

Munch Lunch Menu Autumn/Winter 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.

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.

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

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

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.



Munch Lunch

MUNCH IN MARYLEBONE



Sandwiches

Ham and Gherkin Mini Baguette Honey roast ham, gherkins and butter on a mini baguette

Mozzarella and Parma Ham Roll Served with rocket and olive oil on a soft multigrain bun

Chicken Wrap Garlic and lemon chicken served in a white flour wrap with garlic mayonnaise, parmesan flakes and salad leaves

> Tuna Mayonnaise and Sweetcorn Brioche Bun Served on buttery brioche buns with super sprouts

Vegetarian

Beetroot and Goats Cheese Brioche Bun Served with baby spinach leaves

Emmental Cheese Sandwich Served with smooth pickles, cucumber slices and spinach on a wholemeal bread

Avocado and Tomato Open Baguette Mini baguette topped with avocado and tomato with a basil dressing



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Salads

Bean me up Mixed leaves, mixed salad peppers, mixed beans, sweet shallots, parsley and dill with a mustard and apple cider vinaigrette

Evergreen Lettuce hearts, cucumber, avocado, green peppers and fresh dill with a garlic, honey, lemon and apple cider vinaigrette

Munch Coleslaw Grated red cabbage, white cabbage and carrots served with fresh coriander leaves, a rice vinegar, sesame oil and lime vinaigrette, topped with toasted sesame seeds

Pear, Stilton and Walnut Salad With crispy mixed leaves, chicory and dates served with a creamy stilton and ginger dressing.

Desserts

Lemon Drizzle Cake

Chocolate Brownie

Spiced Carrot Cake

Coffee and Walnut Cake

Fruit Platter

Prices

Option A: Choose 2 sandwich + 1 salad option £ 8.50 per person + VAT

Option B: Choose 3 sandwich + 2 salad options £10.50 per person + VAT

Fancy adding a little something extra?

Extra salad or sandwich option: £2.00 per person + VAT Dessert (excl. Fruit Platter): £1.50 per person + VAT Fruit platter: £30.00 + VAT for one fruit platter recommended for up to 15 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.

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

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