

Events Menu Spring/Summer 2025





At Graysons, our ethos revolves around the pursuit of perfection in every dish we create. With a fusion of expertise and creativity we transform the finest seasonal ingredients into culinary masterpieces.

Our commitment to using the freshest seasonal ingredients ensures only the highest quality dishes, ranging from light and wholesome options to the pinnacle of fine dining indulgence.

Our menus can be tailored to your specific event and desires, ensuring a bespoke journey that will elevate your dining experience.



Refreshments & Coffee Breaks

Minimum 10 people

Tea & Coffee £3.00

Filtered coffee from Workshop, Fairtrade tea assortment from The London Tea Company.

Tea, Coffee & Biscuits £3.80

Filtered coffee from Workshop, Fairtrade tea with a selection of artisan biscuits or cake bites.

Selection of Sweet Muffins £3.00

One muffin per person. A selection of Chef's choice muffins.

Butter Croissant/Pain Au Chocolate/Vegan Croissant £2.75

Selection of Danish pastry

Freshly Baked Giant Cookies £1.30

Selection of Giant Cookies



Working Lunches

Minimum 10 people
Please request directly to the kitchen manager for any specific requirements such as gluten free or halal options if required.

Classic Sandwich Lunch £11.45 pp

A selection of sandwiches; 1 per person.
Served with crisps, whole fruit and filtered water

Deluxe Sandwich Lunch £16.10 pp

A selection of sandwiches served 1 per person
Served with vegetable crisps, cakes, whole fruit basket.

Add Ons £4.20pp

Selection of mini dessert (2pp)
Lemon drizzle, carrot cake, brownie, flapjack
Gluten free or made without gluten optional.

Salads £6.40pp

Chicken and bacon caesar salad
Tuna niçoise Salad
Mezze salad



Catering Packages

Minimum 35 people

Please request directly to the kitchen manager for any specific requirements such as gluten free or halal options if required.

Package 1

£22.90 pp

Tea/Coffee/Mini Pastries

Tea/Coffee/Biscuits

Classic Lunch

Tea/Coffee/Biscuits

Package 2

£27.50pp

Tea/Coffee/Mini Pastries

Tea/Coffee/Biscuits

Deluxe Lunch

Tea/Coffee/Biscuits

Add Ons

£4.20pp

Selection of mini dessert (2pp)

Lemon drizzle, carrot cake, brownie, flapjack

Gluten free or made without gluten optional.

Salads

£6.40pp

Chicken and bacon caesar salad

Tuna niçoise Salad

Mezze salad



Fork Buffet

Minimum 30 people

£30.20 pp

Each menu includes 2 hot mains (1 meat or 1 fish and 1 vegetarian or vegan)

2 sides and 1 dessert

Served with artisan bread and butter, extra virgin rapeseed oil and balsamic vinegar.

Option A

Spring lamb shepherd's pie and rosemary infused mash topping

New potato and caramelised onion tart (V)

Braised heritage carrots (VE)

Garden salad (VE)

Classic rhubarb crumble and English cream (V)

Option B

One pot spring chicken and baby vegetables

Cauliflower steak and caramelised onion (VE)

Farro risotto (VE)

Citrus green beans (VE)

Bitter chocolate torte and blood orange compote (V)



Fork Buffet

Option C

Coffee brined pork belly

Red onion and blue cheese tart (VE)

Chilli and honey roast sweet potato (V)

Onion and red cabbage slaw (VE)

Raspberry and whiskey trifle (V)

Option D

Tandoori grilled salmon

Nigella seed cauliflower and aubergine curry (VE)

Coconut braised rice (VE)

Coriander, tomato and onion salad (VE)

Selection of chutneys (VE)

Cardamon and lemon tart (V)



Sharing Platters

Protein Platter

Selection of cured meat served with chutneys

£4.80pp

Selection of British & French cheeses, served with chutneys

£4.80pp

Selection of antipasti/hummus/dips - V

£4.80pp

Selection of vegan falafels

£4.80pp

Ploughman's

£19.00pp

A selection of British cheddar, French cheeses, pies and meat Charcutier platter, vegan falafels, vegan onion bhajis, pickles, chutneys and freshly baked breads



Sharing and Grazing

The Picnic - Minimum 10 people

£15.00 pp

Smoked bacon and Stilton sausage roll

Sweet pea and old English cheddar frittata (V)

Caramelised leek, grated cheddar, classic egg custard tart (V)

Ploughman's board - British cold cuts, cheeses, pickles, grilled veg

Smoked mackerel and cream cheese tart

The perfect addition to compliment a sandwich lunch or for grazing

Pizza Boards – Minimum 20 people

£14.00 pp

Sourdough pizzas with a chef's choices of toppings

Roquette and balsamic tomato salad



Canapés

Minimum 20 people

Four Canapés £21.20 / Six Canapés £29.70 / Additional Canapés £5.30

Vegetarian/ Vegan

Caprese salad bites with rocket pesto dip - V

Chilli and basil paneer skewer with mango salsa - V

Mushroom, feta vol au vent - VE

Goats cheese bon bon, chilli and blueberry jam - V

BBQ jackfruit spring roll with sesame, pickled ginger dressing - VE

Meat

Sweet chilli duck salad in wonton cup

Thai style chicken salad tart

Roast lamb, mint sauce, sweet potato mash in crispy pie

Mini beef burgers

Sticky pork belly, pickled cucumber on skewer

Fish

Tequila lime prawn taco bite

Salmon croquette with beetroot relish

Selection of sushi

Mini fish pie topped with creamy mash

Haddock goujons, tartare sauce

Dessert

Strawberries dipped in chocolate - V

Lemon & passion fruit tartelette - V

Chocolate, maple syrup and dragon fruit cone - V



Nibbles

Minimum 10 People
Chef's choice selection of 4 nibbles

Japanese rice crackers
Rice risotto paprika
Tomato and basil baguette
Baked and salted mixed nuts
Cheddar bites with cheese
Strawberry popcorn

£2.65 pp



Wine list

SPARKLING

Prosecco Spumante Extra Dry, Lucca Botter, Veneto, Italy, NV £27.10

A bouquet of pear drops, lemon and melon. The palate is light and fresh with a clean finish.

Champagne Reserve Brut, Charles Vercy, Champagne, France, NV £43.10

Pinot Meunier , Chardonnay. Crisp and dry with soft yellow peaches and brioche flavours, fleshy and round with great concentration.

WHITE

Arché Rubicone, Emilia Romagna, Italy, 2020 £22.80

Trebbiano. Aromas of stone and citrus fruits. Fresh and light palate with a zesty finish.

Grandiose Sauvignon Blanc, Côtes de Gascogne, France, 2022 £24.90

Sauvignon Blanc-Colombard. Crisp and dry on the palate with mineral notes. Flavours of gooseberry and fresh soft herbs with lemon zest finish.

RED

Arché Sangiovese, Rubicone IGT, Emilia Romagna, Italy 2021 £22.80

A classic medium bodied Sangiovese with heaps of cherry and plum fruit, balanced with a hint of spice on the finish.

Carignan “Vieilles Vignes” Chemin De La Serre, Languedoc, France, 2022 Carignan.£24.90

An abundance of dried cranberry and raspberry with tobacco and baking spice aromas.



Soft Drinks

Still & Sparkling filtered water (1L)	£0.00
Still & Sparkling mineral water (750ml)	£2.65
Jug of Orange juice (1L)	£5.80
Jug of Apple juice (1L)	£5.80
Elderflower press (1L)	£4.25
Kilner of Elderflower press (5L)	£21.20
Coca Cola (200ml)	£2.10
Diet Coca Cola (200ml)	£2.10
San Pellegrino (330ml)	£2.10
(Limonata, Limone Menta, Aranciata, Aranciata Rossa, Melograno Arancia).	





Allergen Information

Allergens: GL-Cereals containing Gluten, MI-Milk Milk Products, SO2-Sulphites, MU-Mustard, CE-Celery and Celeriac, CR-Crustaceans, FI-Fish, EG- Eggs, LU-Lupin, MO-Molluscs, NU-Nuts, PN-Peanuts, SE-Sesame, SOY-Soya, VE-Vegan, V-Vegetarian

Graysons is committed to meeting the needs of customers who have special dietary requirements due to food allergies, intolerances, medically restricted diets or personal preference. We endeavour to provide accurate information on ingredients that might cause allergies and intolerance and to cater for all dietary needs. Please note that all our food items are prepared in our kitchen onsite where we handle various allergens including cereals containing gluten and nuts.

All our menus are labelled with allergen information based on the ingredients in each menu item. We therefore cannot guarantee that our products are completely free from allergens.

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish, or wheat. Whilst we strive to mitigate cross-contamination risks, we cannot provide an absolute assurance of allergen absence in our food products.

If you have a food allergy or special dietary requirement, please inform a member of our catering team.