



# Munch Events Menu

## Spring / Summer 2019



# The Marylebone Project

The Marylebone Project is a Registered Social Landlord set up through a partnership between Church Army and the Portman House Trust. We provide 112 long and short term beds to homeless women. Whatever their story, we aim for the same ending; self-esteem, employment and independent living. We do this by providing shelter, emotional support, education opportunities, spiritual space, and events in a welcoming and secure environment.

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At **Made in Marylebone** we run two social enterprises, Munch in Marylebone and Space in Marylebone. Our mission is to run sustainable businesses which equip the women at the Marylebone Project with the skills and training needed to gain employment, as well as to support the overall aims of the Marylebone Project.

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Munch is our catering business, providing delicious homemade food for lunches and events. Our food is freshly prepared by our professional chef Leyla and a team of women from the project.

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Some of the dishes on our menu are recipes that the women have shared with us and have come from all over the world.

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Space provides three meeting rooms in the heart of London. Our rooms are versatile and can host any kind of meeting or event for up to 50 people.



# Finger Buffet

MUNCH IN MARYLEBONE



## Meat

Roast beef rolls filled with pickled sweet onions, gherkins and a beetroot horseradish sauce

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Grilled green asparagus with parmesan and lemon zest wrapped in Parma ham

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Mini jacket potatoes topped with bacon, sour cream and chives

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Pork and maple chipotle sausages served with Chimichurri sauce

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Lebanese lamb koftas served with flat bread and a mint and turmeric yoghurt dip

## Fish

Stuffed roasted peppers with tuna and goats cheese

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Teriyaki salmon cubes on a rice ball with Japanese coleslaw and toasted sesame

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Bruschetta with tomato salsa and cured anchovies

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Mini prawn cocktails with avocado and rocket

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Smoked salmon roulade with dill and chive cream cheese served with mustard dressing on a bed of potatoes

## Vegetarian

Cucumber rolls filled with raw vegetables and a chive, dill and lemon cream

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Mini jacket potatoes with salsa verde

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Watermelon, feta and mint skewers

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Spanish potato omelette served with garlic and parsley alioli

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Pears with stilton cream and walnuts on mixed leaves





# Finger Buffet

MUNCH IN MARYLEBONE



## Dessert

Selection of chocolate truffles

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Almond, lemon and polenta cake

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Strawberries dipped in dark chocolate

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Medena's special: Eritrean mini doughnuts served with syrup

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## Prices

5 choices:

£13.00 per person + VAT

*Fancy adding a little something extra?*

Extra choice £2.50 per person + VAT

If you would like us to provide drinks, please enquire.

Please let us know of any allergies or dietary requirements when you place your order.

Minimum order: We cater for a minimum of 40 people





# Fork Buffet

MUNCH IN MARYLEBONE



## Main Course

Beef Massaman curry with peanuts, coconut and Asian coleslaw

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Syrian stuffed minced lamb potatoes served on a spiced cinnamon tomato sauce

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Grilled salmon with a teriyaki glaze

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Gnocchi amatriciana with rich tomato bacon ragout

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Aromatic green Thai curry with beans and sweet potato (v)

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Spinach and goats cheese lasagne served with onion béchamel sauce (v)

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Broccoli, gruyere and roasted butternut squash quiche (v)

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Spanish lentil soup (v)

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Amna's special: Eritrean aubergine and potato salad with a parsley, tomato and chilli salsa (v)

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Souad's special: Moroccan chicken tagine with green olives

## Side Dishes

Olive oil and rosemary basmati rice

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Spiced couscous with onions and raisins

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Home baked focaccia

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Roasted roots with garlic and beetroot alioli



# Fork Buffet

MUNCH IN MARYLEBONE



## Dessert

Pavlova with berries and a masala syrup

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Lemon curd pudding with granola and mixed berries

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Almond, lemon and polenta cake

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Dark chocolate brownie

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Medena's special: Eritrean mini doughnuts served with syrup

## Prices

One main course + one side dish + one dessert

£13.00 per person + VAT

*Fancy adding a little something extra?*

Extra main course: £3.50 per person + VAT

Extra Side: £1.50 per person + VAT

Extra Dessert: £2.00 per person + VAT

If you would like us to provide drinks, please enquire.

Please let us know of any allergies or dietary requirements when you place your order.

Minimum order: We cater for a minimum of 40 people

# Thank you!

By ordering from us, you are supporting the Marylebone Project, a charity which empowers homeless women towards independent living.

## Allergies

Please let us know of any allergies or dietary requirements when you place your order. Please note all of our food is delivered from one kitchen, so food may contain traces of allergens.

## Order change

Orders can be changed up to 5 working days prior to the event. After this period, every endeavour will be made to accommodate requests, but may also be subject to price changes to reflect suppliers' last minute efforts.

## Cancellation policy

Cancellations can be made up until 8 days before the booking, at no cost. If the cancellation is made within 7 days of the booking, the full amount will be charged.

## Delivery

We can deliver our food anywhere in London zones 1 and 2. Delivery is charged based on location and size of order, please contact us for a quote.

## Contact

[munch@madeinmarylebone.co.uk](mailto:munch@madeinmarylebone.co.uk)

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