



**AllBright Spring - Summer
Seasonal Menus**

—
2020

BREAKFAST

ALLBRIGHT.

SPRING - SUMMER BREAKFAST

FAMILY STYLE BREAKFAST: 23PP

Yoghurt, seasonal fruit compote & pecan granola pots (v)

Selection of morning baked goods (v)

Mini fruit pots (vg)

Mini croque monsieur

Crushed avocado, chilli, lemon on toast (vg)

Roasted vegetable frittata, confit tomato (v)

THE ALLBRIGHT PLATED BREAKFAST: 30PP

(SHARING FOR THE TABLE)

Yoghurt, seasonal fruit compote & granola pots (v)

Selection of morning baked goods (v)

Mini fruit pots (vg)

PLEASE SELECT A MAIN DISH

Scrambled egg & smoked salmon muffin

Crushed avocado on toast, lemon & superseeds (vg)

Potato rosti, sautéed spinach & poached egg (v)

Breakfast tea and filter coffee at £3 per person per serving

(v) vegetarian (vg) vegan | Gluten free options available on request

All our menus are subject to seasonal produce changes - allowing us to deliver the best of the season throughout the year. We are able to cater for dietaries in advance of the event - please speak to our team who will be able to help guide you through your proposed choices.

Please inform us of any allergens you or your guests may have and we will provide guidance on your selections.

**DAILY DELEGATE WORKING
LUNCH**

ALLBRIGHT.

AUTUMN - WINTER

DAILY DELEGATE WORKING LUNCH MENUS

DAILY DELEGATE WORKING MENU: 55PP

INCLUDES THREE TEAS/FILTER COFFEES PER PERSON

BREAKFAST

Yoghurt, seasonal fruit compote & pecan granola pots (v)

Selection of morning baked goods (v)

Mini fruit pots (vg)



Mini croque monsieur

Roasted vegetable frittata, confit tomato (v)

SANDWICH LUNCH

Hummus, roasted carrot & harissa (vg)

Organic chicken & tarragon

Burford brown egg, cheddar & chive (v)

Hot smoked salmon, lemon & dill

Ham, cheddar & farmhouse chutney

AFTERNOON TREATS

Banana bread (vg)

Chocolate brownies (v)

Homemade cookies (v)

ALLBRIGHT.

DAILY DELEGATE WORKING MENU: 75PP

INCLUDES THREE TEAS/FILTER COFFEES PER PERSON

BREAKFAST

Yoghurt, seasonal fruit compote & pecan granola pots (v)

Selection of morning baked goods (v)

Mini fruit pots (vg)



Mini croque monsieur

Roasted vegetable frittata, confit tomato (v)

BUFFET LUNCH

Artisanal breads, olive oil & butter (v)

Aubergine & tomato orecchiette (vg)

Grilled chicken, harissa & roasted sweet potato

Kale caesar, sweet potato & croutons (v)

Hot smoked salmon, baby potato & sauce vierge

Market salad, lemon dressing (vg)

AFTERNOON TREATS

Banana bread (vg)

Chocolate brownies (v)

Homemade cookies (v)

Popcorn (vg)

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SANDWICH LUNCH

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SPRING – SUMMER

SANDWICH LUNCH MENU

SANDWICH LUNCH: 18PP

(SELECT FOUR FILLINGS) – SERVED ON ARTISANAL BREADS

MEAT

Roast beef, horseradish & watercress
Ham, cheddar & farmhouse chutney
Organic chicken & tarragon

FISH

Hot smoked salmon & dill
Prawn & marie mose
Hot smoked salmon & cream cheese

VEGETARIAN & VEGAN

Roasted vegetable bruschetta (vg)
Hummus, roasted carrot & harissa (vg)
Burford brown egg, cheddar & chive (v)
Cucumber, cashew cream cheese (vg)
Tomato, olive tapenade & basil (vg)

ADDITIONS

PLATTERS TO SERVE 8-10

Market salad, lemon dressing (vg) 18
Supergrains, pomegranate & roasted vegetables (vg) 32
Kale Caesar, sweet potato & croutons (v) 29

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SEATED MENUS

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SPRING - SUMMER

SEATED MENUS

TWO COURSE FAMILY STYLE SHARING MENU: 35PH
SELECT 2 ITEMS FROM 2 COURSES FOR THE TABLE TO SHARE

THREE COURSE FAMILY STYLE SHARING MENU: 45PH
SELECT 2 ITEMS FROM 3 COURSES FOR THE TABLE TO SHARE

THREE COURSE PLATED MENU WITH AMUSE BOUCHE & ARTISANAL BREAD: 60PH
CREATE YOUR MENU BY CHOOSING ONE ITEM FROM EACH COURSE TO BE INDIVIDUALLY PLATED

STARTER

Grilled vegetable antipasti, herb pistou (vg)
Burrata, heritage tomatoes & caper dressing (v)
Tomato tartare, cashew cream cheese & black olive (vg)
Prosciutto, gorgonzola & radicchio crostino
Heritage beetroot salad, candied walnut & goats cheese (v)
Charred broccoli, confit tomato & sourdough crumb (vg)
Grilled mackerel, beetroot, horseradish & watercress
Salmon rillettes, pickled cucumber & dill

MAIN COURSE

Roasted chicken, saffron rice & charred peppers
Bavette steak, charred broccoli & salsa verde
Ricotta gnudi, datterini tomato, basil & chilli (v)
Sea trout, jersey royals, samphire & sauce vierge
Slow cooked lamb, peas & mint
Aubergine & tomato orzotto (vg)
Sea bream, caponata & basil
Gnocchi, spring greens & harissa (vg)
Summer green risotto, herb oil & lemon (v)

ALLBRIGHT.

DESSERT

Lemon meringue tartlet (v)

Seasonal fruit plate (vg)

Yoghurt panna cotta, summer fruits

Chocolate tart, raspberry & amaretti (v)

Pump Street chocolate tart, chantilly cream (v)

Banana cake, coconut & spice (vg)

Cherry & almond bakewell, clotted cream (v)

Berry pavlova, pistachio (v)

Tunworth cheese, crackers & quince

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AFTERNOON TEA

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SPRING - SUMMER AFTERNOON TEAS

CREAM TEA: 28PP

INCLUDES TEA/FILTER COFFEE

Sandwiches

Cucumber & cream cheese (v)

Burford brown egg & cress (v)

Smoked salmon & crème fraiche

Buttermilk scones (v)

Lemon curd, jam & clotted cream (v)

Chocolate tartlet, raspberry & chantilly (v)

THE ALLBRIGHT HIGH TEA: 55PP

INCLUDES TEA/FILTER COFFEE

Open Sandwiches

Organic chicken & tarragon

Burford brown egg, cheddar & chive (v)

Hot smoked salmon, lemon & dill

Roast beef, horseradish & watercress

Buttermilk scones (v)

Lemon curd, jam & clotted cream (v)

Seasonal almond macaron (v)

Lemon meringue tartlet (v)

Chocolate cremeaux, hazelnut praline (v)

GLASS OF VEUVE CLIQUOT CHAMPAGNE: 14PP

GLASS OF PROSECCO: 9PP

ALLBRIGHT.

VEGAN HIGH TEA: 55PP

INCLUDES TEA/FILTER COFFEE

Open Sandwiches

Roasted vegetable bruschetta
Hummus, roasted carrot & harissa
Cucumber, cashew cream cheese
Tomato, olive tapenade & basil

Scones

Lemon curd, jam & coconut cream
Seasonal almond macaron
Spiced date cake
Dark chocolate torte

GLASS OF VEUVE CLIQUOT CHAMPAGNE: 14PP

GLASS OF PROSECCO: 9PP

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CANAPES

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SPRING - SUMMER

CANAPES

PLEASE SELECT UP TO SIX ITEMS - 3 COLD & 3 HOT

SIX CANAPES PER PERSON - 20

EIGHT CANAPES PER PERSON - 24

TEN CANAPES PER PERSON - 30

COLD

Meat

Steak skewer, wasabi & crispy shallot

Pan con tomate, Serrano ham

Ham hock terrine, piccalilli & rye

Beef carpaccio, salsa verde & rocket

Vietnamese chicken filo cup

Fish

Smoked mackerel & cucumber rillettes

Pan con tomate, white anchovy & lemon

Tuna / salmon maki - pickled ginger & soy

Smoked salmon tartare in a spinach cone

Sea bream ceviche, tigers milk

Vegetarian & Vegan

Goats cheese, honey & fig crostini (v)

Butternut squash & blue cheese tart (v)

Avocado/cucumber maki - pickled ginger & soy (vg)

Seasonal vegetable crudite, hummus (vg)

Gorgonzola, pear & walnut crostini (v)

Cumin roasted carrot & hummus crostini (vg)

Roasted vegetable filo cup (vg)

Chickpea & harissa falafel, coconut yoghurt & sumac (vg)

Spinach falafel, spiced tomato (vg)

ALLBRIGHT.

HOT

Meat

Korean spiced pork belly, kimchi mayo

Nduja & taleggio arancini

Lamb kofte, pomegranate yoghurt & mint

Miso & sesame glazed chicken skewer

Fish

Tiger prawn tempura, sweet chilli sauce

Hot smoked salmon fishcake, tartare sauce

Thai spiced tiger prawn, lemongrass & chilli

Teriyaki salmon skewer

Mini fish taco, salsa

Vegetarian & Vegan

Truffle & porcini arancini (v)

Mini jersey royal baked potato, sour cream & chive (v)

Potato tortilla, piquillo pepper & aioli (v)

Gorgonzola & mushroom vol au vent (v)

Vegan gyoza, ponzu dipping sauce (vg)

Baked potato, pepper pesto (vg)

SWEET CANAPES

Chocolate cherry brownie (v)

Mini lemon financier (v)

Lemon drizzle square (v)

Chocolate tartlet (v)

Vanilla cheesecake tartlet, summer berries (v)

Seasonal almond macaron (v)

ADDITIONAL SWEET TREATS MAY BE ADDED AT 2.50 PER PIECE

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ADDITIONS

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SPRING - SUMMER ADDITIONS

*IF YOU'RE LOOKING TO ADD A FEW EXTRAS TO YOUR MENU CHOICES
PLEASE SELECT FROM THE ADDITIONS MENU BELOW.*

Price per person

Pastries (v) - 3 (2pc)

Mini fruit pots (vg) - 3

Mini yoghurt & pecan granola pots (v) - 3

Vanilla waffle, berries (v) - 5

Acai super berry smoothie shots (vg) - 3

Acai super berry protein shot (vg) - 5

Ginger, agave & cider vinegar shot (vg) - 3

Bread & olives (vg) - 5

Fries (v) - 4

Daily sweet treats (v) - 4

Nuts (vg) - 5

Olives (vg) - 5

Homemade cookies (vg) - 3

Serves two-three

Cheese plate, fruits & crackers - 12

Cheese & charcuterie - 14

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theallbrightcollective.com