

116

AT THE ATHENAEUM

DAY DELEGATE MENUS

REFRESHMENTS

Please choose two of the seasonal options for your morning and afternoon refreshment break. Our breaks include freshly brewed coffee, tea and infusions.

FRUITY & FLAVOURFUL

- Daily Smoothie ^{(V) (*VG) (G/F)}
(Calorie information available on the day)
- Fresh Fruit Skewers with Passion Fruit & Lime
Crème Fraiche ^{(V) (*VG) (G/F)}
(71 kcal/portion)
- Lancashire Yoghurt, Fresh Berries &
Homemade Granola ^{(V) (*VG) (G/F)}
Yoghurt (125 kcal/100g)
Granola (489 kcal/100g)
Berries (40 kcal/100g)

SAVOURY & SATISFYING

- Dingley Dell Bacon Roll ^(*G/F)
(621 kcal/portion)
- Smoked Salmon & Cream Cheese
Crispbread ^(*G/F)
(74 kcal/portion)

SWEET & INDULGENT

- Bakery Basket ^{(V) (*VG) (*G/F)}
Croissant (162 kcal)
Mini Danish (89 kcal)
- Athenaeum Cake Selection ^{(V) (*VG) (*G/F)}
Calorie information will be available on the day.
- Doughnuts ^(V)
(261 kcal/portion)
- Oat Flapjack ^{(V) (*VG) (*G/F)}
(127 kcal/portion)

NIBBLY & MOREISH

- Gordal Olives & Smoked Almonds ^{(V) (VG) (G/F)}
Olives (60 kcal/50g)
Smoked Almonds (304 kcal/50g)
- Charcuterie Board, Pickles & Sourdough ^(*G/F)
(208 kcal/100g)
- Cheeseboard, Grapes & Crackers ^{(*V) (*VG) (*G/F)}
(172 kcal/100g)

Executive Chef Ian Howard / Food & Beverage Manager Paul Barnett

Changes to the menu are at the chef's discretion. Please inform us of any allergy or dietary requirement so we may assist you.

Given advance notice, items marked with an * can be adapted to accommodate the particular dietary requirement.

Adults need around 2000 kcal a day.

(V) Vegetarian (VG) Vegan (G/F) Gluten-Free

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.

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SAMPLE SET LUNCH MENU

Available for up to 12 delegates, our set lunch menu can be taken in the restaurant (subject to availability) or served directly in your meeting room.

We require a pre-order and seating plan a minimum of 48 hours in advance.

STARTERS

(V) (*VG) (*G/F) White Onion Soup, Sourdough & Gruyère Croustade (194 kcal)

(*G/F) Treacle-Cured Salmon, Lemongrass & Ginger Puree, Caviar, Pumpernickel (348 kcal)

(*G/F) Terrine of Roast Chicken & Ham Hock, Celeriac Mayonnaise, Sourdough Toast (879 kcal)

MAINS

Devon Crab Tagliolini, Gremolata, Coriander (573 kcal)

(*G/F) Glazed Dingley Dell Pork Belly, Vichy Carrots & Polenta (837 kcal)

(V) (G/F) Leek & Mayfield Cheese Risotto (502 kcal)

DESSERTS

(V) Apple Tarte Tatin, Vanilla Ice Cream (821 kcal)

(V) Mango Roulade (329 kcal)

(*V) (*VG) (*G/F) British Cheese; Winslade, Winterdale Shaw, Devon Blue (1369 kcal)

Supplement £5

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PICNIC MENU

A lighter lunch option served directly in your private meeting room. You may choose to opt for a buffet-style selection or individually plated dishes.

*A selection of sandwiches served on a variety of specialty breads.
All sandwiches can be prepared gluten-free upon request.*

^(V) Burford Brown Egg Mayonnaise, Chive & Caraway (214 kcal/portion)

Severn & Wye Smoked Salmon, Dill & Cream Cheese (161 kcal/portion)

Peppered Pastrami, Creamed Horseradish, Iceberg Lettuce (213 kcal/portion)

^(V) Sundried Tomato, Brie & Rocket (225 kcal/portion)

^(V) ^(VG) Caramelised Onion, Hummus & Coriander (242 kcal/portion)

^(V) ^(VG) Sweet Potato, Baby Spinach, Curried Pine Nut, Capers & Raisin (201 kcal/portion)

Seasonal soup

Calorie information will be available on the day.

^(*G/F) Cured Meat Selection, House Pickles (208 kcal/100g)

^(V) ^(VG) ^(G/F) Vegetable Crudités, Baba Ganoush Dip (58 kcal/100g)

^(*V) ^(*VG) ^(*G/F) Harvey & Brockless English Cheese Board (172 kcal/100g)

^(V) ^(G/F) Chocolate Ganache, Honeycomb, Lemon (358 kcal/portion)

^(V) Pecan Tart, Chantilly Cream (375 kcal/portion)

^(V) ^(VG) ^(G/F) Fresh Fruit Salad (75 kcal/100g)

Coffee, Tea, Infusions & Mineral Water

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FORK MENU

With a selection of hot dishes, delicious salads and indulgent desserts, this lunch option is a well-deserved break during the work day. Served directly in your private meeting room, you may choose to opt for a buffet-style selection or individually plated dishes.

MAIN COURSES

(Choose two)

Chicken Curry, Basmati Rice, Mango Chutney & Raita ^{(*V) (*VG)}
(290 kcal/100g)

Breaded Fish Goujons, Tartare Sauce & Lemon, Hasselback Potatoes
(143 kcal/100g)

Poached Loch Duart Salmon, Fennel & Red Onion Herb Mayonnaise
(142 kcal/100g)

Seasonal Vegetable Risotto Bowl ^{(V) (*VG) (G/F)}
(220 kcal/100g)

Grilled Goosnargh Chicken, Harissa, Coriander & Yoghurt Skewer
(132 kcal/portion)

Smoked Tomato, Onion & Goat Cheese Tart Fine, Rocket & Lemon ^{(V) (*VG)}
(510 kcal/portion)

SEASONAL SALADS

(Choose Three)

Ratte Potato, Spring Onion & Chive ^{(V) (VG) (G/F)}
(142 kcal/100g)

Heirloom Tomato, Laverstoke Park Mozzarella & Basil Leaves ^{(V) (VG) (G/F)}
(142 kcal/100g)

Belgian Endive, Caramelized Walnut & Roquefort ^{(V) (*VG) (G/F)}
(142 kcal/100g)

French Bean Salad, Red Onion, Dijon Mustard Vinaigrette ^{(V) (VG) (G/F)}
(142 kcal/100g)

Fregola, Pomegranate, Spring Onion, Orange Blossom Dressing ^{(V) (VG)}
(142 kcal/100g)

Mixed Leaf Salad & Mustard Dressing ^{(V) (VG) (G/F)}
(142 kcal/100g)

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DESSERTS

(Choose two)

Eton Mess ^(V) ^(G/F)
(142 kcal/100g)

Carrot Cake ^(V)
(142 kcal/100g)

Treacle Tart ^(V)
(142 kcal/100g)

Lemon Posset ^(V) ^(G/F)
(142 kcal/100g)

Chocolate Brownie, Popcorn ^(*G/F)
(142 kcal/100g)

Valrhona Chocolate Mousse, Pistachio & Almond
Biscuit ^(V)
(142 kcal/100g)

Lemon Drizzle Cake ^(V)
(142 kcal/100g)

Coffee, Tea, Infusions & Mineral Water

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