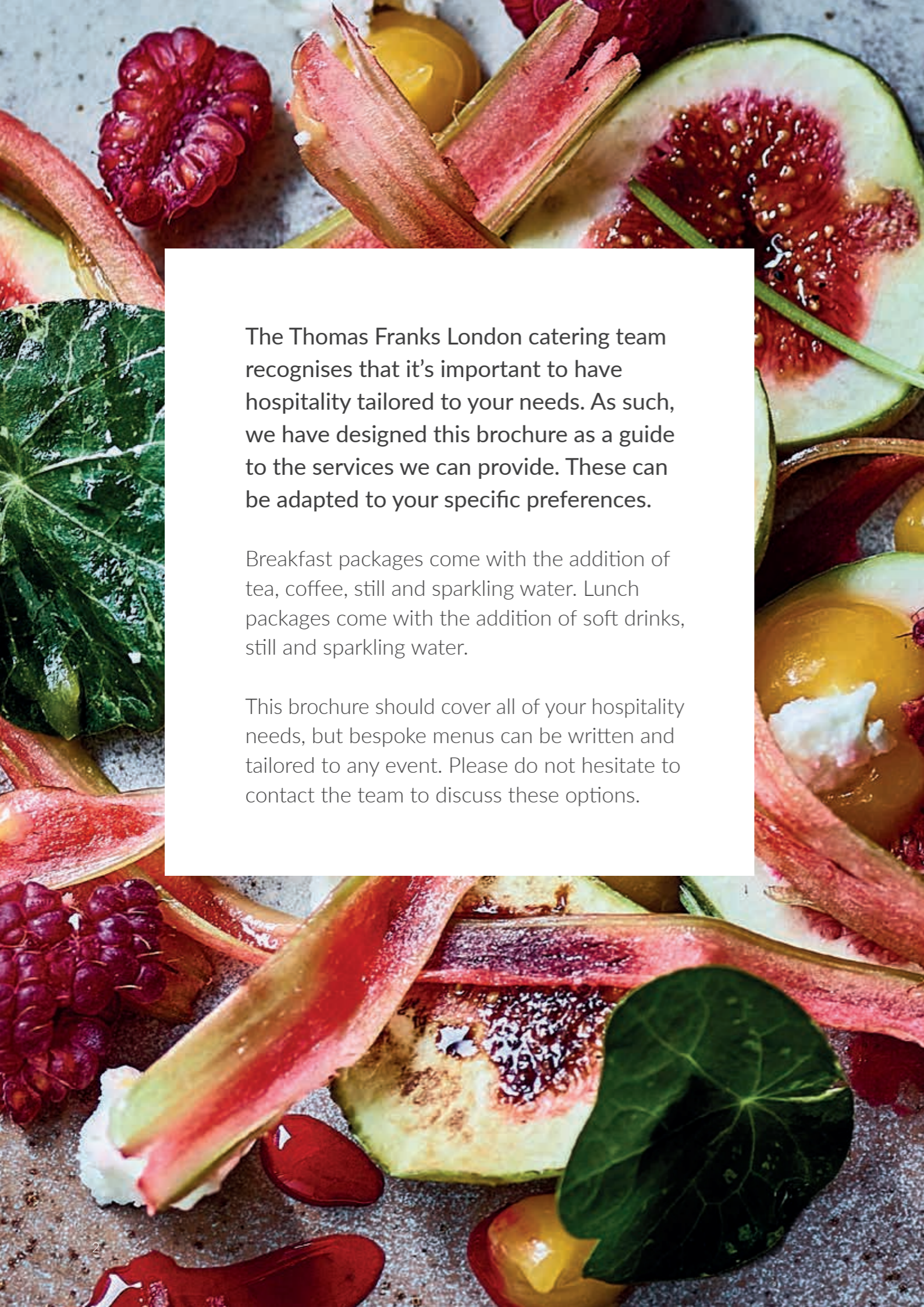


withersworldwide

Hospitality





The Thomas Franks London catering team recognises that it's important to have hospitality tailored to your needs. As such, we have designed this brochure as a guide to the services we can provide. These can be adapted to your specific preferences.

Breakfast packages come with the addition of tea, coffee, still and sparkling water. Lunch packages come with the addition of soft drinks, still and sparkling water.

This brochure should cover all of your hospitality needs, but bespoke menus can be written and tailored to any event. Please do not hesitate to contact the team to discuss these options.

Booking information

Making a booking

All bookings should be made via the Call Services Team, who will inform the hospitality department. Minimum charge of 6 people.

Breakfast and working Lunches

Bookings should be made by 12pm, 48 hours before. For last minute requests, please contact the Catering Manager to check available options. Due to our supplier cut-off times, any cancellations after 12pm will incur an unavoidable cancellation fee.

Grazing platters

Grazing platter bookings should be made a minimum 72 hours before the event, by 12pm.

Menu selection

Canapés, bowl food and client dining selection should be made a minimum 72 hours before the event, by 12pm. Should there be a last minute request, we will provide chef's choice selection.

Fine dining

Minimum 72 hours notice, orders by 12pm. Select max two of each course.

Cancellations

Please note that cancellations of grazing lunches, canapés, bowl food and client dining rooms require 48 hours' notice or the full price will be charged to the client code provided. Any amendments to numbers should be made no less than 24 hours in advance or booked numbers will be charged.

Dietary requirements

Where possible, we will accommodate any dietary requirements. Please give 24 hours' notice.

Kosher food

Kosher food is outsourced to our approved provider, Hermolis. Please contact us directly with your request and we will provide a current menu. Please allow 48 hours' notice.

Special requirements

For any special requirements, please contact:
LN.catering@withersworld.com



Breakfast

Mini pastries and preserves **£2.50/person**

A selection of freshly baked morning goods (1.5 pastries/person)

Mini butter croissants, mini danish, preserves, butter and seasonal fresh fruit platter

The light bite **£2.75/person**

A light breakfast offer:

Greek yoghurt, seasonal fruit compote and toasted granola

Mini all butter croissant/pain au raisin/pain au choc (1.5 Pastries/person)

Freshly squeezed orange (150ml/person)

Filled croissants (2 per person to choose below) **£2.75/person**

A selection of miniature filled croissants

Wiltshire honey roast ham and emmental

Mozzarella, sundried tomato and roquette

Smoked salmon and dill cream cheese

Hot mini rolls (2 per person to choose below) **£2.75/person**

Ultimate maple glazed bacon butties

Portobello mushroom, Emmental and buttered spinach

Served with HP sauce or Heinz ketchup

Breakfast smoothie (jug 1L) **£7.50**

Selection of wholesome energy-boosting smoothies

Straight-up: bananas, milk, honey

Tropical Blitz: mango, pineapple, mint, coconut, orange and banana

Mid-morning and afternoon tea

Minimum charge of 6 people, 48 hours' notice.
Select a minimum of three items.

Why not try one of our bespoke mid-morning and afternoon tea selections. Or create your own?

Mid-morning **£1.20 each**

Fruity flapjack
Banana, walnut and pumpkin seed muffin
Oatmeal, pecan and raisin cookie
Blueberry financier

Afternoon tea (1 of each/person) **£5.00**

Sample:
Smoked salmon, cream cheese finger sandwich
Coronation chicken finger sandwich
Egg mayonnaise and mustard cress finger sandwich
Warm scones with clotted cream and kent berry jam
Old fashioned clotted lemon drizzle cakes
Bakewell slice



Grazing board

1 board for 10 people

Cobble Lane cured meat platter
served with bread and butter
£6.50/person

Cheese platter
quince paste and crackers
£5.50/person

Working lunches

All working lunches served with still and sparkling water and freshly squeezed orange juice.

Traditional sandwich lunch **£6.90/person**

1.5 rounds of sliced white and granary breads, served with a seasonal fresh fruit platter and crisps.

Sample menu

Free range egg mayonnaise, mustard cress and chive

Barber's cheddar, pickle and baby gem, mustard cress

Wiltshire ham, cucumber, watercress and Coleman's mustard

Smoked salmon, baby gem, lemon crème fraiche

Open sandwich lunch **£11.50/person**

4 Individual open sandwiches served with seasonal fresh fruit platter and crisps.

Sample menu

Fennel salami, green olive, burnt tomato and basil

Poached chicken, baby gem, parmesan and chive

Smoked salmon and celeriac remoulade seeded bagel

Torched feta, avocado, courgette, lemon and yoghurt wrap



Plated bowl salads **£6.00 each**

This is a sample menu and is subject to change seasonally.

Sample menu

Asian spiced grilled prawn, bok choy, peas, courgette, kale, rice noodles and preserved chilli dressing

Roasted chicken breast, crispy pancetta caesar salad, soft boiled egg and shaved grana padano

Roasted butternut squash and paneer cheese, freekeh and baby spinach, pomegranate dressing

Orange juice, still and sparkling water

Fork buffet (minimum of 6 people) **£14.50/person**

Choose 1 item of each section below

Farm

Charcuterie platter, pickles and mustard

Free range chicken ballotine stuffed with herbs, roasted tender stem broccoli

Sea

Chalk-stream salmon and nori confit, pickled radish and kohlrabi

Flaked smoked haddock, pink fur potato and dill salad

Garden

Aubergine dengaku, edamame and seaweed salad

Halloumi skewer, roasted heritage beetroot, grains salad

Sweet

Lime posset, mango and pineapple confit

Honey and sour cream cake (mediovik)



Finger food

3 pieces: £9.00/person

5 pieces: £15.00/person

(to choose in the list below)

Meat

Cocktail cumberland sausages, honey and mustard glaze

Mini dexter beef sliders, mature cheddar, chilli relish and brioche bun

Fish

Tempura tiger prawns, hot and sour sauce

Thai fish cake, mango and chilli dip

Vegetarian

Spinach and roasted onions tart, whipped goat's cheese, pumpkin seeds

Roasted cauliflower floret and fermented relish

Sweet

Choux bun hazelnut praline cream

Roasted pineapple and tamarind skewer



Canapés

3 Canapes £7.50 /person

5 Canapes £12.50 /person

8 Canapes £20.00/person

(to choose in the list below)

Meat

Duck confit, cherries, toasted walnut and walnut cream

Ham hock terrine en croute and quince jelly

Soy cured beef fillet, sushi rice cracker, wasabi mayonnaise and crispy onions (gf)

Chicken boudin, tarragon emulsion, crispy chicken skin

Fish

Curried crab salad, avocado, mango and toasted almond (gf)

Sesame coated teriyaki salmon

Mini tuna tartare taco cup, ancho and chilli mayonnaise

Poached shrimp and cocktail sauce

Vegetarian

Savoy basil muffin, aubergine caviar and tomato

Lime bean falafel in pitta cup, tahini dressing (vegan)

Caramelised balsamic onion, goat cheese mousse on rye bread

Cheese gougeres with smoked paprika cream cheese

Sweet

Almond rum raisin cake

Blueberry financier

Chocolate brownie



Tom Aikens muse dinner menu

Seasonal menu, from £45.99

Minimum of 4 people, 72 hours' notice required

Please select two dishes from each section

To start

Hand dived roast scallops

Raisin caper puree and vinaigrette, charred and roasted cauliflower

Marinated Loch Fyne salmon

Black treacle, lemon, dill, smoked beet yoghurt, bronze fennel

English Waldorf salad

Gem lettuce hearts, celery, candied walnuts, honey crisp apple, red Leicester sable

Roast potato and onion broth

Potato cheese dumplings

Main course

Lamb cutlet

Goats cheese croquette, garlic cream, aubergine relish

Brined pork belly and whiskey glaze apple glaze

Fermented grains, miso, glazed shallots

Roast filet of stuffed plaice

Brown butter hollandaise, kale, jersey royals

Salt baked celeriac au poivre

Trumpet mushroom, celeriac and truffle croquette

Dessert

Blackberry crunch

Vanilla parfait, crème mousseline, blackberry sorbet

Confit plum with coffee and jasmine

Plum and coffee mousse, pate de fruit, coffee ice cream



For special requirements and further information please contact:
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