTION OF CHARCUTERIE | £10.00 per person

Salami, chorizo, Parma ham, mortadella, pecorino cheese shavings, mini gherkins, olives – *G, Su*

## HOT SELECTIONS | £10.00 per item/person

Crispy cod, mushy peas, tartar sauce – *E, F, G, Mi, Su*

Shepherd's pie with minted peas – *Ce, Mi*

Chinese pepper steak with steamed rice – *E, G, Se, So*

Mushroom & spinach lasagne – *E, G, Mi*

## SELECTION OF MIYAKO SUSHI | £13.00 per person

Inside out rolls - California, prawn tempura, tuna and avocado – *Cr, F, E, G, So, Su*

## ENGLISH CHEESEBOARD

with crackers, freshly baked bread, preserves and dried fruits  
3 Cheese @ **£12.00** per person  
4 Cheese @ **£15.00** per person

## HIGH TEA LUNCH STANDS | £15.00 per person, maximum 10

Choose a selection from any Working Lunch menu with the following inclusions:

Two Sandwiches  
Two Warm Starters  
Two Desserts  
Tea, Coffee, Petit Fours



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