

# MARLOWE

## SANDWICH MENU

£30 per person

*Includes 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](http://marlowelondon.com)

# MARLOWE

## BUFFET MENU

£30 per person

*Includes 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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