

the Larder at William Morris Gallery

Daytime catering packages – all pricing per person



P.2 Morning All

British - tea & coffee

Danish – tea, coffee & pastries

Continental – above plus fresh orange juice

P.2 Elevenses

Tea & coffee with biscuits

Tea & coffee with muffin selection

P.3 Lunch Bell

Sandwich & salad selection

P.4 Tea Time

Tea & coffee with cake bites

Cream tea

Afternoon tea

All day packages

P.5 Drinks

Wine, beer & soft drinks

the Larder at William Morris Gallery

Minimum 10 people (20 people Monday)

Morning All

British £2.70 - Freshly ground and freshly brewed, East London roasted coffee, with a selection of black, green, herbal and fruit teas

Danish £4.70 - tea & coffee as above, plus pastries warm from the oven - a selection of plain croissants, pain au raisin & pain au chocolate

Continental £6.90 – tea, coffee & pastries as above, plus fresh orange juice

Elevenes

Tea & coffee with biscuits £3.30

Tea & coffee as above plus a selection of simple classic biscuits

Tea & coffee with muffin selection £5.50

Tea & coffee as above plus a selection of indulgent artisan-baked muffins

Add

Cut fresh fruit platter **£2.20**

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Lunch Bell

Sandwich selection – Choose one sandwich set from below, adding one of the sharing salads as desired.

Classic Set: £5.90 per person/£7.90 per person with salad

Tuna	Tuna with mayo, tomato, paprika & leaves
Smoked ham and cheese	With wholegrain mustard, tomatoes & leaves
The Monty's	Montgomery cheddar, onion chutney & leaves
Chicken BLT	With mayonnaise & mixed leaves

Vegetarian Set: £6.40 per person/£8.40 with salad

The Monty's	Montgomery cheddar, onion chutney & leaves
Brie and Chilli jam	Brie de Meaux, chilli jam & rocket
Goat's Fig	Goat's cheese, fig relish & mixed leaves
Houmous (vegan)	With sundried tomatoes, seeds, & black olives

Halal Set: £6.40 per person/£8.40 with salad

Houmous (vegan)	With sundried tomatoes, seeds, & black olives
Prawn avocado	With marie-rose sauce, avocado & rocket
The Monty's	Montgomery cheddar, onion chutney & leaves
Brie and Chilli jam	Brie de Meaux, chilli jam & rocket

Chef's Set: £6.90 per person/£8.90 with salad

Brie and Chilli jam	Brie de Meaux, chilli jam & rocket
Salmon	Smoked flaked salmon, lemon, pepper & leaves
Chicken avocado bacon	With mayonnaise & mixed leaves
The Reuben	Pastrami, emmental, pickles & Russian dressing

Sharing salads:

Superfood salad (quinoa-based)

Classic Greek salad

Rocket and cherry tomato salad

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Tea Time

Tea and coffee with cake bites £5.70 – hot drinks as per breakfast with a selection of mini cake bites from our local bakers, all made with natural ingredients.

Cream tea £5.70 – your choice of hot drink with freshly baked scones, served with butter or clotted cream and strawberry jam

Afternoon tea £17.50 – tea and coffee with cake bites as above, plus a freshly baked scone, and a selection of sandwiches, rustic rough-cut style as per our sandwich menu

Packages

Package 1 - £16.00 – British welcome, coffee and biscuits at 11, Classic sandwich lunch with a cold drink and mid-afternoon tea break

Package 2 - £23.00 – Danish welcome, coffee and biscuits at 11, Classic sandwich and salad lunch with a cold drink, afternoon tea break with mini cakes

Ask about buffet and canapé options.

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Drinks

Beer:

Peroni by the bottle £4.30

Wildcard by the bottle £4.80

Wine:

Wine by the bottle: (red/white/rose) £19.95

Bubbles:

Prosecco by the bottle £23.95

Soft drinks:

Glass rental for tap water £0.50

Whole Earth organic sparkling drink £2.50

750ml bottled still & sparkling water £3.50

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Dietary requirements

In order for us to fulfil our legal and moral duty to those with allergies, intolerances or cultural dietary requirements we require unambiguous communication, at time of final payment one month before the date, of each person's name and specific requirements. Last minute requests may be particularly hard to accommodate if separate special catering is required. The following document lists the 14 major allergens, but of course some people are allergic to other things so please be specific.

<https://www.food.gov.uk/sites/default/files/media/document/top-allergy-types.pdf>

We are happy to cater for guests with allergies, guests requiring gluten-free, vegetarian or vegan options or guests requiring halal or kosher options. We price our menus based on food costs, chef time and preparation complexity, so if the menu tailoring requires more time and complexity than typically expected we reserve the right to charge a complexity supplement of £200 which in particular allows a dedicated chef on duty focused on the dietary and allergy-based requests.

Booking

All bookings and quote requests should be made via eat@larderlondon.co.uk and only email correspondence should be relied on, with the most recent correspondence assumed to be the definitive version of requirements.

Charges

All charges will be quoted at the time of booking but please expect:

- Your selected food & drink choices
- Furniture & linen hire
- Staffing costs including admin & planning
- 12.5% service charge

Refer to our catering agreement for full details of terms and conditions.