# Breakfast Sharing

#### Organic Pastry Board £10.95/£21.95

full-sized mixed pastries (to serve five or ten)

#### Organic Mini-Pastry Board £21.95

twenty mixed mini croissants and pain au chocolat (to serve ten)

#### Savoury Mini-Croissant Board £22.95

sixteen mini-croissants ham & Gouda with mustard / salmon & ricotta

#### Breakfast Brioche Board £25.95

(to serve eight) egg salad & crispy Serrano / smoked Atlantic salmon & ricotta

### Belgian Waffle Board £12.95

eight waffle halves, coated with chocolate sauce & icing sugar, garnished with fruit

#### Fruit Platter £17.95

(to serve seven) pineapple, melon, blueberry & strawberry pieces

# Breakfast for 5 £55/£11 per person

 $5 \, \mathrm{x}$  croissants  $/ \, 5 \, \mathrm{x}$  pains au chocolat  $1/4 \, \mathrm{sliced}$  organic wheatloaf and butter  $5 \, \mathrm{x}$  fresh fruit salad pots  $5 \, \mathrm{x}$  330ml bottles of orange juice  $1 \mathrm{x}$  chocolate spread  $/ \, 1 \, \mathrm{x}$  jam

# **Beverages**

Fresh Orange Juice 330ml£2.80

Bottled Water Still or Sparkling 500ml£1.60

Recyclable Organic Coffee or Tea flask£20

10-12 cups

# Sharing Lunches Our Classic Tartines & Ciabattas

#### Classic Tartine Board £22.45

(serves five to six)
ham and Gouda / chicken, feta & avocado / hummus, carrot &
cucumber / Atlantic salmon, guacamole & beetroot

#### Ciabatta Board £23.95

(serves five to six)

tuna mayonnaise / cheese salad / ham & egg with mustard / chicken, spinach & mayonnaise

# **Sharing Salads**

£32.95

(to serve five -includes bread and butter)
lentil and avocado
smoked chicken cobb
salmon & beetroot
Mozzarella di Bufala DOP
roasted vegetable & goat's cheese

# Baguette & Brioche

### Deluxe Baguette Board £14.95/£29.95

(to serve four or eight)

Serrano ham & Grana Padano / chicken salad with aioli dressing / ricotta, mint, cucumber & chives / Atlantic salmon, ricotta & chives

## Vegetarian Baguette Board £13.95 / £27.95

(to serve four or eight)

tomato and Mozzarella di Bufala DOP / Gouda, tomato & gherkins / ricotta, mint, cucumber & chives / hummus, carrot and cucumber

# Classic Baguette Board £13.95 / £27.95

(to serve four or eight)

tomato and Mozzarella di Bufala DOP / smoked chicken with herb mayonnaise / ham & Gouda / egg salad

## Savoury Brioche Board £25.95

(to serve eight)

beetroot hummus, roasted courgette & roasted red onion / egg & Grana Padano with rocket & black pepper / roasted red peppers, feta, olive & basil oil





# Lunch for 10

# £85/£8.50 per person

small classic baguette board classic tartine board Mozzarella Di Bufala DOP salad sweet canapé board add coffee or tea £15 /£1.50 pp

# **Events**

#### Charcuterie £29

(to serve five)

A selection of cured meats & mustard dressing

# Selection of Savoury Canapés £17 / £34

(20 or 40pcs)

Atlantic salmon & guacamole smoked chicken with herb mayonnaise beet hummus, courgette & goat's cheese red pepper, feta cheese & olives Serrano ham & Mozzarella Di Bufala DOP

## Savoury Tart Board £35

(to serve ten) a mix of ham, sun-blushed tomatoes and Cheddar / feta and red pepper / leek and Cheddar

#### Crudités and Hummus £8

beetroot hummus, carrot, courgette & baguette slices



# Sweet Canapé Board £16.95 / £29.95

(20 or 40pcs)

raspberry, strawberry & mixed berry tarts / flour-less minibrownies / banana & toffee tarts (Seasonal variations may apply)

# Belgian Waffle Board £12.95

eight waffle halves, coated with chocolate sauce and icing sugar, garnished with fruit

#### Pasteis De Nata Tart Box £15.45

(eight tarts / selected restaurants only) puff pastry custard and cinnamon tarts

#### Mixed Treats Box £22.95

(34 pieces / selected restaurants only) flapjack, fruit & nut, brownie squares

# **Event Space**

Host your next event around the communal table at any of our Le Pain Quotidien locations. Our restaurants are the perfect setting for holiday parties, rehearsal dinners, brunches, networking happy hours and anniversaries. Let our event planners personalise the occasion by creating a tailored menu and dining experience.

 $Contact \ us \ at \ ukcatering@lepainquotidien.com \ for \ more \ details.$ 



