



# Autumn-Winter

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2026 UK Sample Menu

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# Breakfast

## Sample Menu

### Basic

Daily Fresh Juice (VG, DF, NGCI)

Chef's Selection of  
Breakfast Pastries (V)

Chef's Selection of Savoury  
Pastry (V)

Greek Yogurt Parfait (V, NGCI)  
Winter Fruits, Mango-Ginger Compote

Vegan Coffee & Chocolate (VG, DF)  
Infused Overnight Oats with Vanilla

Whole Fresh Fruit (VG, DF, NGCI)

### Standard

Chef's Selection of Two Fresh  
Juices (VG, DF, NGCI)

Chef's Selection of  
Breakfast Pastries (V)

Chef's Selection of Savoury  
Pastry (V)

Greek Yogurt Parfait (V, NGCI)  
Winter Fruits, Mango-Ginger Compote

Vegan Coffee & Chocolate (VG, DF)  
Infused Overnight Oats with Vanilla

Fall & Winter Citrus Fruit Board  
(VG, DF, NGCI)

Vegan Chef's Choice Smoothie  
(VG, DF, NGCI)

Bagels (V)  
Herb Cream Cheese, Avocado & Green  
Tomatillo, Beetroot Houmous & Salted Butter

Chef Choice's Mini Egg Bites (V)

Whole Fresh Fruit (VG, DF, NGCI)

### Premium

Chef's Selection of Two Fresh  
Juices (VG, DF, NGCI)

Chef's Selection of  
Breakfast Pastries (V)

Chef's Selection of Savoury  
Pastry (V)

Greek Yogurt Parfait (V, NGCI)  
Seasonal Fresh Fruit, Micro Herbs,  
Seed Crunch

Vegan Coffee & Chocolate (VG, DF)  
Infused Overnight Oats with Vanilla

Fall & Winter Citrus Fruit Board  
(VG, DF, NGCI)

Vegan Chef's Choice Smoothie  
(VG, DF, NGCI)

Bagels (V)  
Herb Cream Cheese, Avocado & Green  
Tomatillo, Beetroot Houmous & Salted  
Butter

Chef's Selection of Eggs (V, NGCI)

Artisan Bacon (DF, NGCI)

Grilled Chicken Sausages (DF)

Portobello Mushroom  
(VG, DF, NGCI)  
Golden Root Vegetable, Kale, Tofu,  
Caramelized Onions, Crispy Seeds

Whole Fresh Fruit (VG, DF, NGCI)

## Enhancements

Goat Cheese and Spinach Frittata  
(V, NGCI)

Shakshuka (V, NGCI)  
Spinach, Feta

Avocado Toast (VG, DF)  
Cherry Tomato, Pickle Red Onion

Breakfast Burritos (V)  
Flour Tortilla, Scrambled Eggs, Black Beans,  
Avocado, Salsa Verde

British Air-Dried Bacon Roll

British Sausage Roll

British Free-Range Egg Roll

Vegan Sausage (VG, DF, NGCI)

Chicken/Beef/Lamb/Pork  
Sausage (DF)

Mushrooms & Tomatoes  
(VG, DF, DGCI)

Kosher Breakfast

Plated Breakfast

VG Vegan | V Vegetarian | DF Dairy Free | NGCI No Gluten Containing Ingredients

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Please inform your Convene Event Production Manager of any allergies.

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# Lunch

## Sample Menu

### Basic

#### Salads

##### Roast Turmeric Cauliflower Salad (VG, DF, NGCI)

Crispy Chickpea, Garam Masala  
Courgette, Greens, Quick Pickled  
Cucumbers, Coriander Coconut Riatta

##### Beetroot Smoked Duck Salad (DF, NGCI)

Green Beans, Red Chicory, Ripped Mint  
Leaves, Lemon Coconut Yoghurt

#### Small Bites

##### Winter Mushroom Tarts (V)

Herbed Ricotta, Caramelized Shallots

#### Daily Tartine

##### Daily Tartine/Sandwich/Wrap

#### Dessert

##### Plant-Based Banana & Dates Pudding (VG, DF)

Toffee Sauce

### Enhancements

Soup Station

Add Additional Salad

Add Additional Entree

Add Additional Dessert

Single Item Customization

Full Menu Customization

Chef Consultation Menu

Sushi Board Selection

Seafood, Vegetarian, or Vegan

Cheese and Charcuterie Board (NGCI)

Chocolate Charcuterie Dessert Board (NGCI)

Kosher Meal

### Standard

#### Salads

##### Roast Turmeric Cauliflower Salad (VG, DF, NGCI)

Crispy Chickpea, Garam Masala  
Courgette, Greens, Quick Pickled  
Cucumbers, Coriander Coconut Riatta

##### Beetroot Smoked Duck Salad (DF, NGCI)

Green Beans, Red Chicory, Ripped Mint  
Leaves, Lemon Coconut Yoghurt

#### Small Bites

##### Winter Mushroom Tarts (V)

Herbed Ricotta, Caramelized Shallots

#### Boards

##### Cheese & Olive Board (V)

Selection of British Cheese, Quince Paste,  
Tomato & Chilli Chutney, Wafers, Grapes,  
Olives, Bread, Artichoke, Piquante Peppers

#### Main Dishes

##### Panko Bread Crumb Turkey

Mango Coconut Katsu Sauce, Carrot &  
White Cabbage Slaw, Sesame Dressing

##### Spiced Squash Red Lentil Mulligatawny (VG, DF, NGCI)

Ginger, Spring Onions & Coriander Herb Salad

#### Dessert

##### Plant-Based Banana & Dates Pudding (VG, DF)

Toffee Sauce

### Premium

#### Salads

##### Roast Turmeric Cauliflower Salad (VG, DF, NGCI)

Crispy Chickpea, Garam Masala  
Courgette, Greens, Quick Pickled  
Cucumbers, Coriander Coconut Riatta

##### Beetroot Smoked Duck Salad (DF, NGCI)

Green Beans, Red Chicory, Ripped Mint  
Leaves, Lemon Coconut Yoghurt

#### Small Bites

##### Winter Mushroom Tarts (V)

Herbed Ricotta, Caramelized Shallots

#### Boards

##### Cheese & Olive Board (V)

Selection of British Cheese, Quince Paste,  
Tomato & Chilli Chutney, Wafers, Grapes,  
Olives, Bread, Artichoke, Piquante Peppers

##### Charcuterie Board (DF, NGCI)

Beef Pastrami, Parma Ham, Salami Milano

#### Main Dishes

##### Panko Bread Crumb Turkey

Mango Coconut Katsu Sauce, Carrot &  
White Cabbage Slaw, Sesame Dressing

##### Lemon & Dill Roasted Cod (DF, NGCI)

White Bean Puree, Sundried Tomato  
Relish, Crispy Split Peas, Kale

##### Spiced Squash Red Lentil Mulligatawny (VG, DF, NGCI)

Ginger, Spring Onions & Coriander Herb Salad

#### Dessert

##### Plant-Based Banana & Dates Pudding (VG, DF)

Toffee Sauce

##### Velvet Mocha & Chocolate Mousse (V)

Oreo Crumb

VG Vegan | V Vegetarian | DF Dairy Free | NGCI No Gluten Containing Ingredients

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