

G A I A

Menu

A culinary celebration of sustainability and conscious dining

Hot Fork Buffet

Plant Based Menu Package £49.50 pp

- Arrival tea & coffee with Danish pastries and fresh fruit salad
- Mid morning tea & coffee with biscuits & whole fresh fruit
- Hot fork buffet with salad, tea, coffee & juice
- Afternoon tea & coffee with sweet bites & whole fresh fruit
- Standard audio visual equipment hire in the auditorium & WI-FI access

Bowl Food £26.50 pp

Plant based shredded duck & Quinoa salad with pomegranate seeds, cucumber & a hoi sin sauce (ve)

+ Pick One

Roasted Butternut Squash, sage & feta risotto (g-f) (v)
Plant based vegetable tagine with lemon Couscous (ve)
Sweet potato Katsu curry with coconut rice (g-f) (ve)

Working Lunch

Cavendish £24.75 pp

Choose **one** protein side item from the below:

1. Cold poached chicken supreme with a plum chutney
2. Cold poached salmon fillet served with a lemon mayo
3. Falafel bite s served with a sweet chilli dressing (ve)

Selection of seasonal salads (g-f)
Vegetable mezze platter that includes Marinated vegetables hummus, guacamole, crispy veg sticks & olives. (g-f)
Rocket leaves with French dressing and tomato chutney (g-f)
Selection of flat bread & bread rolls
Fresh fruit salad & Selection of petits gateaux
Served with tea, coffee, infusions and fruit juice

Plant Based Bento Box £24.95 pp

Plant based crispy "duck" salad Hummus, crispy veg sticks, marinated olives, plant based seasonal salad
Fresh fruit salad
Tea, coffee & infusions

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Experience the Gaia Menu, an integral component of 1 Wimpole Street's Green Package. By selecting this eco-friendly menu offering, you unlock complimentary upgrades.