

UPSTAIRS <sup>AT</sup>  
CLEAVER & WAKE

FULL DAY DELEGATE RATE – GRAZING TABLES

£50PP INC VAT

*Maximum 8 hours*

*Unlimited Tea & Coffee · Freshly sweet treats served in the afternoon*

*Use of AV, screen and microphone throughout the day with a dedicated Event Manager*

CHOOSE EITHER BREAKFAST OR LUNCH

## BREAKFAST

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SELECTION OF FRESHLY BAKED PASTRIES, SOURDOUGH & PRESERVES

BREAKFAST BUTTIES (DIY)

*Selection of streaky bacon and sausages (v on request)*

TROPICAL FRUIT SALAD

FRUIT & NATURAL YOGHURT POTS

## GRAZING LUNCH

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CHARCUTERIE & CHEESE BOARDS

INCLUDING: PICKLED VEG, OLIVES, CHUTNEY, SOURDOUGH & CRACKERS

DELI STYLE SANDWICHES

CRISPS

SELECTION OF SEASONAL SALADS

CRUDITES WITH SELECTION OF HUMMUS

PORK PIES & SCOTCH EGGS

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SELECTION OF CHEFS SWEET TREATS WITH LUNCH • £2.5PP

*Including a sample menu of freshly baked cookies, brownies and mini lemon tarts*

*Please inform us of any dietary requirements or allergies you may have.*

*A discretionary 10% service charge is added to all our bills.*

UPSTAIRS AT  
CLEAVER & WAKE

FULL DAY DELEGATE RATE – SEATED LUNCH

£62PP INC VAT – MAXIMUM FOUR HOUR MEETINGS

*Unlimited Tea & Coffee · Freshly sweet treats in the afternoon · Sit down one course lunch  
Use of AV, screen and microphone throughout the day with a dedicated Event Manager*

BREAKFAST

SELECTION OF FRESHLY BAKED  
PASTRIES, SOURDOUGH & PRESERVES  
FRUIT & NATURAL YOGHURT POTS

BREAKFAST BUTTIES (DIY)  
*Selection of streaky bacon and sausages (v on request)*  
TROPICAL FRUIT SALAD

CHOOSE TWO FOR THE GROUP

BRAISED FEATHER BLADE OF BEEF  
*Pommes purée, pickled shimeji mushrooms, sautéed greens, Japanese 7 spice  
(£5 supplement)*

CONFIT DUCK LEG  
*White bean, smokey morteau sausage  
& spinach cassoulette*

SLOW COOKED BELLY PORK  
*Pommes purée, BBQ Hispi cabbage,  
caramelized apple*

STEAMED FILLET OF HALIBUT  
*Glazed with lardo, sautéed greens  
& wild mushrooms*

ROASTED MAITAKE MUSHROOM  
*Pedro Ximenez, potato pressing  
& pickled shimeji mushrooms*

— + £12 ADDITIONAL COURSE —

STARTERS *Choose two for the group*

LIGHTLY SPICED BUTTERNUT SQUASH SOUP  
*Coriander oil (v/vc on request)*

CONFIT DUCK & CHICKEN TERRINE  
*Smoked duck ham, black pepper  
poached pear & brioche*

CHICKEN LIVER PARFAIT  
*Madeira, roasted fig & toasted sourdough*

TREACLE CURED SMOKED SALMON  
*Radish, watercress & buttermilk*

BEETROOT TARTARE  
*Goats cheese mousse, butterfly sorrel  
(v/vc on request)*

DESSERT *Choose one for the group*

CHOCOLATE MARQUISE  
*Crème fraîche ice cream, miso caramel*

CLASSIC LEMON TART  
*Raspberry 'ripple' ice cream*

STICKY TOFFEE PUDDING  
*Madagascan vanilla ice cream*

QUINCE, APPLE & PEAR BAKEWELL TART  
*Anise ice cream*

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