

make it a



mindful

meeting

MENU | PACKAGE 1









Morning Snack

-  + Granola Station, with Natural Yoghurt, Autumn Fruits
-  + Selection of whole fresh fruit



For Lunch

-  + Moroccan spiced Chickpea Kofka, cous cous salad and zhoug dressing
-  + Griddled Chicken Skewers, Greek Salad with basil pesto
-  + Flaked Salmon, lemon and caper dressed tagliatelle
-  + Grilled Baby Gem Caesar Salad, Olive Oil Croutes
-  + Red Cabbage, radish and apple slaw
-  + Olive Oil Roasted Potatoes





Desserts

-  + Milk chocolate tart, hazelnut cream



Afternoon Break

-   + Chefs' choice of snack



Meet our
new Eco-labels

Can my choice really make a difference?

Our food is linked to about 1/3 of all human-made greenhouse gas emissions. So your meal choices have a big environmental impact.

Choosing a lower impact score can reduce your lunchtime carbon footprint.

Did you know?

One 200g steak is linked to the same amount of greenhouse gas emissions as driving a car for 30 miles?



Some of our menu items now carry eco-labels.

The labels are colour-coded like a traffic light to show you the environmental impact of your meal.

Foods with a label value of 'A' indicate a low environmental impact.

