

MARLOWE

SANDWICH MENU

£45 per person

*Includes room hire, AV, catering, still and sparkling mineral water
and a dedicated server for the duration of the event*

ARRIVAL REFRESHMENTS

Tea, coffee and selections of pastries and jams

MID-MORNING REFRESHMENTS

Tea, coffee and selections of cookies

WORKING LUNCH

*Choose a selection of 4 sandwiches which will be served with selections of crisps,
seasonal fruit and lemon & poppy seed drizzle cake*

Smoked streaky bacon, lettuce, tomato, ciabatta
Rump steak bánh mì, pickled vegetables, spring onions, brioche roll
Chicken Caesar wrap, smoked bacon, Parmesan, Caesar dressing
Pastrami, Emmental, mustard mayonnaise, sauerkraut, granary bread
Crayfish and prawn cocktail, cocktail sauce, avocado, rocket, ciabatta
Smoked salmon, horseradish crème fraîche, watercress, wholemeal bread
Tuna mayonnaise, cucumber, white bread
Cheddar, onion chutney, sun-dried tomato, mustard cress, granary bread **v**
Free range egg mayonnaise, cress, wholemeal bread **v**
Somerset Brie & chutney, mustard leaf, granary bread **v**
Roast cauliflower hummus, rocket & pepper wrap **pb**
Falafel wrap, spinach, red cabbage slaw, chilli jam **pb**

AFTERNOON REFRESHMENTS

Tea, coffee and selections of muffins

Add on: post-event 1 hour drinks reception with a selection of 5 canapés from our event menu £30

(v) vegetarian (pb) plant based

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.
Our dish names don't always mention every ingredient. Please let our team know if you have
any allergies and for full allergen information please ask or go to marlowelondon.com

MARLOWE

BUFFET MENU

£45 per person

*Includes room hire, AV, catering, still and sparkling mineral water
and a dedicated server for the duration of the event*

ARRIVAL REFRESHMENTS

Tea, coffee and selections of pastries and jams

MID-MORNING REFRESHMENTS

Tea, coffee and selections of cookies

BUFFET

Choose 2 mains, 1 side, 1 dessert

MAINS

Roast beef, Yorkshire pudding, gravy
Braised feather blade, red wine jus
Lamb shepherd's pie
Middle White pork sausage, caramelised red onion gravy
Chicken, wild mushroom & leek pie
Whole roast fillet of salmon, samphire, grain mustard sauce
Celeriac & pine nut Wellington **pb**
Root vegetable hot pot **pb**

SIDES

Potato gratin **v**
Sweet potato wedges, dukkah **pb**
Creamed mashed potatoes **v**
Broccoli & smoked almonds **pb**
Grilled vegetables, red pepper tapenade **pb**
Minted peas & mixed beans **pb**
Rocket & Parmesan salad **v**

DESSERTS

Plum crumble, frangipane tart, vanilla custard
Sticky toffee, salted caramel sauce, whipped cream
Gluten free triple chocolate chip brownie

Additional dishes £9pp

AFTERNOON REFRESHMENTS

Tea, coffee and selections of muffins

(v) vegetarian (pb) plant based

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any allergies and for full allergen information please ask or go to marlowelondon.com