

# 10 BLOOMSBURY WAY

## HOSPITALITY

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**BLOOMSBURY**  
CAFÉ 10



## **BREAKFAST PASTRIES**

Selection of freshly baked mini artisan pastries and croissants.

Croissants (gluten)

Pain au chocolate (gluten, milk, egg, soy)

Pain au raisin (gluten, milk, egg, sulphites)

Apple Danish (gluten, milk, egg)

Homemade vegan banana and oat muffin (soy)

## **SANDWICHES**

Served with Kent crisps.

Foreman's smoked salmon, watercress mayonnaise and avocado in a poppy seed bagel (gluten, fish, egg, sulphites)

Freshwater prawn, pickled cucumber, sweet chilli mayonnaise in a multiseed baguette (gluten, egg, shellfish. Sulphites, sesame)

Corn fed chicken BLT in rustic ciabatta (gluten, milk, egg, sulphites)

Peppered pastrami, dill pickles and Dijon mustard mayonnaise in malted brown bread (mustard, gluten, egg)

Vegan cream cheese, tarragon and chive with English cucumber in sourdough focaccia (gluten, milk)

Free range egg mayonnaise and Hampshire watercress in a potato roll (gluten, milk, egg)

## SALAD BOXES

Choose two salads from below, served with Sourdough focaccia

Grilled corn fed chicken Caesar salad with crispy pancetta, free range egg, shaved parmesan cheese, romaine lettuce and crispy croutons with Caesar dressing (milk, egg, gluten, sulphites, fish, mustard)

Pole caught tuna Niçoise salad with pickled red onions, oven dried tomatoes, green beans, Cornish new potatoes and a Dijon mustard dressing (mustard, fish, sulphites)

Vegan feta Greek salad with orzo pasta, kalamata olives, cucumber, vine tomatoes, red onion, fresh mint, parsley and wild rocket with a aged balsamic dressing (gluten, soy, sulphites)

Foreman's hot smoked salmon with a saffron cous cous, roasted broccoli, baby spinach, edamame bean and dill salad with a preserved lemon and parsley dressing





## **GRAZING PLATTERS**

Served with Sourdough ciabatta, pickles and chutneys

### **Meat**

Selection of British charcuterie, sliced meats and sage and apple sausage rolls served with cornichons and Hampshire watercress (sulphites, mustard)

### **Fish**

Selection of Foreman's smoked and cured fish, smoked mackerel rilette, marinated tiger prawns with a lemon, caper and dill crème fraiche (fish, shellfish, sulphites, milk)

### **Vegetarian**

Homemade broccoli, stilton and red onion quiche, beetroot falafel, wild mushroom and truffle arancini with grilled artichokes and caper berries

### **Vegan**

Kale and spinach falafel, dolmades, marinated olives, hummus, balsamic olives and vegan feta Greek salad

## **EXTRAS**

Freshly squeezed juices (apple, orange)

Fresh fruit platter

Whole fruit

Cheese platter

Homemade peanut butter blondie (nuts, gluten, milk, egg)

Gluten free orange and polenta loaf cake (nuts, eggs)

Raspberry and coconut cookies (gluten, milk)





