



MENUS

2021/22

SEA
CONTAINERS
EVENTS

BROUGHT TO YOU BY
GREEN & FORTUNE

BELOW IS A LIST OF SOME OF OUR VALUED PARTNERS:

FIRST CHOICE, based in New Covent Garden,
are a small family run fruit and vegetable supplier

ALLAN READER, a London based family run dairy
who work closely with farmers

UPPER SCALE, locally fresh fish supplier based in
London's Billingsgate market

PAUL RHODES BAKERY and **ST JOHN** both produce
hand-crafted bread

HARVEY & BROCKLESS, the largest collection of
British farmhouse cheeses in the UK

UNION COFFEE, sourced from independent farms,
London roasted

JOHNSON AND SWARBRICK in Goosnargh, the UK's
foremost poultry producer

BIRCHALL TEA, British tea company that has won 56
Great Taste Awards

Wherever possible we use quality and independently sourced British suppliers to ensure the best possible ingredients. We produce as much as possible in-house, for example our team of chefs includes an on-site baker to help us create the sweet treats on the menus and ensures we can offer a product that is of the highest standard.

Sustainability is high on our agenda and we reduce food miles as much as we can. You'll see a number of chef's choice or chef's suggested selections throughout the menus, these offer great value for you and allow us to embrace seasonality and reduce food waste.

V - vegetarian

GF - gluten free

VE - vegan

O - organic (wines only)



RECEPTIONS

Planning a stand alone reception, or post conference event, these menus are great for networking and entertaining.



NIBBLES & LIGHT BITES

£7.95

Select 3 items from below:

Marinated mixed olives GF
Lightly salted kettle crisps GF
Chilli rice crackers
Smoked almonds GF
Wasabi peas

Japanese rice crackers
Mature Cheddar cheese straws
Cashew nuts VE, GF
Mexican chilli peanuts

LUXURY BITES

£10.00

Select 3 items from below:

Smoked cashews and almonds GF
Mini poppadoms and dips
Selection of savoury popcorns GF

Vegetable crisps, black pepper VE, GF
Zesty Maroc olives VE, GF
Crispbread and pesto

POST MEETING RECEPTION PACKAGES

CANAPE RECEPTION PACKAGE

£35.00

Three glasses of house wine, beer or soft drinks
Selection of five chef's choice canapés

ULTIMATE STANDING RECEPTION PACKAGE

£50.00

Three glasses of house wine, beer or soft drinks
Selection of three chef's choice canapés, two chef's choice savoury bowl foods and two chef's choice sweet canapés

All prices exclusive of VAT and per person.
Staffing levy charged at 10% on food and beverage costs.

CANAPÉS

SELECT SIX FROM THE MENU BELOW

We recommend selecting at least one from each section, to cover the majority of dietary requirements and to offer a balanced choice.

YOUR CHOICE OF CANAPÉS

6 canapés per person £24.00

CHEF'S CHOICE OF CANAPÉS

6 canapés per person £23.00

per extra canapé £4.25

COLD

LAND

Ham hock, tarragon mayonnaise, pickled baby carrot GF

Beef, kohlrabi, oyster, apple GF

Chicken, yeast flake, porcini, kale

Roast figs, Parma ham, parmesan crisp, balsamic, rocket GF

Smoked duck, orange, cress GF

Corneyside Farm salt beef, mustard, pickle GF

Quail egg, herbs, pancetta

Potted pork, curry, cauliflower GF

SEA

Cod roe, parsley snow, fennel biscuit

Crab, herbs, toasted bread

Mackerel, samphire, rye, lemon mayonnaise GF

Smoked salmon, blini, crème fraîche

Squid ink grissini, crispy pork, celery root

EARTH

Jerusalem artichoke, goat's cheese, truffle V, GF

Square root, smoked onion purée VE, GF

Crostini, goat's cheese, confit tomato V

Parmesan shortbread, fig chutney V

Beetroot, smoked curds V, GF

**SEA
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EVENTS**

HOT

LAND

Spiced Texel lamb croquettes, harissa crème fraîche

Buttermilk chicken, ferments, fennel

Guinea fowl sausage, broad bean, elderflower

Confit pork cheek, eel crisp, sweetcorn purée GF

Texel lamb belly fritter, ramson emulsion

Corneyside Farm steak, chips, horseradish butter GF

SEA

Crab, potato, chicken skin, horseradish

Popcorn shrimp, smoked aioli

Miso salmon skewer

EARTH

Broccoli stalk, green onion, samphire, bhaji VE, GF

Mushroom risotto, truffle cream V

Pulled oat polpetti, smoked tomato sauce VE



SWEET

Apricot frangipane, toasted almonds, vanilla cream

Rhubarb, lemongrass, lime leaf, toasted coconut VE, GF

Custard fruit tartelette

Black olive nougatine, white chocolate ganache VE, GF

Passion fruit white chocolate ganache meringues GF

Green & Fortune chocolate brownie

Flapjack, nuts, dried fruit

Maple glazed pineapple skewer VE, GF

Coconut macaroon, bitter chocolate

Pear, lemon thyme, ginger, caramel VE, GF

Salt caramel truffles V

Mango mousse, basil, pimento spiced
candied almonds VE, GF

All prices exclusive of VAT and per person.
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BOWL FOOD

We recommend selecting at least one from each section, to cover the majority of dietary requirements and to offer a balanced choice. Bowl food receptions for numbers above 100 carry a £7.50 per person equipment supplement.

COLD

LAND

Rare Corneyside Farm beef, truffle, parmesan, rocket GF
Romanesco, couscous, cep, pancetta

SEA

Charred tenderstem broccoli salad, anchovies, golden raisins, parmesan GF

Miso salmon, rice noodles, sugar snaps, ginger, chicory, seeds

EARTH

Pickled tomato, goat's curd, sourdough v

Fig, black lentil, treviso and goat's cheese salad, pea shoots v, GF

Broccoli, miso emulsion, smoked almonds, piquillo peppers VE, GF

Roast beetroot salad, curd, pickled walnuts, watercress salad v, GF

Spiced cauliflower and chickpea salad, red onion, golden raisins VE, GF

Compressed watermelon, rocket, pistachio dukkha VE, GF

Pulled BBQ tofu, Alabama slaw, hot sauce VE

Compressed watermelon, crispy sushi rice, cashew nuts, teriyaki dressing VE, GF

Courgette noodles, carrot purée, cashew butter pesto VE, GF

YOUR CHOICE OF BOWLS CHEF'S CHOICE OF BOWLS

4 bowls per person	£36.00
4 bowls per person	£33.00
per extra bowl	£9.00

HOT

LAND

Roast Corneyside Farm picana, sautéed new potatoes, shallots, rocket, prune jam GF

Chicken tagine, couscous, apricots, cucumber and mint yoghurt

Feijoada – Brazilian black bean and pork stew, chorizo GF

Texel lamb cutlet, smoked aubergine, tomatoes, labneh, dukkah, coriander GF

Mini Cumberland, mash, onions

Corneyside Farm beef bourguignon, mash, bacon GF

SEA

Crispy whiting, smoked mash, sea aster

Smoked haddock, bacon, saffron potatoes GF

Coastal fish pie GF

Hake, chicken skin, cabbage, seaweed mash GF

Plaice, mussels, cauliflower, miso GF

EARTH

Wild mushroom, risotto, pecorino v, GF

Potato gnocchi, spinach, nutmeg cream v

Leeks, whey, chive oil v, GF

Truffled cauliflower macaroni cheese, herb crumb v

Tunworth, sage bread, sour apple, mustard v

Herb gnocchi, peas and broad beans, ricotta, lemon, olive oil v

Lentil and spinach dahl, coconut and lime yoghurt,

Bombay potatoes VE

Thai tofu curry, lemongrass, coriander, bok choy, rice VE, GF

SEATED DINNER

Plated dinners are the perfect way to celebrate or entertain. Select from our curated menus or build your own.



LEVEL 12 & CUCUMBER

SEATED DINNER

3 courses £60.00

Includes a selection of breads

Our chef has curated the below three-course menus, which include a well-balanced selection for your guests.

Please select one menu for all diners. Once you have selected this, our chef will create a vegan and gluten free menu to complement it. Other dietary requirements will be catered for on request.

CHEF'S MENU ONE

Corn-fed chicken pressing, baby leeks, truffle and sherry vinaigrette, sourdough

Roast hake, sautéed chorizo, new potatoes, aioli, rocket GF

Chocolate marquise, crème fraîche, honeycomb, raspberries

CHEF'S MENU TWO

Treacle-cured stone bass, fermented chilli, pickled melon, cucumber GF

Slow roast pork belly, black pudding, apple gel, cider compressed Granny Smiths, charred cauliflower

Black forest delice, kirsch cream

CHEF'S MENU THREE

Caramelised figs, goat's curd, roast hazelnuts, serrano ham

Roast Texel lamb rump, beetroot fondant, charred hispi cabbage, sauce vierge GF

Citrus meringue roulade, blood orange foam, blackberries, verbenas GF

Standard equipment charge to include tables, chairs, white or black linen, white crockery and contemporary cutlery £15. Upgraded equipment options are available, please ask your event manager.

All prices exclusive of VAT and per person. Staffing levy charged at 10% on food and beverage costs.



If you would prefer to build your own menu, please select one dish from each of the sections below for all your guests to enjoy.

Once you have selected this, our chef will create a vegan and gluten free menu if required.

Other dietary requirements will be catered for on request.

LEVEL 12 & CUCUMBER

BUILD YOUR OWN MENU

3 courses £65.00

Includes a selection of breads

STARTERS

Goat's cheese, hazelnuts, burnt orange, watercress GF

Seabass, citrus, salted cucumber, dill, crème fraîche GF

Smoked pepper, spiced beef, chicory, lentils GF

Texel lamb bresaola, radish, sourdough

Leeks, whey, curds, chive oil GF

Crab, potato, chicken skin, horseradish

MAINS

Buttermilk chicken, greens, parmesan mash

Grilled bream, smoked tomato, spinach, potato GF

Pasta, woodland mushrooms, truffle butter

Quince, guinea fowl, celery root GF

Braised Corneyside Farm beef shin, baby carrots, smoked onion purée GF

Square root, smoked onion purée VE, GF

DESSERTS

Treacle tart, caramel cream, roast blackberry and plum compote

Meringue, berries, soft whipped cream GF

Avocado, chocolate and espresso mousse VE, GF

Apple and lavender sponge, vanilla cream

White chocolate and lemon thyme biscotti

THE WREN PRIVATE DINING MENUS

All menus include a selection of breads

Once you have selected this, our chef will create a vegan and gluten free menu if required.

Other dietary requirements will be catered for on request.

3 COURSES £65.00

STARTER

Buratta, Nutbourne heritage tomatoes, pickled red onion, basil, olives V, GF

MAIN

Goosnargh chicken, truffle gnocchi, wild mushrooms, leek

DESSERT

Chocolate delice, salted caramel popcorn

4 COURSES £75.00

STARTER

Burnt onion tart, onion puree, tahini, zhoug, pistachio dukkah VG

INTERMEDIATE

Mackerel 'escabeche', saffron aioli, bronze fennel GF

MAIN

Best end lamb, 'Hot Pot' potato, red cabbage, tarragon heritage carrots GF

DESSERT

Toffee apple mousse cake, honeycomb, crisp apple

5 COURSES £80.00

AMUSE

Tuna sashimi, sake, ginger, chilli, lime GF

STARTER

Slow cooked pork belly, soy, apple, coriander

INTERMEDIATE

Salmon 'pastrami', golden raisin, mustard seed, rye, nasturtium

MAIN

Lavender and honey glazed duck, confit leg, duck fat potatoes GF

DESSERT

Rose gold macaron, raspberries, vanilla

SEA
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7 COURSES

£100.00

AMUSE

Hand dived scallop ceviche, tiger's milk,
grape, elderflower GF

STARTER

Smoked duck salad, pickled cherries,
dandelion, watercress, confit 'Bon Bon'

FISH

Butter poached turbot, oyster, sea
vegetables, salsify GF

MAIN

Dexter beef fillet, bone marrow fritter,
creamed spinach, truffle potato

PRE-DESSERT

Chocolate and Prosecco beignet

DESSERT

Pear and lime 'Charlotte', meringue,
verbena

CHEESE

Truffled Tunworth mousse, parmesan
shortbread, pickled golden raisin

Paired drinks menu available on request.

*Once you have selected this, our chef will create a vegan
and gluten free menu if required.*



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BREAKFAST

A selection of hot and cold breakfasts to suit every event. All our coffee is from independent farms and our bread is hand crafted.

BREAKFAST REFRESHMENTS

Freshly brewed teas and coffee	£3.50
Freshly brewed teas, coffee and biscuits	£4.50
Fruit juice: freshly squeezed orange, cloudy apple, freshly squeezed pink grapefruit	per litre £12.00
Detox juices: freshly juiced Covent Garden blends green juice, red juice, infusions	per litre £15.00

COMPLETE BREAKFAST

All served with freshly brewed teas and coffee

Green & Fortune continental *minimum of 5 people* £11.00

Selection of mini gourmandise pastries, mini tulip muffins, whole fruit bowl

Hot breakfast sandwiches *minimum of 10 people* £12.50

Rare breed Cumberland spiced sausage or treacle glazed back bacon sandwiches, baby tomato, spinach and Cornish cheese fritter, smoked Applewood and spinach toastie [GF](#)

Plant based breakfast skillet [VE](#), [GF](#) £12.50

Bell peppers, green onion, spinach, herbs, scrambled tofu, charcoal bread, avocado, fresh fruit

ADD

Seasonal fruit spikes £3.00

Whole fruit bowl *serves 10 people* £30.00

BUILD YOUR OWN BREAKFAST

for 3 items £15.00
per extra item £5.50

Select individual items for a more substantial option:

Scrambled tofu, avocado, rye bread VE

Buckwheat and banana pancakes, blue poppy seed and blueberry compote V

Gluten free porridge oats, spiced apple and honeycomb GF, V

Spicy beef burrito GF

Chorizo, sweet potato, feta frittata GF

Smoked salmon, beetroot, goat's cheese frittata GF

Shakshuka eggs, paleo bread, avocado salsa GF, V

BREAK & BREAKFAST ADDITIONS

per item £3.70

Sweet and savoury morning muffin

Mixed quinoa, puffed grains, crispy maple seeds and herbs VE

Banana cream pie chia pudding VE

Energy pots VE

Cereal crunch V

Green & Fortune flapjack bars V

Green & Fortune cookies

Very red velvet cake, lemon butter cream

Orange drizzle cake

Raw chocolate and dried flower shards VE, GF

Break-time board minimum of 50 people

£7.50

Includes a selection of the following: *cereal crunch, Green & Fortune flapjack bars, energy pots, raw chocolate and dried flower shards*



All our
fresh
produce
is carefully
sourced
and free from
pesticides

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LUNCHES

From seated sandwich lunches to a hot, standing option, our menus include an option for every event.

CLASSIC WORKING LUNCH Suitable for a minimum of 10 people £23.00

Selection of classic sandwiches
Lightly salted Burt's crisps
Whole fruit bowl GF, VE
Freshly brewed teas and coffee

ARTISAN WORKING LUNCH Suitable for a minimum of 20 people £27.00

Selection of artisan sandwiches
Choice of three lunch additions item
Choose from the selection on the following page
Lightly salted Burt's crisps
Whole fruit bowl GF, VE
Freshly brewed teas and coffee

CHEF'S WORKING LUNCH Suitable for a minimum of 20 people £30.00

Chef's hot sandwich station, includes a choice of two from the below:
Mango and tikka spiced chicken, slow-cooked harissa Texel lamb shoulder, rare roast Corneyside Farm beef or grilled courgette, cream cheese, sun-dried tomato VE
Served with grilled flatbreads, watercress and mint salad, and a selection of sauces and dressings
Accompanied by
Selection of artisan sandwiches
Lightly salted Burt's crisps
Whole fruit bowl GF, VE
Freshly brewed teas and coffee

LUNCH ADDITIONS

In order to enhance your lunch, why not treat your guests to some of the below items

SAVOURY ITEMS

per item £3.50

HOT

Butcher's old English sausage, treacle honey glaze
Buttermilk chicken slider, kohlrabi slaw, harissa yoghurt
Texel lamb empanada, smoked pepper salsa
Mini Corneyside Farm salt beef Ruben, Swiss cheese, sourdough
Cod and potato fritters, spiced lemon crème fraîche
Samphire and broccoli stalk pakora ^{VE}
Mac and cheese sticks, truffle mayonnaise
Bang bang tempeh tofu, crushed hazelnuts ^{VE}
Barbeque jackfruit, pineapple and chilli salsa, coriander ^{VE}
Smoked beetroot arancini, goat's cheese ^V

COLD

Guinea fowl and quail scotch egg, anchovy mayonnaise
Confit sea trout and sorrel tart
Allotment vegetables, crushed olive hummus ^{VE}
Tomato tarte fine, bocconcini, basil pesto
Vegan sushi rolls, wasabi, pickled ginger, soy ^{VE}



SWEET ITEMS

per item £3.50

Dark chocolate, raspberry marshmallow teacakes
Pineapple and toasted coconut cake ^V
Mango, lime and passion fruit tartlets ^V
Mini macaroons, bitter chocolate drizzle ^{V, GF}

ADDITIONAL ITEMS

The below items are perfect to add to any of the packages or menus as an upgrade for your guests

A seasonal selection of salads, including carb-based options per person £5.50
Fresh fruit bowl serves 10 people £30.00

WINES

CHAMPAGNE & SPARKLING

Frizzante Rose La Jara Organic, Treviso, Italy, NV VE, O	£42.00
Prosecco 'Brut', La Jara, Treviso, Italy, NV VE, O	£45.00
Wiston Estate 'Cuvee Brut', South Downs, UK, NV VE	£60.00
Louis Boyier Brut, Champagne, France, NV VE	£65.00
Perrier Jouët 'Grand Brut', Champagne, France NV	£100.00
Perrier Jouët 'Blason Rosé', Champagne, France, NV	£120.00
Perrier Jouët 'Belle Epoque', Champagne, France, 2011	£235.00

WHITE

Viura, Vina Temprana, Campo de Borja, Spain, 2019 VE	£25.00
Quinta das Arcas Arca Nova Branco, Vinho Verde, Minho, Portugal, 2019 VG	£30.00
Chardonnay Reserva, Zapallares, Casablanca Valley, Chile, 2019	£36.00
Sauvignon Blanc/ Gros Manseng, Domaine Horgelus, Gascogne, France, 2020 VE	£38.00
Grave del Friuli Pinot Grigio, Venezia, Italy, 2020 V	£42.00
Montauto Vermentino, Maremma, Tuscany, Italy, 2020	£49.00
Albariño, Viñabade, Rias Baixas, Spain, 2020	£50.00
Mâcon Village Domaine Chêne, Burgundy, France, 2020 VE	£52.00
Sauvignon Blanc, 'Best End', Churton, Marlborough, New Zealand, 2018 Organic	£57.00
Sancerre Domaine Millet Roger, Loire, France, 2019	£62.00

ROSÉ

La Balade de Coline Rosé, Les Coteaux du Rhône, France, 2020	£30.00
Domaine Horgelus Rosé, Côtes de Gascogne, France, 2020	£36.00
Mediterranée IGP Figuière Rosé, Provence, France, 2020	£42.00

RED

'Old Vines Garnacha', Vina Temprana, Campo de Borja, Spain, 2019 VE	£25.00
Carignan Vieilles Vignes, Chemin de la Serre Languedoc, France, 2020 VE	£30.00
Sangiovese, Rocca, Puglia, Italy, 2019	£33.00
Merlot, Cape Leopard, Paarl, South Africa, 2018 VE	£38.00
Bordeaux Superieur, Château Reynier, Bordeaux, France, 2018	£42.00
Malbec 'Black Rock', Domaine Bousquet, Mendoza, Argentina, 2019 VE, Organic	£45.00
Primitivo del Salento, Feudi Salentini 125, Puglia, Italy, 2019	£46.00
Shiraz, Sidewood, Adelaide Hills, Australia, 2018	£47.00
Pinot Noir, Mount Brown, Waipara, New Zealand, 2018 VE	£48.00
Laztana Reserva Rioja DOCa, Bodegas Olarra, Spain, 2016	£50.00
Domaine Grand Ormeau, Lalande de Pomerol, Bordeaux, France, 2016	£60.00
Syrah/ Grenache/ Cabernet 'The Chocolate Block', Boekenhoutskloof Franschhoek Valley, South Africa, 2018	£80.00
Gevrey-Chambertin 'Les Crais', Gerard Seguin, Burgundy, France, 2017	£85.00

DRINKS

SOFT DRINKS

Mineral water	£3.50
Coca-Cola	£2.50
Diet Coke	£2.50
Sprite	£2.50
Fanta	£2.50
San Pellegrino	£2.50

BOTTLED BEER

Sol	£4.50
Moretti	£5.00
Heineken	£5.00
Heineken Zero (0% ABV)	£5.00
Craft beer	£7.50

SPIRITS

We offer a wide selection of spirits and we can provide a full list on request.

Single house spirit with mixer	from £6.50
Double house spirit with mixer	from £10.50
(House spirits; Beefeater Gin, Absolut Vodka, Havana Club Rum, Martell VS Cognac, Chivas Regal Whisky)	

Single premium spirit with mixer	from £9.50
Double premium spirit with mixer	from £13.50

JUICE JUGS 1 Litre £12.00

- Orange juice
- Apple juice
- Cranberry juice
- Pineapple juice



COCKTAILS

Example cocktails created by our in-house mixologist. We also offer a range of classic and seasonal cocktails, or are happy to create alternatives on request.

Cherry Bomb	£11.00
Kentucky bourbon, Cherry Sorlacco, house iced tea, blood orange carbonate, lime juice and Angostura bitters.	
Rock The Casbah	£10.00
Caribbean rum, golden falernum, fig liqueur, pineapple juice, lime juice, orgeat syrup and chocolate bitters.	
Secondhand Smoke	£10.00
Blanco Tequila, mezcal, sweet smoked paprika syrup, lime juice, passion fruit puree and agave.	
Backstage Pass	£9.50
Pink gin, elderflower liqueur, pink grapefruit juice, and prosecco.	





UNLIMITED DRINKS PACKAGES

HOUSE PACKAGES

3 hour drinks package £35.00

Unlimited Viura, Vina Temprana, Campo de Borja, Spain, 2019
'Old Vines Garnacha', Vina Temprana, Campo de Borja, Spain 2019
Beer
Soft drinks

4 hour drinks package £45.00

Unlimited Viura, Vina Temprana, Campo de Borja, Spain, 2019
'Old Vines Garnacha', Vina Temprana, Campo de Borja, Spain 2019
Beer
Soft drinks

UPGRADE PACKAGES

The options below allow you to serve an upgraded wine selection for your event.

Upgrade 1

Chardonnay Reserva, Zapallares, Chile, 2019
Sangiovese, Rocca, Puglia, Italy, 2017
Bottled beers
Soft drinks

3 hour package £40.00

4 hour package £50.00

Upgrade 2

Sauvignon Blanc/ Gros Manseng, Domaine Horgelus, France, 2020
Merlot, Cape Leopard, South Africa, 2018
Bottled beers
Soft drinks

3 hour package £44.00

4 hour package £54.00