

Meetings At The Grayson

BREAKFAST & REFRESHMENTS

Working Breakfast Package **22pp**

Organic Greek Yoghurt & Fresh Berries (4)

Selection of Danishes & Pastries (1a,4,7)

Homemade Scones, Irish Butter & Jam (1a,4,7)

Herbal Teas & Coffee

Fresh Pressed Raw Juices of Apple, Orange & Pineapple

Tea & Coffee Breaks

Herbal Teas, Coffee & Biscuits **8pp**

Herbal Teas, Coffee & Pastries **9pp**

Herbal Teas, Coffee & Sweet Treats **10pp**

Herbal Teas, Coffee & Scones **10pp**

Refreshments

Selection of Danishes & Pastries (vg) (1a,4,7) **5ea**

Overnight Oats, Apple & Golden Raisins Topped with Granola Crumble (vg) (1a,1f,3,7,13) **5ea**

Organic Greek Yoghurt & Fresh Berries (vg) (4) **5ea**

Strawberry & Melon skewers (v) **5ea**

Granola Pots, Chia Seed & Raspberries (vg) (1a,1f,3,7,13) **5ea**

Homemade Scone, Irish Butter & Jam (vg) (1a,4,7) **7ea**

Protein Balls (vg) (1a,2,3a,3b,4,10) **4ea**

Selections of Cookies & Biscuits (vg) (1a,3,4,7) **4ea**

Whole Fruits Bowl (15 pc) (v) **30ea**

Herbal Teas & Coffee **5.50ea**

Fresh Pressed Raw Juices of Apple, Orange & Pineapple (v) **3.50ea**

1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts,
3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D- Pecans, E-Brazil, F-Pistachio, G- Macadamia, H-Walnut), 4 Milk,
5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp),6 Mollusc,7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds,
12 Mustard, 13 Sulphur dioxide & Sulphites, 14 Lupin, (gfa)-Gluten Free Available, (gf)-Gluten Free, (v)-Vegan, (vg)-Vegetarian

Meetings At The Grayson

LUNCH

Working Lunch Package **25pp**

Selection of Sandwiches & Wraps

Strawberry & Melon Skewers (v)

Herbal Teas & Coffee

Sweet Treats (1a,4,7)

Soup & Sandwiches **16pp**

(Choose 1 Soup & 3 Sandwiches)

Soups

Leek & Potato (vg)

Roasted Red Peppers & Tomato Soup (vg)

Mushroom & Black Truffle (vg)

Sandwiches

Pulled Pork Ribs, BBQ Sauce & Caramelized Onions Sandwich (1a,4,7,9,11,13)

Cajun Chicken Tight, White Cheddar & Lime Mayo Sandwich (1a,4,7,11)

Chickpea Falafel, Julienne Carrot Salad & Crushed Avocado (v) (1a,13)

Egg Mayonnaise (vg) (1a,7,11)

Baked Honey Ham & Vintage Cheddar (1a,4,7,11)

Chefs Selection of Sandwiches & Wraps **15pp**

Step outside your meeting room and join us in the restaurant

2 Course Lunch **39.50pp**

3 Course Lunch **49.50pp**

3 Course Dinner **65pp**

Dinner & After Work Refreshments

5 Canapes **20pp**

Cheese & Charcuterie Boards **14pp**

1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts,
3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D- Pecans, E-Brazil, F-Pistachio, G- Macadamia, H-Walnut), 4 Milk,
5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp),6 Mollusc,7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds,
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