

Events Menu





REFRESHMENT AND COFFEE BREAKS

TEA, COFFEE AND BISCUITS

£4.50pp

'Supremo blend' organic coffee
Premium tea selection from the Brodies Coffee Co
Served with biscuits

TEA, COFFEE AND PASTRIES (Minimum order: 12)

£6.55pp

'Supremo blend' organic coffee
Premium tea selection from the Brodies Coffee Co
Served with a selection of artisan pastries

TEA, COFFEE AND PASTRIES (vegan-friendly) (Minimum order: 12)

£7.65pp

'Supremo blend' organic Coffee
Premium tea selection from the Brodies Coffee Co
Served with a selection of artisan pastries

TEA, COFFEE AND NEW YORK STYLE CACAO FILLED CROISSANTS (Minimum order: 12)

£9.30pp

'Supremo blend' organic coffee
Premium tea selection from the Brodies Coffee Co



An allergy list will be displayed on the day of your event.



YOGHURTS AND SMOOTHIES

Minimum order: 12

YOGHURT WITH FRUIT TOPPINGS

£3.85 pp

VEGAN YOGHURT WITH FRUIT OR BERRIES, GANOLA AND AGAVE SYRUP

£4.85 pp

SMOOTHIES

Mango and passionfruit
Strawberries and bananas

£3.85 pp

CAKES

Minimum order: 12

£6.00 pp

Raspberry drizzle loaf cake
Coffee and walnut
Lemon and blueberry
Fruits of forest
Sicilian lemon and Earl Grey
Madeira loaf cake
Pecan and maple
Layered lemon cheesecake
Gluten-free carrot cake
Gluten-free chocolate fudge cake
Vegan pistachio loaf

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BREAKFAST

Minimum order: 20 each

FILLED CROISSANTS (served warm)

£6.60 pp

Choose two of the following:

Ham, tomato and cheese

Parma ham and sundried tomato

Vegan cheese and spinach (VE)

BREAKFAST BAPS (served warm)

£6.60 pp

Choose two of the following:

Bacon and egg

Smoked salmon and scrambled egg

Portobello mushrooms (VE)

AVOCADO ON TOAST (VE)

£5.00 pp

SMOKED SALMON WITH CREAM CHEESE ON TOAST

£6.50 pp

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LUNCHES

Minimum order: 10

All served with crisps, seasonal fruit, hot and cold beverages

CLASSIC SANDWICH LUNCH £27.50 pp

A selection of sandwiches served 1.5 per person
(includes mixed meat, mixed fish and plant-based platters)

VEGAN SANDWICH LUNCH £29.70 pp

A selection of plant-based sandwiches served 1.5 per person

(we always serve an extra gluten-free and halal meal, if additional meals, are required please make this request in the notes)

Why not add:

*Soup of the day (minimum order: 10) £6.50 pp
Served with bread and butter

* Large composite salad bowl £82.50 (each)
(chefs' choice)

*Only with lunch order

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EXPRESS LUNCH (ITALIAN STYLE)

Minimum order: 20

(choose two types of pizza)

All served with large Italian-style sharing salad bowl with olive oil selection, Italian-style mini dessert, fresh fruit, hot and cold beverages

£27.50 pp

Crispy strudel dough filled with tomato, salami and ham, decorated with oregano and grated cheese

Margarita pizza

Ham and cheese pizza

Chorizo, roasted pepper and onion pizza

Vegetable pizza



EXPRESS LUNCH (AMERICAN STYLE)

Minimum order: 20

(choose two types of burgers)

All served in black brioche burger buns and linseed topping, beetroot buns and nigella seeds, chips, fresh fruit, hot and cold beverages

£27.50 pp

Crispy chicken with gourmet slaw

Venison and bacon

Sweet potato falafel

Vegan beetroot

(gluten-free options available on request)

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FORKLESS FOOD

Minimum 2 items (24 pieces per item)

Minimum order £184.00 (£92.00 per additional item)

Premium sausage roll and chipotle

Vegan sausage rolls

Sticky honey and mustard cocktail sausages

Tandoori chicken skewers with beetroot humus dip

Tikka chicken skewers with sumac yoghurt

A mix of chilli, mushroom and vegetable gyozas with black pepper dip

Vegetable samosas served with vegan coconut yoghurt

Desserts

Mini chocolate tart

Raspberry vacherin

Mini vegan lemon cheesecake

Mini raspberry eclair

Why not add composite sharing salad bowl (serves 20 people) £82.50 each

Caesar salad (with chicken or plain)

Fattoush

Lettuce, tomato, cucumber

Chefs' choice of composite salad of the day

All Prices are exclusive of VAT

All prices quoted are on a per person basis unless otherwise stated.

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GRAZING PLATTERS

All platters suitable for 15-20 guests

Meat platter £105.00
Served with bread, butter and condiments

Fish platter £105.00
Served with bread, cream cheese and condiments

Cheese platter £105.00
Served with bread, selection of biscuits, grapes, celery, marinated mini figs and chutneys

Sushi platter £105.00
Vegetarian and vegan selection also available

Fruit platter £75.00

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LIGHT AFTERNOON / EVENING PLATTERS

All platters suitable for 12 guests

Mini Bagel Selection (48 items)

£105.00

- 12 Poppy-seed-topped bagels with smoked salmon, fromage frais and chives
- 12 Mini seeded bagels filled with pastrami, fromage frais and mustard
- 12 Mini sesame-seed-topped bagels filled with sliced chicken, fromage frais, onion and parmesan
- 12 Mini onion-topped bagels filled with cheese, fromage frais and tzatziki



Vegetarian canapés (54 items)

£105.00

- 9 Burgers with coriander-yuzu cream, sugar snap peas, teriyaki sauce, grilled sesame seeds
- 9 Vegetable club sandwiches
- 9 Onion cakes
- 9 Tomato financiers with ricotta cream, mozzarella cheese, marinated tomato
- 9 Blini with roasted peppers and pepper cream
- 9 Spinach cakes with mascarpone cream, broad beans, sugar snap peas

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FORK BUFFET

Please choose two mains, two salads and one dessert

£44.00

Lunch served with hot and cold beverages

Minimum order: 30

Mains

Chicken and Parma ham chaussure with saffron and paprika rice

Hake, black olive and cherry tomato broth on barley and multi seed bread

Lamb Bourguignon served with truffle mash potatoes and puff pastry

Six-hour-braised pork belly, coconut rice and sriracha sauce

Apricot harissa-baked lamb koftas served with herbed lemon couscous and flat bread

Gochujang chicken thighs red pepper and coconut rice

Salmon, sesame egg noodles and ramen broth

(Vegan)

Faux lamb Bourguignon served with truffle mash potatoes and puff pastry

Faux lamb tajine on lemon and herb couscous

Beetroot burger, apricot harissa sauce served with herbed lemon couscous

Gochujang faux chicken stew and red pepper and coconut rice

Vegetable tom yum with lime and coriander rice

Salads

Cos lettuce, anchovies and smoked chicken

Charred okra, tomatoes, parsley and preserved lemons

Barley or green wheat with Swiss chard and pomegranate molasses

Heritage tomato, buffalo mozzarella and fresh basil leaf with chives and extra virgin olive dressing

Artichoke and sundried tomato tabbouleh

Kohlrabi, roasted sourdough croutons, provençal olives, watercress and yoghurt dressing

Desserts

Cherry Bakewell tart

Individual vegan lemon cheesecake

Cream-filled round doughnuts

Lemon drizzle loaf cake

Black forest loaf cake

Vegan pistachio loaf cake

Sticky plum vegan cake

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CANAPÉS

Selection of 6 canapés (please specify if you would like to include dessert option)

Classic £29.50 PP

Minimum order: 30

Sample menu

Grilled courgette wrap with rocket, peppers and tapenade

Smoked duck with duck mousse and blackberry on ficelle

Moroccan marinated chicken, dried apricot and mango chutney on naan

Smoked salmon roll on beetroot disc with avruga caviar on rye bread

Sample vegan and gluten-free menu

Roasted tomato with pesto and shallots salsa on grilled courgettes

Carrot cup with grated celeriac salad and red pepper

Caviar d'aubergine on rösti

Fresh asparagus, sundried tomato and black olive on vegan gluten-free bread

sample gluten-free friendly and dairy free friendly menu

Millefeuille of smoked chicken, mixed peppers and grape

Chargrilled asparagus with cured ham and sundried tomato

Smoked salmon on sushi base

Chargrilled carrot and zucchini tower, tapenade and peppers salsa

Sample dessert canapés

Mini banoffee pie

Mini fresh fruit tartlet with vanilla cream

Mini gateau 'Opéra'

Dark chocolate cappuccino cup with popping candy

*Canapé menus are extensive (including hot items), please contact the Catering General Manger for more options and specific requests

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SPRING / SUMMER FINE DINING

Three course meal served with coffee, mint tea and petit fours

Minimum order: 20

£60.00 pp

(Subject to additional costs to cover labour, wine, equipment and flowers)

Starters

Lobster bisque served with crystal bread and chive oil

Lemon and gin cured salmon and watercress coulis

Chicken and wild mushroom terrine, quail's egg and white balsamic dressing

Buffalo mozzarella, heritage tomato and white balsamic dressing

'Prawn' and cream rocher, vegetable julienne and pink pepper dressing (vegan)

Beetroot terrine pickled courgette lemon rapeseed oil (vegan)

'Zalmon', peas puree vegan sour cream sourdough croutons and cardamom dressing (vegan)

Basil and tomato consommé (vegan)

Mains

Trimmed French rack of lamb, edamame bean puree, with charred leek ink and cep-scented mash

Rendered duck breast, agave, grilled asparagus

Corn-fed chicken supreme, potato dauphinoise and red pepper bearnaise

Stone bass on bed of parsnip julienne with red pepper and tomato fumet

Octopus, parsnip fondant, lobster bisque with chive and lemon rapeseed oil

Butternut squash ravioli and red peppercorn salsa

Grille king oyster mushroom, celeriac fondant and ramen dressing (vegan)

Mushroom duxelle red wine reduction and truffle mash (vegan)

Desserts

Lemon crème brûlée with orange blossom Belgian chocolate ganache

Passion fruit cheesecake, toffee caramel reduction

Tiramisu slice, pomegranate reduction and pistachio butter

Strawberry vacherin, lemon meringues and macaroons

Sicilian lemon cheesecake (vegan)

Fresh fruit platter

Paxton and Whitfield cheese selection served with mini figs, truffle honey and chutney's (*supplement £5.00 pp minimum 10*)

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WINE MENU

SPARKLING

Prosecco Spumante Extra Dry, Lucca Botter, Veneto, Italy, NV £35.00

Glera

A bouquet of pear drops, lemon and melon. Light palate, fresh with a clean finish. (VE,V)

Crémant d'Alsace Extra Brut, Jean Becker, Alsace, France, NV £42.00

Chardonnay, Pinot Noir, Auxerre, Pinot Blanc

Crisp and aromatic with hints of almonds and honeyed apricots.

Champagne Reserve Brut, Charles Vercy, Champagne, France, NV £57.00

Pinot Meunier, Chardonnay

Crisp and dry, soft yellow peaches and brioche flavours, fleshy and round, great concentration.

Court Garden Classic Cuvée, Sussex, England, NV £60.00

Chardonnay, Pinot Noir, Pinot Meunier

A wine with character, aromas of lemon curd, greengages, and toasted sourdough crumpets.

Champagne Brut Rose, Charles Vercy, Champagne, France, NV £67.00

Chardonnay, Pinot Noir, Pinot Meunier

Delightful, biscuit aromas and delicate red berry flavours. A refreshing Rosé Champagne with fine bubbles, crisp dry finish.

Champagne Duménil Grande Reserve 1er Cru, Champagne, France, NV £78.00

Chardonnay, Pinot Noir, Pinot Meunier

Linden blossom, wet stones, and lemon oil. Very fine mousse and brioche flavours on the palate.

An outstanding champagne with great complexity.

ROSÉ

Méditerranée Rosé d'Orange, Rhone Valley, France, 2020 £28.00

Grenache, Syrah

A light and delicate rosé with rose petal aromas and wild red berry flavours.

Ditchling Rosé, Court Garden, Sussex, England, 2020 £38.50

Pinot Noir, Rondo

Medium-bodied, refreshing wine with plenty of ripe strawberries, raspberries, and summer fruits.



WINE MENU

WHITE

Arché Rubicone, Emilia Romagna, Italy, 2023 Trebbiano Aromas of stone and citrus fruits. Fresh and light palate with a zesty finish.	£28.00
Amori, Pinot Grigio, Veneto, Italy, 2023 Pinot Grigio A crisp white with lovely aromas of lemon, lime and apple.	£30.00
Bojador Branco, Alentejo, Portugal, 2023 Antão Vaz, Arinto and Albariño Intense nectarine and peach aromas, notes of rose and fennel. Smooth on the palate, good acidity.	£34.00
Bohem Balatoni Cuvée Robert Gilvesy, Lake Balaton, Hungary, 2019 Olaszrizling, Sauvignon Blanc, Rajnai Rizling and Pinot Gris Light and fresh with an attractive lime, pineapple and jasmine nose, a zesty of green apple and citrus fruit palate	£34.00
Petit Chablis Domaine d'Elise, Burgundy, France, 2022 Chardonnay Matured for seven months on its lees for added complexity. The tangy, fresh citrus notes are beautifully supported by layers of warm rich fruit. Lighter style than its broader richer sibling Chablis.	£39.00
Ditchling White Court Garden, Sussex, England, 2021 Ortega-Pinot Gris Crisp and medium-bodied, aromas of crunchy green fruits and citrus with a touch of vanilla.	£39.00
Sancerre Domaine Millet Roger, Loire, France, 2021 Sauvignon Blanc Great complexity, gooseberry, grapefruit peel, sea spray and wet stones with a refreshing and rewarding finish.	£42.00
Pouilly Fuissé "Terroir" Domaine Sève, Burgundy, France, 2020 Chardonnay Aromas of acacia blossom, yellow citrus oils and wet stones. Creamy texture with a balanced savouriness, almost salty fresh finish.	£52.50



WINE MENU

RED

Arché Sangiovese, Rubicone IGT, Emilia Romagna, Italy 2023 A classic medium-bodied Sangiovese with heaps of cherry and plum fruit, balanced with a hint of spice on the finish (VE, V)	£28.00
Chemin de la Serre Carignan Vieilles Vignes, Vin de Pays d'Hérault, Languedoc, France, 2023 This deep red offers delightful aromas of blackcurrant, a spicy twist and a hint of vanilla.	£30.00
La Ronciere Cantoalba, Pinot Noir, Colchagua Valley, Chile, 2022 This Pinot Noir is an attractive bright red with abundant red and black fruit aromas to match. Expect hints of violet and coconut, juicy tannins and a lovely freshness..	£34.00
Bojador Tinto Espaço Rural, Alentejo, Portugal, 2021 Made with Aragonez, Touriga Nacional and Trincadeira, fermented in concrete tanks and matured for six months in French oak barrels. A lovely red with intense aromas of red berry fruits and hints of chocolate. Medium- to full-bodied with soft tannins.	£36.00
Domaine Bousquet Malbec 'Black Rock', Tupungato, Mendoza, Argentina, 2023 Fermented in contact with American oak and aged for six months. A typical Malbec with aromas of blackberry and cassis and hints of spice and black pepper. Medium-bodied with silky tannins and ripe fruit flavours. Overall, smooth and elegant.	£40.00
Rioja Crianza Valserrano, Rioja, Spain, 2018 made with 95% Tempranillo and 5% Mazuelo, this Crianza was aged for 16 months in American and French oak. Aromas of ripe black fruit, hints of oak and cinnamon. Medium- to full-bodied with juicy fruits, soft tannins and good length.	£52.50

CORKAGE

White, red and rosé wines	£15.00
Sparkling wine	£20.00



BEER AND CIDER

Lager, Peroni, Nastro Azzurro	330ml	£5.50
Lager, Becks 0.0%	275ml	£5.50
Rise Up Lager, Toast Ale	330ml	£5.50
Grassroots Pale Ale, Toast Ale	330ml	£5.50
New Dawn Session IPA, Toast Ale	330ml	£5.50
Changing Tides, Toast Ale, 0.5%	330ml	£5.50
Lager, Cobra	330ml	£5.50
Cider, Cornish Orchard Gold	330ml	£5.50
Cider Cornish Orchard Blush	330ml	£5.50



COCKTAILS

Minimum order: 20

£9.50 each

(Choose one for a minimum order. For orders over 100 choose 4)

Paloma STRENGTH: 14% ABV

A vibrant and refreshing Mexican cocktail made with El Rayo Tequila, zesty grapefruit juice and fresh lime, served with sparkling soda.

Cosmopolitan STRENGTH: 10.4% ABV

A delicious classic blend of Absolut Citron Vodka, Cointreau, cranberry and lime. Delicately balancing sweet and zesty notes.

Strawberry Daiquiri STRENGTH: 11.5% ABV

Suffolk Distillery rum, fresh strawberries and lime make up this irresistibly bright summer cocktail. Perfectly sweet and dangerously drinkable.

Amaretto Sour STRENGTH: 11% ABV

The distinctive flavour of Luxardo Amaretto paired with the sharpness of freshly-squeezed lemons; uniquely refreshing and memorable.

Mojito STRENGTH: 16.4% ABV

A refreshingly crisp combination of Suffolk Distillery rum, mint and lime make this Cuban cocktail a timeless classic served with sparkling soda.

Bloody Mary STRENGTH: 7% ABV

Created with our Suffolk neighbours – The Pickle House – perfectly combines their award-winning Spiced Tomato Mix with Sapling Vodka

Elderflower Collins STRENGTH: 13.9% ABV

Floral, delicate and oh so refreshing, with a subtle hint of cucumber. Made using Adnams Copper House gin and served with sparkling soda.

Negroni STRENGTH: 20.9% ABV

Adnams Copper House gin, vermouth and Campari make this sophisticated yet simple Italian classic. Pairing sweet and bitter notes with a hint of orange.

Lychee Martini STRENGTH: 13.5% ABV

The unmistakable aroma and sweetness of fresh lychee combines with Sapling Vodka to make this unforgettably unique martini.

Kumquat Margarita STRENGTH: 14.6% ABV

El Rayo Tequila, FAIR Kumquat Liqueur, agave nectar and fresh lime juice. A playful new twist on a Mexican classic

MOCKTAILS

No minimum order:

£5.00 each

Cucumber, yuzu and rosemary

Zingy yuzu with refreshing cucumber and hint of rosemary. This is a punch born of sun-kissed days, leisurely lounging and that refreshing first dip of the day.

Blood Orange, Bitters and Cardamon

Zesty blood orange with aromatic bitters and cardamon. This is punch born of sun-soaked walks, roads less travelled and a thirst for adventure.

Peach, Ginger and Chai

Juicy peach with hot ginger and fragrant chai. This is a punch born of fruitive glances, fleeting romance and skinny dips to remember.



SOFT DRINKS

Still filtered water (750ml) (orders for larger events)	£1.50
Jolly's or Radnor still and sparkling mineral water (330ml cans)	£1.50
Orange or apple juice (per jug)	£7.00
Freshly squeezed orange juice (per jug)	£14.00
Soft drinks (330ml cans)	£3.50
Diet Coca Cola Coca Cola	
Bramble and rosemary Mint, cucumber and chilli Nettle and elderflower Pink grapefruit and basil Rhubarb and ginger	
Filtered sparkling mineral water infused with cordial (per jug)	£8.00



NIBBLES

Served on consumption

Crisps	£2.00
Seaweed sriracha crisps (vegan)	£2.00
Popcorn	£2.00
Chilli rice crackers (Belazu)	£2.00
Salted pretzels	£2.00
Mixed nuts (Belazu)	£3.85
Truffle mixed nuts (Belazu)	£3.85
Wasabi peanuts	£3.85
Olives (Belazu)	£3.85
Poponcini peppers stuffed with cream cheese (Belazu)	£3.85

An allergy list will be displayed on the day of your event.

Allergy and Special Dietary Requirements

Graysons is committed to meeting the needs of customers who have special dietary requirements due to food allergies, intolerances, medically restricted diets or personal preference.

We endeavour to provide accurate information on ingredients that might cause allergy and intolerance and to cater for all dietary needs.

Please note that all our food items are prepared in our kitchen onsite where we handle various allergens including cereals containing gluten and nuts.

All our menus are labelled with allergen information based on the ingredients in each menu item.

We, therefore, cannot guarantee that our products are completely free from allergens due to shared equipment, worksurfaces and airborne particles.

We encourage you to check with the catering team for more information on ingredients so that we can guide you to make an informed food choice.

Thank you!