

# TWICKENHAM

## DDR Working Lunch Menus

All requirements must be pre-ordered five working days before the event.

These lighter menus are designed for small working lunches from 5-40 covers.

**Spring & Summer - between May & October, a fresh seasonal fruit salad will be served with your lunch menu.**

**Autumn & Winter - between November & April, a homemade seasonal soup will be served with your lunch menu.**

All menus, at all times of year, will be served with the following, Carte de musica, sun dried tomato pin wheels, red pepper houmous & tzatziki, Martini olives and stuffed peppadew peppers cheese and chive short bread.

### Menu 1

Mexican spiced pork wrap, guacamole and black bean salsa  
Roast butternut squash, feta cheese and baby spinach wrap (v)  
Confit salmon, wasabi mayonnaise on black rye croute  
Orange, cous cous, mint and watercress salad (v)  
Roulade of chicken, walnut crostini, celery leaf

### Menu 2

Korean style BBQ chicken, kimchi, floured wrap  
Roast salmon, fennel, lemon and dill crème fraîche wrap  
Sweet pea, tomato and pecorino salad(v)  
Shredded ham hock, onion relish, wholemeal crostini  
Roasted Mediterranean vegetable, mozzarella, pesto and Parmesan crostini(v)

### Menu 3

Chargrilled chicken, bacon, Parmesan and Caesar dressing wrap  
Polenta fried halloumi, tomato tapenade, roast pepper, spinach tortilla(v)  
Chicory, pink ladies and toasted pecan salad with maple dressing (v)  
Prawns with cocktail sauce in gem lettuce  
Tuna carpaccio, pickled vegetables, soy dressing, wholemeal croute

### Menu 4\*

Peking duck, plum sauce, cucumber and spring onion tortilla  
Roast vegetable, sun-dried tomato pesto and mozzarella tartlet(v)  
Hand raised pork pie, Cheddar cheese with a brown ale chutney  
Pastrami, piccalilli, granary bread  
Orzo salad with sun blushed vegetables, Parmesan cheese salad(v)

### Menu 5\*

Roast beef, Swiss cheese, Dijon mustard and sweet tomato relish, rosemary focaccia  
Beetroot cured salmon, bagel, cheese and lemon  
Brie and caramelised red onion tartlet(v)  
Cherry tomato, oregano, feta and cucumber salad(v)  
Italian style salami, honey and Roquefort mousse, toasted ciabatta

\*Menu 4 and Menu 5 can be served for numbers up to 200 people for a supplement.

All prices are exclusive of VAT