

Meeting Room Menu Options

Catered by our on-site café, Embankment Café Co.
Includes unlimited drinks, two snack breaks and lunch.

PRE-ORDER LUNCH OR PLATTER SELECTION

Selection of paninis

HAM & CHEESE, MOZZARELLA & TOMATO, TUNA, BRIE & BACON

Selection of sandwiches

EGG MAYO, BLT, CHICKEN SALAD, VEGAN CHEESE,
BACON ROLL, SAUSAGE ROLL

Selection of wraps

HALLOUMI & FALAFEL, VEGAN FALAFEL, FAJITA

Selection of Kettle Crisps

SNACK BREAK PLATTER SELECTION

Freshly made cakes

CHOCOLATE BROWNIE, CLASSIC CARROT CAKE, CAPPUCCINO
CAKE, MILLIONAIRES CARAMEL SHORTBREAD

Selection of Muffins or Pastries

Speciality Barista Coffees & Teas of Choice

ALTERNATIVE MILKS AVAILABLE



Private Hire Buffet Lunch

£20 PER PERSON | MINIMUM OF 15 PEOPLE
ONE OF EACH CANAPÉ PER PERSON [EXCLUDING DESSERTS]

Available for events held in our Executive Lounge and Embankment Kitchen

Scottish smoked salmon

HORSERADISH AND CHIVE CRÈME FRAICHE, MICRO CRESS, RYE TOAST

Samphire tempura king prawn

CHILLI AND SOY DIP

Mini lamb kofta

FLAT BREAD, HARISSA YOGHURT, CUCUMBER

House smoked chicken gem cup

PARMESAN, CAESAR DRESSING, BACON CRUMB

Whipped goat's cheese (V)

BLUSHED TOMATO PESTO, SMOKED ALMOND,
BASIL, HOMEMADE FOCACCIA

Truffle & wild mushroom arancini (V)

SAN MARZANO TOMATO AND MASCARPONE CREAM

Roasted red pepper hummus (VE)

HANDMADE BREAD STICKS, TOASTED SESAME SEEDS

Wild mushroom, leek & vegan cheese tarlet (VE)

MUSHROOM KETCHUP, CRISPY SHALLOT

DESSERTS £2.50 EACH

Mini chocolate brownies

CHANTILLY CREAM

Mini chocolate & beetroot brownies

CHOCOLATE SAUCE



Private Hire Canapé Menu

£20 PER PERSON | MINIMUM OF 15 PEOPLE
ONE OF EACH CANAPÉ PER PERSON [EXCLUDING DESSERTS]

Available for events held in our Executive Lounge and Embankment Kitchen.

CITY SUITES

Scottish smoked salmon

HORSERADISH AND CHIVE CRÈME FRAÎCHE, MICRO CRESS, RYE TOAST

Samphire tempura king prawn

CHILLI AND SOY DIP

Mini lamb kofta

FLATBREAD, HARISSA YOGHURT, CUCUMBER

House smoked chicken gem cup

PARMESAN, CAESAR DRESSING, BACON CRUMB

Whipped goat's cheese (V)

BLUSHED TOMATO PESTO, SMOKED ALMOND,
BASIL, HOMEMADE FOCACCIA

Truffle & wild mushroom arancini (V)

SAN MARZANO TOMATO AND MASCARPONE CREAM

Roasted red pepper hummus (VE)

HANDMADE BREAD STICKS, TOASTED SESAME SEEDS

Wild mushroom, leek & vegan cheese tarlet (VE)

MUSHROOM KETCHUP, CRISPY SHALLOT

DESSERTS £2.50 EACH

Mini chocolate brownies

CHANTILLY CREAM

Mini chocolate & beetroot brownies

CHOCOLATE SAUCE



Private Hire Set Menu Option One

2 COURSES £20 | 3 COURSES £25 PER PERSON

Lunch Monday to Friday, minimum of 20 people.
2-week notice required.

STARTERS/SMALL PLATES

Edamame beans (VE)
WITH SEA SALT OR SOY AND CHILLI GLAZE

Halloumi fries (V)
HARISSA YOGHURT, POMEGRANATE, ROCKET

Buttermilk fried chicken goujons
SRIRACHA MAYO

Garlic pizza bread (V)
WITH FIOR DE LATTE MOZZARELLA OR
SAN MARZANO TOMATOES

MAINS

The EK burger
6OZ PRIME SIGNATURE BEEF, MATURE CHEDDAR
CHEESE, BEEF TOMATO, GEM LEAF, HANDMADE
RELISH, SEEDED BLACK BRIOCHE BUN

Beyond the meat burger (VE)
PULLED BBQ JACKFRUIT, CRISPY ONIONS, SHREDDED
GEM, BEEF TOMATO, PRETZEL BUN, VEGAN SLAW

King prawn linguine
CHERRY TOMATO, CHILLI, GARLIC,
LEMON, PARSLEY AND OLIVE OIL

7-hour slow braised wild boar ragu
PAPPARDELLE, PORCINI AND TRUFFLE OIL,
PARMESAN SHAVINGS

Margherita pizza with a rocket & parmesan salad (V)
SAN MARZANO TOMATO, FIOR DI LATTE (VEGAN CHEESE AVAILABLE)

Diavola pizza with a rocket & parmesan salad
SPICY 'NDUJA SAUSAGE, SALAMI PICCANTE, CHILLI
OIL, SAN MARZANO TOMATO, FIOR DI LATTE

SIDES

Fries (VE) £3.75

Truffle & parmesan fries (V) £4.50
HARISSA YOGHURT, POMEGRANATE

Hand cut fat chips (VE) £4

Rocket salad (V) £4.50
BLUSHED TOMATO, RED ONION,
PARMESAN, AGED BALSAMIC OIL

Sautéed green beans (V) £5.50
CHILLI, SHALLOT & SMOKED ALMOND BUTTER

**Onion rings with bloody
Mary ketchup** (VE) £4.50

Creamed spinach (V) £5

Sweet potato, kale & shallot hash £4.75

DESSERTS

Sticky toffee pudding
TOFFEE SAUCE, CHESHIRE FARM VANILLA ICE CREAM

Vegan chocolate & beetroot brownie (VE)
ORANGE SORBET, CANDIED ORANGE

Cheshire Farm ice cream and sorbet selection



Private Hire Set Menu Option Two

2 COURSES £24 | 3 COURSES £28 PER PERSON

Lunch Monday to Friday, minimum of 20 people.
2-week notice required.

STARTERS/SMALL PLATES

Tempura king prawns

SOY & CHILLI DIP, SAMPHIRE, CHILLI & LEMON

Sauteed wild mushrooms (VE)

GARLIC, PARSLEY & SHALLOT, VEGAN PESTO,
TOASTED SOURDOUGH, ROCKET

Wild boar & fior di latte arancini

MASCARPONE & SAN MARZANO CREAM, BASIL

Chargrilled halloumi (V)

HERITAGE TOMATO, SUMAC RED ONIONS,
HANDMADE ROSEMARY & GARLIC FOCACCIA

MAINS

Corn fed chicken supreme

TRUFFLE DAUPHINOISE, SAUTÉED GREEN BEANS,
PORCINI MUSHROOM & PROSECCO CREAM

Butternut squash parcel (VE)

SPINACH, RED ONION, VEGAN CHEESE, PAPRIKA PARMENTIER
POTATOES, WILTED SPINACH, ROASTED RED PEPPER COULIS

Samphire & beer battered haddock

HAND CUT CHIPS, PEA AND WASABI PUREE, TARTAR SAUCE

Pan roasted sea bass

KING PRAWN, SAFFRON & PEA RISOTTO, CHILLI OIL

8oz 28 day aged British beef sirloin steak

HAND CUT FAT CHIPS, ROCKET AND PARMESAN SALAD,
PEPPERCORN OR BEARNAISE SAUCE (£9 SUPPLEMENT)

SIDES

Fries (VE) £3.75

Truffle & parmesan fries (V) £4.50

HARISSA YOGHURT, POMEGRANATE

Hand cut fat chips (VE) £4

Rocket salad (V) £4.50

BLUSHED TOMATO, RED ONION,
PARMESAN, AGED BALSAMIC OIL

Sautéed green beans (V) £5.50

CHILLI, SHALLOT & SMOKED ALMOND BUTTER

Onion rings with bloody

Mary ketchup (VE) £4.50

Creamed spinach (V) £5

Sweet potato, kale & shallot hash £4.75

DESSERTS

Chocolate nemesis

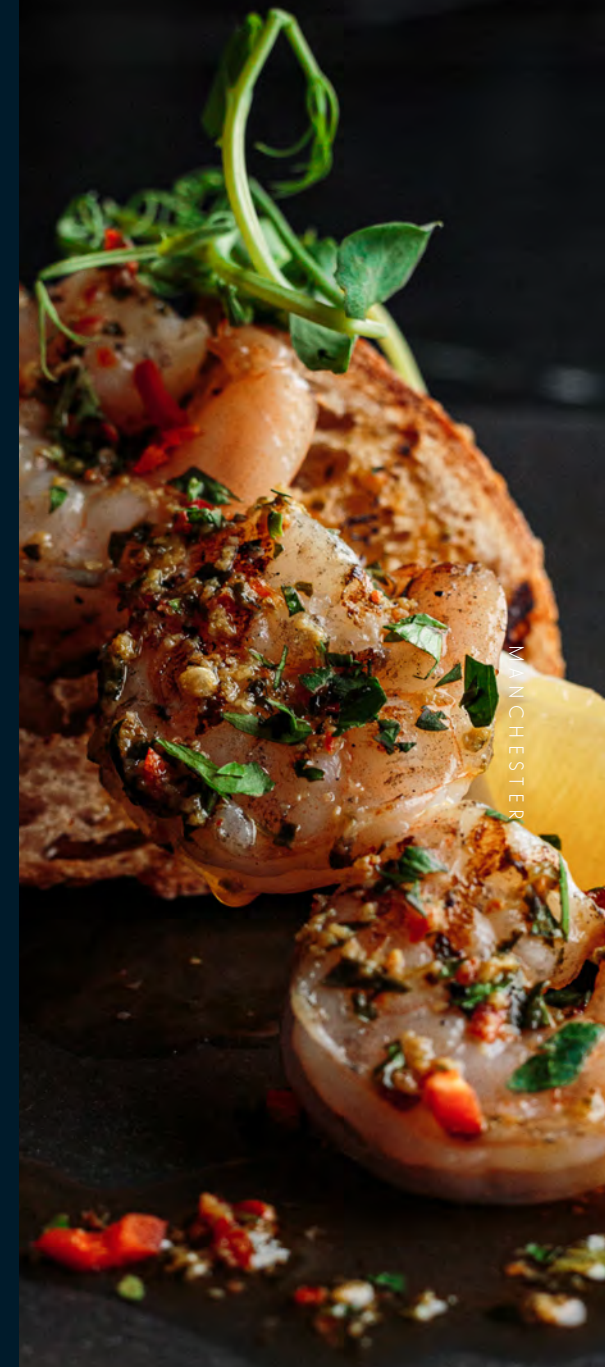
RICH CHOCOLATE FLOURLESS CAKE, CHOCOLATE
SOIL, HOMEMADE RASPBERRY RIPPLE ICE CREAM

Champagne & strawberry jelly

DUO OF CHOCOLATE DIPPED STRAWBERRIES,
CHAMBORD SOAKED BERRIES

Vegan chocolate & beetroot brownie (VE)

CHOCOLATE SAUCE, BLOOD ORANGE SORBET



Private Hire Drinks Bundles

THE FOLLOWING DRINKS BUNDLES ARE AVAILABLE
FOR PRIVATE HIRE EVENTS IN ANY OF OUR SPACES

20 PEOPLE

2 bottles of Prosecco
1 Bottle of Rose Wine
1 Bottles of White Wine
1 Bottles of Red Wine
10 Bottled Beers
10 bottles of 0% beer
(alternatives available)
10 Soft Drinks
5 Bottles Cider
5 Pints

£300

30 PEOPLE

4 bottles of Prosecco
2 Bottle of Rose Wine
2 Bottles of White Wine
2 Bottles of Red Wine
15 Bottled Beers
10 bottles of 0% beer
(alternatives available)
15 Soft Drinks
5 bottles cider
10 Pints

£500

40 PEOPLE

5 bottles of Prosecco
3 Bottle of Rose Wine
3 Bottles of White Wine
3 Bottles of Red Wine
20 Bottled Beers
10 bottles of 0% beer
(alternatives available)
20 Soft Drinks
5 Bottles Cider
20 Pints

£700

50 PEOPLE

6 bottles of Prosecco
4 Bottle of Rose Wine
4 Bottles of White Wine
4 Bottles of Red Wine
30 Bottled Beers
10 bottles of 0% beer
(alternatives available)
25 Soft Drinks
15 Bottles Cider
30 Pints

£900

60 PEOPLE

8 bottles of Prosecco
5 Bottle of Rose Wine
5 Bottles of White Wine
5 Bottles of Red Wine
50 Bottled Beers
10 bottles of 0% beer
(alternatives available)
30 Pints
15 Bottles Cider
30 x Soft Drinks

£1100

80 PEOPLE

9 bottles of Prosecco
6 Bottle of Rose Wine
6 Bottles of White Wine
6 Bottles of Red Wine
60 Bottled Beers
10 bottles of 0% beer
(alternatives available)
35 Pints
20 Bottles Cider
40 Soft Drinks

£1300

100 PEOPLE

10 bottles of Prosecco
8 Bottle of Rose Wine
8 Bottles of White Wine
8 Bottles of Red Wine
70 Bottled Beers
10 bottles of 0% beer
(alternatives available)
40 Pints
30 Bottles Cider
60 Soft Drinks

£1700

