



Hospitality Menus

**20** Cavendish  
Square



# INTRODUCTION

Seasoned is the on-site catering partner at 20 Cavendish Square and our team is committed to spreading our social goodness and creating extraordinary smile-inducing food and drink experiences that help foster sustainability.

Being a force for good is at the heart of everything that we do at 20 Cavendish Square and is why we do the right thing through the decisions we make, by empowering our team, ethically sourcing our products, minimising our packaging, and respecting our planet.

Our talented team consistently go above and beyond to ensure that our food and beverage experiences are first-class. Every day our mission is to connect with our clients and guests on a personal level and bring everyone together through our smile-inducing food and drink experiences.

The Seasoned team will work with you to ensure your delegates enjoy lovingly crafted, freshly baked seasonal goodness for their breakfast meeting, boardroom lunch, conference lunch, post conference reception or dinner.

Seasoned founded the **Social Goodness Foundation** to bring our people, partners and communities together on a shared mission to use their skills, knowledge, connections, resources and experience to make a difference and continuously grow and influence our positive social and environmental impact on our team and planet.

## Seasoned Venues LTD

Unit 25 Ongar Business Centre, The Gables, Fyfield Road, CM5 0GA  
Registration number: 4054659  
VAT: 863736005  
Prices: July 2024



# PACKAGES

Daytime..

## **Working lunch package £35.00**

Arrival tea, coffee, juice, pastries

Mid-morning tea, coffee, biscuits

Lunch: Selection of filled breads & wraps, crisps, fruit & two chefs choice light bites

Afternoon tea, coffee & sweet treat

## **Fork buffet package £44.00**

**Available for events with a separate catering area**

Arrival tea & coffee, juice, pastries

Mid-morning tea, coffee, biscuits

Hot or cold fork buffet

Afternoon tea & coffee & sweet treat

Additional servings of tea & coffee available for £3.60 per person

Evening..

Minimum 20 people.

## **Canapé reception £23.50 per person**

Four bite canapé menu, glass of sparkling or mocktail

## **Bowl food reception £37.80 per person**

Your choice of three bowls, two drinks per person to include sparkling, bottled beer or mocktail

All prices are exclusive of VAT



OLD  
SPIKE

NEMI



# BREAKFAST & REFRESHMENTS

## DRINKS

Richly roasted Benedict Blend coffee from Old Spike Roastery in Peckham	£3.80
Iced coffee	£3.80
NEMI London ethical teas	£3.80
Tea, coffee & biscuits <b>(vg/gf options available)</b>	£4.75
Orange, apple, cranberry & pineapple juice	£6.30
Freshly squeezed orange juice (1 litre) (Serves 5)	£12.50

## BAKERY

A selection of freshly baked Danish pastries or croissants	£4.20
Morning muffins – blueberry & chocolate	£4.20
Chocolate brownie boards – <b>(gf brownie available)</b>	£5.05
Homemade cookies	£4.20

## FRUIT

Granola, seasonal berries & yoghurt	£5.05
Sliced fruit platter (gf)(df)	£4.80
Whole fruit	£2.50
Energy fruit smoothie (3L)	£10.75

## HOT OFFER

Floured bap, served with brown sauce or ketchup	£5.05
Farm-assured back bacon / Butcher's sausage / Vegan sausage (V) (df)	
Smoked salmon, cream cheese, cracked black pepper, lemon bagel	£5.05
Garlic mushroom & tomato (ve)(df)	£5.05
<b>*Baps &amp; bagels available GF</b>	

Continental sliced meat breakfast platter (df) (gf)	£9.60
Continental sliced cheese breakfast platter (gf)	£9.60

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(V) Vegetarian, (VG) Vegan, (GF) Gluten free (DF) Dairy free

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# WORKING LUNCHES

## HEALTHY BOX LUNCH £12.60

Paprika chicken, quinoa, roasted peppers, edamame beans, pickled cabbage and miso dressing

Harissa quinoa, spicy chickpeas, hummus, roasted sweet potato, pickled cabbage, cucumber, rocket & dressing (v)

## CLASSIC WORKING LUNCH £17.65

A selection of sliced bread, baguettes, beetroot wrap & ciabatta filled with a variety of meat, fish & vegetarian options, served with crisps, piece of fruit & biscuits

## LUXE WORKING LUNCH £20.16

Selection of luxe sandwiches served on selection of Artisan breads including bagels & focaccia filled with a variety of meat, fish & vegetarian options. Served with crisps, orange juice & a slice of cake

Gluten free & vegan options are available for all lunches.

Upgrade your lunch and add on two chefs' choice light bites £7.60  
Minimum 10 people.

## SOUP SHACK £5

A bowl of warming soup, bread basket - Chefs seasonal choice on the day  
All prices are exclusive of VAT

### Feeling healthy?

Add a side salad option to any sandwich lunch £5 per person

Beetroot, feta & balsamic glaze

Mixed leaf salad, tomato, cucumber, red onion

Orzo pasta salad

Squash, parsnip & honey

Rainbow noodle salad

Asian slaw

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# SALAD STATION

Below is a sample selection however a chef's choice can be provided on the day. **£31.50**

## MENU 1

Bread & butter  
Grilled peri peri chicken  
Frittata (gf)  
Garlic new potatoes  
Beetroot, feta & balsamic glaze  
Mixed leaf salad, tomato, cucumber, red onion  
Dressing

## MENU 2

Teriyaki salmon (GF)  
Miso mixed vegetable skewers (VE)  
Rainbow noodle salad  
Asian slaw  
Mixed leaf salad, tomato, cucumber & red onion  
Dressing  
Selection of bread

Add tea & coffee £3.80pp

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## MENU 3

Asparagus, spinach & feta quiche (V)  
Vegan sushi rolls (VE)  
Orzo pasta salad  
Squash, parsnip & honey  
Mixed leaf salad, tomato, cucumber & red onion  
Dressing  
Selection of bread

## PUDDING DELIGHTS

Double chocolate cake  
Strawberry cake  
Classic Tiramisu  
Black forest

All dessert available Vegan and gluten free





# HOT FORK BUFFET

Our below set menus come with 2 chefs choice salad & breads  
£31.50 - **Available for events with a separately reserved catering space**

Beef meatballs in a lightly spiced tomato sauce, penne pasta, garlic bread  
Vegan meatballs (VE)

Thai green chicken curry, served with steamed rice & spring roll  
Thai vegetable curry (VE)

Lamb koftes served with lightly spiced cous cous, tzatziki and a mixed salad, flat bread  
Vegan mozzarella & pesto arancini (VE)

Pulled jerk chicken, aromatic Jerk sauce served with rice & peas, bread & mango salsa (GF)  
Chilli five bean stew (VE) (GF)

Smoked haddock & salmon fishcake with homemade tartar sauce, roasted new potatoes  
Smoked tofu teriyaki (VE)

## PUDDING DELIGHTS

Apple crumble  
Tiramisu  
Sticky toffee pudding

Available Vegan and gluten free

Add tea & coffee £3.80pp  
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# CANAPÉS

**Four bite canapé menu £17.60 – Minimum 20 people**

Additional canapés £4.40 each

## MEAT

Duck gyoza with soy sauce

Chicken liver parfait, red onion marmalade (gf)

Mini peppered steak pies

Smoked back bacon, Cheddar & onion tartlet

## FISH

Smoked salmon, nori, wasabi & cream cheese roulade (gf)

Flaked salmon celeriac remoulade (gf)

Prawn sesame toast

Smoked mackerel pate on melba toast with red onion & ginger marmalade

## VEGETARIAN & VEGAN

Courgette and cherry tomato on polenta (v)

Fromage frais with piquillo peppers and black olives on curry bread (v)

Apple and fig cream cheese on hazelnut brioche (v)

Horseradish cheese with almond and pistachio on profitero(v)

Tomato and basil cheese with grilled vegetables on walnut bread (v)

Mushroom pâté with truffle mascarpone (v) (gf)

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# FLYING BUFFET

For when canapés aren't quite enough...

Your choice of three bowls **£26.55 per person – Minimum 20 people**  
Additional bowls £8.85 each.

## MEAT/ FISH

Lemon and garlic chicken Caesar salad, garlic croutons, Parma ham crisp, parmesan shavings  
Teriyaki salmon julienne vegetables nigella seed lemon rice  
Mini Cumberland sausage, creamy mash & onion gravy  
Chicken Massaman curry with fragrant rice  
Peppered steak pie on creamy mash potato, gravy  
Fish and chips with homemade tartare sauce

## VEGETARIAN & VEGAN

Smoked tofu stir fry vegetables with rice noodles (VE)  
Chickpea Moroccan style stew served with steamed rice, mini flatbread (VG)(DF)  
Gnocchi, roasted vegetables, spinach, mozzarella & spiced tomato sauce (V)  
Med vegetables, goats cheese & pearl cous cous (V)

## SWEET

Sticky toffee pudding  
Meringues nests with fruit of forest and cream  
Selection of mini tarts: Lemon, Blueberry, Strawberry, Ferrero

Available Vegan and Gluten free

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## DRINKS & NIBBLES

### DRINKS

House white wine	£26.50
House red wine	£26.50
Prosecco	£38.00
Bottled lager ( <i>Toast, Estrella Peroni</i> )	£6.50
Selection of mocktails (pp) <i>Elderflower fizz</i> <i>Baby peach belinni</i> <i>Raspberry lemonade virgin mojito</i>	£5.50
Selection of fizzy soft drinks	£3.20

Looking to upgrade? Ask for our full wine list with further options.

Two hour drinks packages £31.50

Three hour drinks package £44

Includes wine, sparkling, bottles beer & soft options

### NIBBLES

£3.60 per bowl

Marinated mixed olives (gf) (df)

Lightly salted kettle crisps (gf) (df)

Chilli rice crackers

Smoked almonds (gf)(df)

Wasabi peas

Japanese rice crackers

Mature Cheddar cheese straws

Vegetables crisps (gf)(df)

Black pepper cashew nuts (gf)(df)

Mexican chilli peanuts

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[www.beseasoned.co.uk](http://www.beseasoned.co.uk)



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FOUNDATION