



# HOSPITALITY & EVENTS

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# KNOWLEDGE SKILL AND PRIDE

Outstanding food and drink are at the heart of everything we do. Our talented chefs and food designers bring knowledge, skill, and pride to their work, whether creating fabulous canapes, plating dinner to perfection, designing a show stopping food bar or selecting wines and cocktails to match our seasonal menus.

We use the finest and freshest, responsibly sourced, seasonal ingredients to provide a range from light and healthy options to our classic fine dining selection.

From the raw ingredients of a dish to the perfection of its delivery, each component is treated with the greatest care and skill. The result is delicious food of outstanding quality, presented with creativity and a sense of theatre.

**Our menus are by no means exhaustive, and our chefs would be more than happy to tailor any menu should you or your clients require.**

At Graysons we are committed in our work and our partnership with the University of Greenwich to support the university's Fairtrade Policy and sustainability and to support and champion Fairtrade and all its values.

**Sean Simmonds**

Graysons' Executive Chef

We support the following family run farms:

- Oakley Farm - root vegetables
- Rectory Farm - fresh berries
- Cressing Park Farm - potatoes
- Matthew Prestwich - fresh herbs
- Gibbon's Farm - brassicas, onions & leeks Luigi
- Cifaldi - salad leaves



# REFRESHMENTS & COFFEE BREAKS

## TEA AND COFFEE

Triple-certified Filter Coffee  
Organic Fairtrade Clipper Tea Selection

£1.80 per person

## TEA, COFFEE & BISCUITS

Triple-certified Filter Coffee  
Organic Fairtrade Clipper Tea Selection  
Served With Biscuits

£2.55 per person

## TEA, COFFEE & PASTRIES

Triple-certified Filter Coffee  
Organic Fairtrade Clipper Tea Selection  
Served With Butter Croissants, a Selection of Artisan Mini Pastries And  
Pain Au Chocolate

£3.95 per person

## TEA, COFFEE & HOMEMADE CAKE BITES

Triple-certified Filter Coffee  
Organic Fairtrade Clipper Tea Selection  
Served with a selection of Homemade Cake Bites

£3.95 per person

## AFTERNOON TEA

Triple-certified Filter Coffee  
Organic Fairtrade Clipper Tea Selection  
Homemade Scones Served With Clotted Cream and Strawberry Jam

£3.95 per person

*All prices are subject to VAT for external clients. Prices valid until 30 September 2023*



## COLD BEVERAGES

Still Filtered Water 70cl	£2.25
Filtered Water with Fresh Fruit and Herb Infusions (1L Jug)	£3.05
Sparkling Elderflower with Fresh Mint and Lime (1L Jug)	£3.05
Fresh Orange, Apple, Cranberry, Pineapple, Pomegranate Juice (1L Jug)	£2.95
Fairtrade Fruit Juices (1L Jug)	£2.95



## COLD PRESS JUICE & SMOOTHIES

### COLD-PRESSED FRUIT & SEASONAL VEGETABLE JUICES (PER GLASS)

£4.35

Strawberry, Apple & Ginger

Beetroot, Spinach, Cranberry & Goji Berry

Carrot, Ginger & Blueberry

Blueberry, Kale, Beetroot, Spinach, Blackcurrant, Apple, Strawberry & Orange

Mango, Celery, Apple, Lemon, Orange, Passion Fruit & Carrot

Celery, Kale, Kiwi Fruit, Apple, Cucumber & Ginger

### PLANT-BASED SMOOTHIES (PER GLASS)

£4.80

Acai Kick

Berry Burst

Green Reviver

Pineapple Sunset

Raspberry Heaven

*\*Smoothies and juices will be served in individual milk bottles up to 50 people, gatherings over 50 will be served in litre kilner style dispensers with glasses*

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# BREAKFASTS

## BAKER'S BASKET

£8.95

A Selection of Freshly Baked Mini Croissants & Pastries, Fruit Toast With Preserves, Fresh Fruit Skewers and Yogurt with Compote

## THE HEALTH STARTER

£8.95

Selection of Freshly Baked Healthy Savoury Muffins

Oat-based Muffin Packed with Healthy Carrots and Zucchini, Lightly Sweetened with Raisins

Home-baked Banana, Apple, and Blueberry Bran Muffins, Topped with Pumpkin, Sunflower, and Flaxseed Shots of Breakfast Yoghurt with Mixed Berries and Muesli (Spring/Summer) | Or with Apricots, Poached Apple, and Pear Compote (Autumn/Winter)

## BUSINESS BREAKFAST

£9.30

Red Tractor Grilled Cumberland Sausage OR Back Bacon Served in a Crusty Artisan Ciabatta Roll

Scrambled Free-range Egg and Mushroom Served in a Baked Organic Wholemeal Roll (V)  
Fresh Seasonal Fruit Platter

*All served with Triple-Certified Coffee, a selection of organic Fairtrade Clipper tea, and orange juice*

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## ADDITIONAL BREAKFAST SELECTION & BREAK SNACKS

Raspberry Flapjack Bites   Apricot and Super-seed Flapjack Bites	£1.80
Selection of Home-baked Cookies	£1.80
Selection of Artisan Mini Pastries ( <i>2 Per Person</i> )	£1.80
Croissants   Pain Au Chocolate   Pain Au Raisin	
<b>SELECTION OF INDULGENT AND HEALTHY FRESHLY BAKED MUFFINS</b>	£2.10
Wholemeal Blueberry Muffin	
Wholemeal Cherry & Chocolate Muffin /Blueberry Breakfast Muffin	
Chocolate Breakfast Muffin/ Lemon Breakfast Muffin	
Polenta, Sundried Tomato, and Smoked Bacon Muffin	
<b>ROLLS AND OPEN SANDWICHES</b>	£3.65
<i>1.5 per person, served as halves giving each person 3 pieces</i>	
Mini Brioche Rolls with Bacon Or Butchers' Sausages	
Mini Brioche With Scrambled Eggs and Smoked Salmon	
Smashed Avocado on Sourdough Toast with Cherry Tomatoes, Coriander, Chilli	
Fruit Bowl ( <i>1 piece per person</i> )	£1.10
Seasonal Sliced Fruit Platter	£3.65

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# WORKING LUNCHES

## STANDARD SANDWICH LUNCH

£12.30 per person

A selection of freshly made Sandwiches with Meat, Fish and Vegetarian Fillings  
*1.5 round per person*

### SERVED WITH:

Kettle Chips  
Fresh Seasonal Fruit Platter  
Orange Juice  
Triple-certified Filter Coffee and a Selection of Organic Fairtrade Clipper Tea  
Filtered Water

## DELUXE SANDWICH LUNCH

£13.95 per person

A selection of freshly made Sandwiches with Meat, Fish, and Vegetarian Fillings  
*1.5 round per person*

### SERVED WITH:

Kettle Chips  
Seasonal Fruit Platter  
Fruit Juices  
Triple-certified Filter Coffee and a Selection of Organic Fairtrade Clipper Tea  
Filtered Water

\*Gluten free Bread available

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## PLATTERS TO SHARE

### GOURMET SLIDERS

£12.65

*These will be served in small Sesame Buns with shredded Iceberg Lettuce, sliced Beef Tomatoes, Tomato Ketchup, Street Cart Onions, Yellow Mustard, and a Red Chilli Aioli*

Ground Beef Slider with Melting Monterey Jack Cheese  
 Crab Cake Slider with Coriander and Chilli  
 Beet and Black Bean Slider with Provolone Cheese (V)

### CHARCUTERIE GRAZING BOARD

£13.20

*This will include a selection of locally cured, smoked, and cooked Meats with Pickles, Chutneys, dressed Leaves, and toasted Sourdough*

Coppa – Dry Cured Collar of Free-range Pork, Fennel & Cinnamon  
 Lomo – Dry Cured Loin of Free Range Pork, Smoked Paprika & Oregano  
 Karma Ham – Aged Air-dried Ham, Garlic & Bay Leaf  
 Bresaola – Cured in Red Wine and Air-dried Pennington Beef, Red Wine & Rosemary  
 Salami – Free Range Pork Shoulder & Belly, Red Wine, Garlic & Thyme

### CHEESE PLATTERS

£13.20

*A selection of British Artisan Cheeses, Celery & Grapes served with Malt Loaf, Biscuits and Oat Cakes, and Hogs Bottom Devon Chutney*

Sinodun Hill | Oxfordshire (Goat)  
 St Jude | Suffolk (Cow)  
 Isle of Mull Cheddar | Tobermory (Cow)  
 Baronet | Wiltshire (Cow)  
 Devon Blue | Totnes (Cow)

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## LUNCH ENHANCEMENTS

**HOMEMADE MINI SAUSAGE ROLLS** £4.70  
*(2 per person)*

Pink Peppercorn, Fig & Ginger  
 Quicke's Cheddar & Crab-apple Chutney  
 Jalapeños and Sundried Tomatoes  
 Granny Smiths Apple And Fresh Sage  
 Apricot, Preserved Lemon & Za'atar  
 Minted Lamb Sausage Roll  
 Vegetarian Carrot, Potato, Roasted Onion, and Herbs (V)  
 Vegetarian Spinach and Halloumi Sausage Roll (V)

**HOMEMADE MINI RUSTIC TARTLETS** £4.70  
*(2 per person)*

Smoked Chicken and Chorizo Crisp  
 Westcountry Ham and Aged Gruyere  
 Prosciutto and Mozzarella  
 Feta, Fig, and Spinach (V)

**HOMEMADE MINI-SCOTCH EGGS** £4.70  
*(2 per person)*

Pork, Haggis, Nettle Tops, and a Hint of Apple  
 Spinach and Chives  
 Black Pudding and Sundried Tomato  
 Moroccan Lamb  
 Chicken & Tarragon  
 Welsh Egg (Veggie) with Mashed Potato,  
 Curworthy Cheese, Peas & Leeks (V)

**GRAZING NIBBLES** £4.70

Lemon & Black Pepper Popcorn  
 Nocellara Olives  
 Salted Pretzels





## FINGER BUFFET

*A selection of freshly made Sandwiches on Artisan Breads with Meat, Fish and Vegetarian Fillings (1 round person)*

**Served with Tea, Coffee, and Juice**

**Choose seven items from the following options**     £19.85

**Extra items charged individually**     £2.55

**\*Gluten free Bread available**

### PLANT

Chickpea Pancake Filled with Roasted Butternut Squash, Avocado, Seasonal Greens & Harissa Served with Paprika Tahini (GF)

Seared Mushroom and Aubergine Hirata Buns (VG)

Cheesy Sweet Potato and Zucchini Bites (V)

Cauliflower Cheese Croquettes with Salsa Verdi (V)

Firm Asparagus Skewers with Maldon Salt and Lemon Hollandaise Dipping Sauce

Spring Pea, Mint and Spinach Tarts with Montgomery's Cheddar (V)

Balsamic Infused Courgette, Vegan Mozzarella, Cherry Tomatoes and Basil (VG)

English Asparagus Soufflé on Toasted Lemon Brioche with Golden Cross Goats' Cheese

Curly Kale, Pine Nut and Gorgonzola Cheese Tart (V)

Dorstone Goat's Cheese & Beetroot Lolly Pop with Pine Nut Crumb

Wild Mushroom and Baby Herb Arancini Bon Bon, Talleggio Tuille, Truffle Oil With Pickled Onion and Worcestershire Sauce Gel on a Tomato Scone (V)

Slow Cooked Cherry Tomatoes with Fennel Purée on a Paprika Plant-based Tart (VG)

Pine Nut, Apple Chutney and Gorgonzola Tarts

Feta and Vine Tomato Bruschetta with Torn Basil

### MEAT

Seared Marinated Beef, Mini Yorkshires, Horseradish Cream

Skewered, Poached Breast of Chicken Scroll, Cavalo Nero, Smoked Pancetta, Whipped Chestnuts

Skewered Hickory Smoked Chicken Fillets with Barbeque Glaze

Smoked Bacon, Shallot and Parmesan Tartlets

Sumac Roasted Lamb with Red Pepper Tapenade and Flat Leaf Parsley on Cumin Flatbread

Smoked Chicken with Avocado Salsa and Picked Kumquats on a Sesame Fritter

Asian Spiced Chicken Skewers with Coriander and Mint Yoghurt

Bruschetta with Roasted Artichokes, Parma Ham and Herbed Buffalo Ricotta

Peppered Beef Carpaccio with Parmesan Cream and Rocket on Olive Oil Crostini

Pommery Mustard Beef Skewers with a Honey and Tarragon Dressing

Cocktail Ham and Meaux Mustard Tartlet with Cheese Tuille

### SWEET SELECTION

Mini Lemon Tarts with Lavender Meringues Pink Rhubarb Shortcakes

Chocolate and Raspberry Brownies with Chocolate Cream and Shaved White Chocolate

Lemon Polenta Cake with Candied Zest and Lemon Curd

Dark Chocolate, Milk Chocolate and White Chocolate Eclairs

Seasonal Fruit Brochettes with Orange Mascarpone Dip

### FISH

Gravlax, Lemon, and Sweet Dill Mustard Cup

West Coast Fish Tart with Watercress  
Haddock Fish Cakes with Spring Onions

Mini Bagels Filled with Smoked Salmon and Dill Cream Cheese

Smoked Mackerel, Spinach, and Spring Onion Tart

Grilled Monkfish Brushed with Salsa Verde with Fennel Puree on a Sorrel Risotto Cake

Mini Tartlet of Dill-cured Salmon, Pea Mousse, Bitter Cress, Fennel Salt Crystals

Grilled Red Mullet Brushed with Salsa Verde with Fennel Purée on a Sorrel Risotto Cake

# FORK BUFFET

Select two main courses, three accompaniments and two desserts

£25.60 per person

All served with freshly baked Breads, Tea, Coffee, water and Juices

\*Minimum 50 guests

## HOT

Sweet Potato & Buckwheat Noodles, Tofu, Snap Peas, Mushrooms, Teriyaki-tamari Sauce (VG)

Roasted Sweet Potato and Aubergine Falafel with a Herby COYO Yoghurt Sauce, Brown Rice and Summer Slaw with Lemon & Coriander Hummus (VG)

Free Range Chicken with Chorizo, Basil and Plum Tomato Sauce

Sliced Grilled Breast of Chicken with Lemon and Basil Arancini, Wilted Spinach, Baby Leeks, Crisp Parmesan and a Heritage Tomato Dressing

Tunisian Tagine of Lamb With Honey and Apricots with Brown Rice

Soy Glazed Salmon with Lemongrass, Galangal and Lime with Crushed Jersey Royals

Grilled Fillets of Sea Bass on a Bed of Curly Kale with a Slow Cooked Tomato and Chilli Salsa

Roasted Aubergine, Chickpea and Cauliflower Tagine with Baked Halloumi, Cous Cous and Preserved Lemon Yoghurt (VG)

Baby Roasted Peppers with Caponata and Grilled Halloumi (V)

Rocket, Ricotta and Sun Blush Tomato Cannelloni (V)

## COLD

Sweet-pea; Sweet Potato, Chickpea, Coconut Yogurt, Pomegranate Molasses, Harissa 'No Chicken' (VG)

Carrot & Coriander Falafel with Ruby Red Freekeh Salad, Saffron Tahini, Green Chermoula, Spicy Spinach, Grilled Aubergine (VG)

Smoked Chicken with Tarragon and Celeriac Remoulade Sauce

Shredded Lamb Confit with Green Beans, Mange Tout and Sugar Snaps in a Lemon Dressing

Salad of Grilled Chicken, Green Olives and Roasted Cherry Tomatoes

Salmon Poached in Chapel Down Wine with Watercress and Chervil Mayonnaise

Smoked Salmon, Asparagus and Cucumber Rolls Served with a Dill Sauce

Roasted Seasonal Vegetables, Tomato and Vegan Mozzarella Cheese Terrine with Rocket Pesto Oil (VG)

Caramelised Red Onion, Spinach and Taleggio Tart with Black Olive, Pine Nut and Rocket Salad (V)

## ACCOMPANIMENTS

Green Beans with Roasted Garlic and Lemon Oil (VG)

Char-grilled Broccoli with Parmesan (V)

Purple Sprouting Broccoli, Goat's Cheese, Sun Blushed Tomatoes and Toasted Sesame Seeds

A Salad of Spinach, Rocket and Red Chard with Virgin Olive Oil and Aged Balsamic (VG)

Classic New Potato Salad in a Light Lemon and Vegan Herb Mayonnaise (VG)

Jewelled Rice Salad with Pine Nuts, Dried Cranberries, Apricots, Flat Leaf And Chives (VG)

Orzo Pasta Salad with Sugar Snaps, Mange Tout, Lemon Cress & Toasted Pumpkin Seeds (V)

Seasonal Greens, Caramelised Red Onion, Black Olive & Sun-blushed Tomato Salad (VG)

Celeriac and Fennel Remoulade with Lemon and Mustard Mayonnaise (V)

Roasted Pepper, Sun Blushed Tomato and Parsley Cous Cous with Chilli Lime Dressing (VG)

Jersey Royal Potato with Tarragon & Lemon (VG)



## PUDDINGS

Glasses of Gooseberry Fool with Gooseberry and Lime Syrup (VG)

Classic Tiramisu Served with Whipped Cream

Dark Chocolate & Orange Tarts with Cocoa Nibs, Crème Fraiche

Lemon and Lime Tart with Candied Zest and Crème Fraiche

Chocolate Espresso Cake Served with Cream Fraiche and Berries

Spiced Rhubarb Pie Served with a Dollop of Cream

Passion Fruit Brulee Tart with a Bitter Chocolate Crust and a Lime, Chilli and Mint Salsa

Orange Polenta Cake with Cinnamon Spiced Syrup (VG)

Chocolate Brownies with Raspberries and White Chocolate Blossom

Purple Carrot Cake with Cardamom Frosting

Goat's Cheesecake Served with Poached Pear

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# CANAPES

## Select from the following options

Five Classic (CL) items £19.75 per person

Five items £22.05 per person

Extra items charged individually £4.20

*\*Minimum 30 guests*

## AUTUMN / WINTER AFTERNOON & EVENING CANAPÉS

### HOT

Pancetta Wrapped Scallop with Truffled Cauliflower Soup and Trompette Mushroom Dust

Miso Marinated Sea Bass on a Black Rice and Chilli Cake with Gingered Sweetcorn Puree, Edamame Beans and a Sesame Nori Wafer

Golden Beet and Dorstone Goat's Cheese Tarte Tatin with a Beetroot Crisp (CL) (V)

Cumberland Sauce Glazed Guinea Fowl and Apricot Skewers with Cauliflower Puree (CL)

### COLD

Tuna Cornetto: Tuna Tartare in a Sesame Cone with a Mooli and Sugar Snap Salad, Chilli Corn Puree and Roasted Corn Crumb

Gruyere Panna Cotta on an Oatcake with Fig Puree, Baby Figs (V)

Chicken Tikka Masala with Coriander Relish, Mint Yoghurt, Mango

Foam and Puffed Rice (CL)

Salt Marsh Lamb Sausage Roll with Loin of Lamb, Cranberry Gel, Crispy Cabbage, and Cider Pickled Silver Skin Onions (CL)

### SWEET

Meringue Biscuit, Milk Chocolate Ganache & Chocolate Chantilly (VG)

Basbousa With Prune & Crunchy Caramel Tuile

Coffee, Salted Caramel, Chocolate, Orange Blossom, Vanilla, Lemon Macarons (CL)

Pear & Cinnamon Choux (CL)

## SPRING / SUMMER AFTERNOON & SPRING / SUMMER AFTERNOON & EVENING CANAPÉS

*Our Canapé presentation trays are inspired by rolling fields, verdant meadows and bursting flower beds that are the highlights of the British summer.*

### HOT

Seared Scallop with Pea Puree and a Roasted Cherry Tomato on a Salad of Lemon Dressed Sugar Snaps, Mange Tout and Broad Beans

Cheese and Onion: Keen's Cheddar and White Onion Souffle with a Lemon and Parsley Crumb, Balsamic Baby Onion and Shallot Confit (CL) (P-B Option Available)

Star Anise Spiced Duck Confit Bon Bon Rolled in Toasted Sesame Seeds on a Salad of Cucumber, Spring Onion and Hoisin Sauce (CL)

Bacon, Egg and Chips: Olive Oil Confit Potato with Slow Cooked Pancetta, Truffled Egg Yolk, Vinegar Powder and Homemade Tomato Ketchup (CL) (P-B Option Available)

### COLD

Smoked Salmon and Creme Fraiche Mille Feuille with Whipped Saffron Cream, Compressed Cucumber, Bronze Fennel and Snipped Chives (CL)

Avocado Vinaigrette: Avocado Mousse in a Balsamic and Tomato Gel on a Basil Biscotti with Basil Cress (CL) (VG)

Rosemary and Pecorino Panna Cotta on Toasted Pain D'epices with Balsamic Gel, Poached Raisin and a Pecorino Rock (CL) (VG)

BLT: Iced Lettuce Gazpacho with Slow Cooked Bacon Loin, Sun Dried Tomato, Tomato Pearls and a Melba Wafer

### SWEET

Rhubarb, Rose Water, Kataifi Pie Balls with Yuzu Meringue Hats (VG)

Rose Macaron Biscuit, Fresh Raspberry & Lychee (VG)

Honey Yogurt & Cocoa Nibs Mini Lollipops (CL)

Strawberry & Mascarpone Cream Sweet Pastry

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## BBQ

Please choose 3 mains, 3 sides and 1 dessert, to be served with a selection of Breads, Sauces and Served with Fruit Juice  
*\*Minimum 50 guests*

### MAINS

Chilli and Sesame Crispy Chicken Burger, Miso Buttermilk Dressing

Homemade Beef Burger, Dill Pickles, Smoked Chilli and Onion Aioli

Homemade Lamb Burger, Cucumber & Mint Yoghurt

Halloumi and Avocado Burger (V)

Aubergine & Harissa Falafel Burger (VG)

Rosemary and Lemon Chicken Drumsticks

Traditional British Cumberland Sausage with Onion Jam

Lamb Shoulder Chops Marinated in Mint, Garlic, Sherry Vinegar and Citrus

Salmon Delice, Dill, Ginger, Pink Pepper, Lime, Capers, Lemon Salsa

Apple-wood Smoked Halloumi and Red Pepper Skewers (V)

Charred Aubergines with White Beans & Salsa Verde (VG)

Maple Tofu Skewers with Papaya Salsa (V)

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£25.00 per person

### SIDES

Baked Potatoes, Malt Vinegar Tomato Relish, Soured Cream, Chives

Classic British Coleslaw

Mixed Leaves, Heritage Tomatoes, Cucumber, Pulled Basil Leaves, Lemon Dressing

Corn on the Cob with Smoked Pimento Butter Traditional Potato Salad

### DESSERT

Eton Mess

Individual Ice Cream Pods

Grilled Pineapple & Ginger Ice-cream

## SIMPLY BBQ

£22.10 per person

Homemade Beef Burger with Beef Tomato and Cos

Vegan Burger with Pickled Cucumber & Tomato Relish (P-B)

Traditional English Pork Sausages

Mediterranean Vegetables

Halloumi Kebab

Mixed Leaf Salad

Coleslaw

Potato and Spring Onion Salad

Selection of Sauces and Mustards

Complimenting Breads

Fresh Sliced Fruit Platter

Fruit Juice



