

*Hospitality by*



*Whether it be wrap party, meeting,  
drinks reception, leaving party, lunch or dinner,  
our Hospitality Team at the Club are  
all skilled in providing high quality  
hospitality solutions*

*We're happy to cater for any of your needs in  
BBC Club, we can accommodate up to 60 people for  
sit down meal whether 1, 2 or 3 or more courses.  
Our dedicated kitchen team is here to help you with  
any request that you may have therefore, if you need  
any type of cuisine or a dish that is not listed below,  
please let us know, we will probably find a way to accommodate it*

# BREAKFAST

The most important meal of the day! The prices below are per person.

## Breakfast Bap

Choose from brioche or flour bun

All in one (Bacon, sausage and egg)	£4.95
Bacon	£3.45
Sausage	£3.45
Free range egg	£2.95
Vegan sausage	£3.45
Avocado & free range egg	£4.95

## Bircher

£4.95  
muesli, apple juice, orange zest, hazelnuts & almonds topped with seasonal fresh fruit

## Greek Style Yogurt

£4.95  
layered with mixed berry compote & granola

## Fresh Fruit Salad

£4.75  
with lime dressing

## Fruit Platter (serves 4 people)

£17.00  
Freshly prepared seasonal fruit selection

## Pastries

£2.45  
Croissant, Almond Croissant, Pain au Chocolate, Pain au Raisin

# WORKING LUNCH

## Deli Sandwiches & Wraps

Served on thick white & granary bread  
£5.75 per person

## Served on selection of Mediterranean artisan breads & wraps

£6.75 per person

### Choose 4 fillings from the selection below:

- Chicken, lettuce & green pesto
- Chicken Caesar & Lettuce
- Honey roast ham & Cheddar cheese
- Salt Beef, lettuce & mustard mayo
- Smoked salmon, cucumber & cream cheese
- Brie & cranberry (v)
- Spiced Pepper, Chickpeas & Hummus (ve)
- Falafel, lettuce and hummus (ve)
- Ploughman’s Pickle & mature cheddar cheese (v)

### Fancy something extra just add 3 canape from below:

£3.95 per person

- Yakitori Chicken skewer with savory-sweet sauce
- Edamame Green Gyoza (ve)
- Mini spring rolls with sweet chilli sauce (ve)
- Cream cheese stuffed peppers (V)
- Breaded Halloumi Stick (v)

## Super Salads Bowl (serve 4) £34.00

Choose from the selection below:

### Chicken & Avocado

with cherry tomatoes, lettuce & Caesar dressing

### Tuna Nicoise

with free range eggs, green beans, new potatoes, marinated olives & cherry tomatoes

### Grilled halloumi

with giant couscous, butternut squash & roast peppers (v)

### Falafel & Hummus

with edamame beans, grated carrot, beetroot, cherry tomatoes & cucumber (ve)

### Greek salad

with feta cheese, olives, red onion, cucumber, tomato, oregano & olive oil dressing (v)

## Mini Cakes Selection £2.95

A bite-sized cake selection

## Afternoon Cakes £4.95

A selection of your favourite cakes

## Something Sweet

### Macaroons (serves 4) £12.00

Selection of classic macaroons

## Hot drinks (per person) £2.45

Filter coffee, Breakfast tea, Earl Grey, Herbal teas

**ALLERGY INFORMATION**  
If you are allergic to a food and are in any doubt, please speak to our chef or ask for allergy information sheet.

# SET CANAPÉS

Minimum 20 of each option apply

**Option One** £9.95 per person

- Yakitori Chicken skewer with savory-sweet sauce
- Duck Gyoza with soy sauce
- Edamame Green Gyoza with soy sauce (ve)
- Mini spring rolls with sweet chilli sauce (ve)
- Breaded Halloumi Stick with BBQ sauce (v)

**Option Two (v/ve)** £12.95 per person

- Mini halloumi & roasted red peppers burger in brioche bun with lettuce sriracha mayo & hot jalapeno pepper (v)
- Edamame Green Gyoza with soy sauce (ve)
- Mini spring roll with sweet chilli sauce (ve)
- Cream cheese stuffed peppers (V)
- Mini crostini topped with olive tapenade (ve)

**Option Three** £14.95 per person

- Mini beef burger in a toasted brioche bun with sriracha mayo & hot guindilla pepper
- Teriyaki Chicken Skewer
- Lemon grass marinated king prawn with sweet chilli jam
- Edamame Green Gyoza with soy sauce (ve)
- Panko coated brie wedges with cranberry sauce (v)

**Option Four** £19.95 per person

- Duo Burgers Slider
- Mini signature beef & halloumi burgers
- Smoked salmon & caviar blini with soft cream cheese
- Prosecco & Mascarpone Arancini with roasted red pepper coulis
- Vegan sushi
- Macaroons

## DRINKS

### White Wines

- Eva Chardonnay, El Zafiro Spain 2020/21 £17.95
- Pinot Grigio, Ca’Luca, Doc Venezie Italy 2020/21 £20.40
- Sauvignon Blanc, La Playa Chile 2020 £22.40
- Picpoul de Pinet, Languedoc Sel et de Sable France 2020/21 £23.20

### Red Wines

- Tempranillo Shiraz, El Zafiro, Spain 2020/21 £17.95
- Merlot, Ca Luca Delle Venezie Italy 2020/21 £20.40
- Malbec, Le Potager du Sud France 2020/21 £22.40
- Pinot Noir, Chono Estate, Casablanca Valley Chile 2020 £26.40

### Rose Wines

- Rosato di Sicilia, Il Paradosso Italy 2020/21 £17.95
- Pinot Grigio Ramato, Il Barco Italy 2020/21 £21.40

### Prosecco & Champagne

- Prosecco Spumante Extra Dry Borgo Del Col Alto Veneto, Italy NV £24.45
- Champagne Lenoble Blanc de Blancs Brut, Grand Cru Chouilly, France NV £62.00

### Beer & Ale

- Bottled Beers 330ml £3.95

Asahi, Peroni, Corona

Bottled Ale 500ml  
London Pride, Deuchars Ipa £4.50

## SOFT DRINKS

- Coca Cola 330ml glass bottle £2.50
- Diet Cola 330ml glass bottle £2.50
- Coca Cola 330ml can £2.25
- Diet Coca Cola 330ml can £2.25
- J2O 275ml bottle £2.25
- San Pellegrino orange/lemon 330ml can £2.25
- Still or sparkling water 330ml glass bottle £1.60
- Still or sparkling water 750ml glass bottle £3.45

### Fruit juices

- Orange, cranberry, apple, pineapple (per glass) £1.50
- Juice Jug 1L £7.00

**Hot drinks** (per person) £2.45

Filter coffee, Breakfast tea, Earl Grey, Herbal teas

**ALLERGY INFORMATION**  
If you are allergic to a food and are in any doubt, please speak to our chef or ask for allergy information sheet.

