

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

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, GRANOLA AND AGAVE SYRUP

£4.85 pp

SMOOTHIES

£3.85 pp

Mango and passionfruit
Strawberries and bananas

CAKES

Minimum order: 12

£6.00 pp

Rainbow cake
Madagascar vanilla cake
Millionaire cake
Raspberry ripple
Baked crème brûlée
Lemon and blueberry
Lemon and Earl Grey
Triple-layered chocolate fudge
Blueberry and lemon (V, VE)
Red velvet (V, VE)

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ALL-DAY BREAKFAST

Minimum order: 10 each

PREMIUM FILLED CROISSANTS

£10.00 pp

Salmon butter croissant bun

New York-style croissant filled with salmon, smashed avocado, and lemon-fused rapeseed oil

Falafel croissant bun

New York style croissant filled with spinach, spiced tomato, lemon mascarpone

Mozzarella and tomato croissant bun

New York-style croissant filled with tomato, buffalo mozzarella, Thai basil, and extra virgin olive oil

Vegan Zalmon and avocado

Croissant filled with "Zalmon" smashed avocado, vegan cream cheese, orange zest sprinkle, and coriander cress

Mushroom and wilted spinach

Breakfast bun filled with portobello mushroom steak, wilted spinach, and vegan aioli.

PREMIUM TOASTS AND ALL TIME BEST SELLERS

£6.60 pp

All Day hash brown breakfast toast

White bread with sausage, bacon, cheddar and caramelised onion topped with hash brown and cheese lid (served warm)

Slow roasted tomato and cheese toast

Roasted tomato and tomatade blend, complemented by mozzarella and cheddar cheese, served on a white bloomer bread with a luxury cheese topping (served warm)

Salmon and cream cheese

Smoked salmon , cream cheese and cucumber ketchup on Parisian crostini

Guacamole and on grilled sourdough.

Guacamole on grilled sourdough bread served with coriander and onion seed topping and sweetcorn paper

Baguette with Baba ghanoush

Roasted aubergine and tahini with pea cress.

Why not add composite sharing salad bowl (serves 20 people, see page 7) £82.50 each

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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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FORKLESS FOOD

Minimum 2 items (24 pieces per item)

Minimum order £184.00 (£92.00 per additional item)

Served warm

Lamb koftas in harissa served in bite-sized portions with tzatziki
Cajun-spiced chicken skewers,
Firecracker chicken skewers paired with yogurt
Lamb mini burgers and apricot harissa yoghurt
Scampi paired with a Maryrose dip
Skewered king prawns with a light ponzu dipping sauce
Sticky honey and mustard cocktail sausages
Vegetable spring rolls served with sweet chili sauce (V, VE)
Vegetable samosas with a side of coconut yogurt (V, VE)
An assortment of gyozas accompanied by a black pepper sauce (V, VE)

Desserts

Strawberry and vanilla Battenberg
Raspberry vacherin
Chocolate and orange Battenberg
Mini chocolate tart
Mini pistachio, chocolate and cherry slice
Selection of vacherin's
Vegan Sicilian lemon cheesecake (V, VE)
Selection of mini vegan cheesecakes (V,VE)

Why not add composite sharing salad bowl (serves 20 people, see page 7) £82.50 each

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SALADS

Available with any other orders (serves 20 people) £82.50 each

Quinoa and black bean salad (A protein powerhouse, this salad combines fluffy quinoa with hearty black beans, all tossed in a zesty lime dressing that brightens up every bite)

Chickpea avocado salad (Creamy avocado meets crunchy cucumber and juicy cherry tomatoes in this refreshing medley, making it the perfect light and satisfying dish)

Kale and sweet potato salad (Earthy kale pairs beautifully with roasted sweet potatoes, all drizzled with luxurious tahini dressing that adds a rich and nutty contrast)

Asian slaw (Crisp cabbage and colourful veggies come alive in this crunchy slaw, tossed with a Savory sesame ginger vinaigrette that delivers a delightful tang)

Roasted beet and walnut salad (Vibrant roasted beets provide an earthy sweetness, complemented by crunchy walnuts and finished off with a sweet balsamic glaze that ties it all together)

Lentil and spinach salad (Nutty lentils mix seamlessly with fresh spinach, all brought to life by a tangy mustard vinaigrette that enhances the flavours of this wholesome dish)

Mediterranean couscous salad (Fluffy couscous mingles with briny olives and sun-dried tomatoes, creating a Mediterranean escape with every forkful, dressed in a light and zesty dressing)

Watermelon and mint salad (Juicy, refreshing watermelon is paired with fragrant mint leaves, drizzled with a rich balsamic reduction that adds a sweet and tangy finish to this summer delight)

Zesty cucumber and tomato salad (Crisp cucumber slices and ripe tomatoes are sprinkled with fresh dill and a squeeze of lemon, creating a refreshing and bright salad that's perfect for any occasion)

Mango and mixed bean salad (Sweet, succulent mango meets hearty black beans in this tropical-inspired dish, dressed in a lime-cilantro dressing)

Broccoli and cranberry salad (Tender broccoli florets combine with tart cranberries, all brought together with creamy vegan mayo dressing)

Sweet corn and edamame salad (Fresh, sweet corn mingles with vibrant green edamame, all highlighted with lime juice and a hint of chili flakes, creating a delightful fusion of flavours)

Carrot and raisin salad (Shredded carrots and plump raisins come together in a sweet and earthy lemon tahini dressing that makes for a delightful side or snack)

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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

Lemon-herb roast chicken breast with pearl barley, peas, mint, and lemon rapeseed dressing

Chicken Milanese with Tagliatelle aglio e Olio, served with parmesan shavings

Tandoori chicken thighs and steamed turmeric potato, served with cucumber, mint, and coconut yoghurt raita and mini naan bread

Lamb chops served with giant couscous, roasted aubergine, pomegranate seeds and chopped parsley.

Sweet and sour pork with noodles, spring onions, and toasted sesame seeds

Honey-mustard glazed ham with herbed baby potatoes and fennel slaw

Herb and rapeseed oil infused salmon fillet with steamed asparagus, green beans, extra virgin olive oil and mint dressing

Baked hake, new potato with dill and wholegrain mustard

Cream of sweetcorn baked sea bass, tomato basil, and black olive-green wheat

Vegetarian and vegan mains

Vegan "chicken" fillet with pearl barley, peas, mint, and lemon rapeseed dressing (V,VE)

Eggplant and red pepper Caponata with Tagliatelle aglio e olio with garlic baguette (V,VE)

Vegan Tandoori chicken pieces steamed turmeric potato, served with Cucumber, mint, and coconut yoghurt raita and mini naan bread (V, VE)

"Lamb" tagine served with giant couscous, roasted aubergine, pomegranate seeds, and chopped parsley (V, VE)

Vegan tofu and vegetable sweet and sour with noodles, spring onions, and toasted sesame seeds(V, VE)

Salads (please chose 2 from page 8)

Desserts

Lemon and poppyseed

Belgian chocolate and orange

Cherry Bakewell

Lemon drizzle

Madeira

Raspberry drizzle

Vegan cookie dough (V, VE)

Vegan lemon chia and pistachio (V,VE)

Vegan lemon cheesecake (V, VE)

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LIGHT AFTERNOON / EVENING PLATTERS

Mini brioche Selection (24 items)

£105.00

Please choose up to two for one platter

Coronation chicken

Dill-brined crayfish tails and red chard

Salmon cream cheese, black pepper, and lemon zest

Cheese and onion (VE)

Egg, mayonnaise, and watercress (VE)

Lemon "prawn" and chive (V, VE)

* Don't forget to add hot or cold beverages or mix with some salad options

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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

Houmous and seasonal crudities £75.00

Fruit platter £75.00

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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

Meat

Black Mountain smoked duck breast, rhubarb chutney, brioche, candied ginger, fennel (GF)

Chicken satay skewer, peanut crumb, coriander cress, chopped chilli, nigella seed

Bray cured salami, griddled apricot, black olive, pickled radish skewer

Smoked chicken salad, caper, apricot, baby gem, Grana Padano (GF)

Fish

Smoked salmon on rye, pickled golden beetroot, fresh horseradish, pink pepper

Gin cured salmon loin, juniper gin glaze, candy beetroot, gin poached peel (GF)

Paprika prawn cocktail, baby gem, avocado puree, smoked paprika, zest

Hot smoked trout pate, sweet pickle cucumber, baby gem, trout roe (GF)

Tom-yam spiced steamed prawn, mange tout, pickled mango (GF)

Vegetarian

Tenderstem, Grana Padano and roast shallot frittata, lemon crème, tenderstem tip, broad bean (GF)

Dill and chive rolled Boilie goats cheese, raw fennel, coriander pickled cucumber, green olive (GF)

Almond cake, Marconi almond, smoked tomato, harissa olive tapenade, preserved lemon

Baba ghanoush, beetroot blini, pomegranate, golden beetroot, nigella seed, chive

Wigmore, fresh lemon thyme shortbread, apricot marmalade, pink peppercorn (GF)

Vegan

Harissa red pepper hummus, ras-el-hanout roast cauliflower, pomegranate, blushed grape, baby gem (GF)

Quinoa and coriander seed falafel, tahini lime hummus, pomegranate, pickled kohlrabi

Spiced savoury date fudge, pink pepper bean puree, lime pickle, cashew, fresh apricot (GF)

Compressed melon, heritage tomato, grilled artichoke, thyme dressing (GF)

Soy togarashi tofu, yuzu cucumber, candied beetroot, blueberry

Sweet

Orange cardamom posset, chocolate cup, red current, fresh orange, zest (GF)

Raw cacao, medjool date and pecan truffle, date fudge, raspberry (GF)

Amaretti and Tonka bean cheesecake, fresh raspberry, lime zest

Salted caramel brownie, pistachio, nougat, passionfruit cream

Rum and almond cake, orange curd, cherry, sugared almond

Compressed pineapple, blackberry, blueberry skewer (GF)





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, security and flowers)

Starters

Quenelle of lobster tail, prawns, and lobster meat served with a creamy black pepper sauce and aneth oil

Tender salmon slice, horseradish whip, dill oil, and keta eggs

Beetroot gravadlax on mooli and Galbani mozzarella, garnished with citrus segments, white balsamic, and parmesan crisp

Sliced duck breast with star anise, accompanied by julienne heritage carrots and parsnips, asparagus, quail egg, and a coffee-pomegranate seed molasses

Courgette wrapped ham hock terrine, served with fresh figs, quail egg, and crystal orange oil crouton

Heritage tomato, mozzarella di buffalo, Parma ham crisp and white balsamic dressing

Vegan "prawn" and creamy Rocher with vegetable julienne and pink pepper dressing (V, VE)

Golden beet terrine with mustard cream, pickled baby onions, and balsamic dressing (V, VE)

Zalmon on mooli and Risella with citrus segments (V, VE)

Mains

Gressingham duck breast, accompanied by carrot puree, honey-glazed asparagus, a sherry reduction, and ruby port sauce

Hake marinated in cold-pressed rapeseed oil, paired with a Parma ham ballotine, sweetcorn butter on a crystal bread crouton, nigella seeds, mixed herbs, and a white wine lobster sauce

Red mullet escabeche served with royal jersey potatoes, julienned root vegetables, chives, and a pink peppercorn dressing, alongside saffron and crab bisque

Pork belly served with crushed potatoes, carrot puree, butter, shallots, horseradish, and a creamy black pepper sauce.

Lamb rump accompanied by asparagus, pomegranate yogurt, and sauce Vierge

Corn-fed chicken with potato dauphinoise and a sweet pea coulis

Faux lamb bourguignon with truffle mash and carrot crisp. (V, VE)

Butternut squash risotto with rocket and walnut pesto. (V, VE)

Mushroom duxelles, grilled king oyster mushroom, grain mustard mash with rosemary, and a red currant reduction. (V, VE)

Desserts

Strawberry and prosecco cheesecake orange blossom whip and honeycomb crumb

Chocolate truffle cake with hazelnut syrup, orange, and nut dust

Individual vanilla cheesecake, caramel shards, and raspberry mascarpone sauce

Trio of chocolate mousse, citric water whip, and almond crumb

Lemon brulé, caramel sauce and fresh berries.

Luxury chocolate and salted caramel slice, forest berry coulis, and pistachio crumb

Chocolate truffle cake raspberry coulis, vegan cream, meringue crumb, and lemon balm (VE)

Vegan banoffee cheesecake with orange dust and fresh basil (V, VE)

Assortment of vegan cheesecakes on honeycomb and blueberry whip (V,VE)

Fruit platter

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WINE MENU

SPARKLING

- Prosecco Sig Tom Bre , Veneto, Italy, NV , Organic , NV (V. VE) £35.00
Glera
Fresh aromas of green apple, pear and white flowers lead to a crisp, lively palate with citrus and a clean, dry finish
- 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 H.Blin 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 Pol Roger, Champagne, France, NV £88.00
Chardonnay, Pinot Noir, Pinot Meunier
Lovely apple and brioche aromas with white floral notes present on the nose. The palate shows stone fruits and hazelnuts with hints of honey
- Champagne Dom Pérignon, Champagne, France 2013 £240.00
Chardonnay, Pinot Noir
Rich aromas of red fruits with floral and mineral notes and a touch of nuttiness.
- ### ROSÉ
- Amori Pinot Grigo, Rosato, Veneto Italy, 2024 £28.00
Pinot Grigo
The palate is crisp and lively, with notes of red berries, melon, and a hint of saline minerality
- Whispering Angel ,Château d'Esclans, Provence, France, 2024 £38.00
Grenache, Cinsault and Vermentino
It has fresh notes of apple, pink grapefruit, peach and cream, and a long, smooth finish



WINE MENU

WHITE

Arché Rubicone, Emilia Romagna, Italy, 2024 Trebbiano Aromas of stone and citrus fruits. Fresh and light palate with a zesty finish.	£28.00
Amori, Pinot Grigio, Veneto, Italy, 2024 Pinot Grigio A crisp white with lovely aromas of lemon, lime and apple.	£30.00
Bojador Branco, Alentejo, Portugal, 2024 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, 2023 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
Sancerre Domaine Millet Roger, Loire, France, 2024 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, 2023 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 2024 £28.00
A classic medium-to full -bodied Sangiovese with heaps of cherry and plum fruit, balanced with a hint of spice on the finish (VE, V)

Chemin de la Serre Carignan Vieilles Vignes, Vin de Pays d’Hérault, Languedoc, France, 2023 £30.00
This deep red offers delightful aromas of blackcurrant, a spicy twist and a hint of vanilla.

La Ronciere Cantoalba, Pinot Noir, Colchagua Valley, Chile, 2023 £34.00
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..

Bojador Tinto Espaço Rural, Alentejo, Portugal, 2023 £36.00
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.

Domaine Bousquet Malbec ‘Black Rock’, Tupungato, Mendoza, Argentina, 2024 £40.00
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.

Rioja Crianza Valserrano, Rioja, Spain, 2020 £52.50
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.

CORKAGE

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



BEER AND CIDER

Lager, Peroni, Nastro Azzurro, Italy, 5.2% ABV 330ml £5.50

Lager Stella Artois, UK, 4.8% ABV 330ml £5.50

Lager Cobra, UK, 4.5% ABV 330ml £5.50

Lager, Corona, UK, 4.5% ABV 330ml £5.50

Lager, Becks ,Germany, 0.0% ABV 275ml £5.50

Lager , Peroni, Italy, 0.0% ABV 330ml £5.50

Cider, Cornish Orchard Gold, UK, 5 % ABV 500ml £6.50

Shandy, Damm Lemon, Spain ,3.2% ABV 330ml £6.50

Lager Peroni Gluten Free, Italy, 5.1% ABV 330ml £6.50



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.

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

Berry Bramble, STRENGTH: 13.9% ABV

Black raspberry liqueur combines with Adnams Copper House Gin and lemon to create a refreshing twist on this deliciously sweet and sour cocktail.

KOMBUCHA

No minimum order:

£7.00 each

Raspberry and Hibiscus

The worldly older sibling - sophisticated, with hibiscus and organic raspberry.

Elderflower

Organic elderflower steeped with tea in our old-fashioned style kombucha for a smooth, refreshing finish.



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	
Real fiery ginger beer Real squeezed cherry Real squeezed lemon Real peach soda Real squeezed pineapple Real squeezed rhubarb	
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!