

Social Enterprise

Autumn/Winter Buffet Menu 2023













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 have been inspired by the women, which 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

Meat/Fish

Roast Chicken & Cranberry Mayo Petit Pain Gluten (wheat, barley), Milk, Egg, Mustard *May contain: sesame*

Ham & Chutney Sandwich homemade apple, plum chutney Gluten (wheat, rye, barley), Milk, Sulphites

Beef, Gherkin & Charred Tomato Roll Gluten (wheat, rye), Milk, Mustard *May contain: egg, barley, oats and spelt*

Sustainable Prawn Peri Peri Wrap avocado, mango Gluten (wheat), Crustaceans *May contain: rye, barley, spelt, oats*

Vegetarian

Not Chicken Southern Fried Petit Pain (V) katsu mayo

Gluten (wheat), Mustard, Soya *May contain: sesame, milk,*

Lancashire Cheese Sandwich (V)
homemade fig & pear chutney
Gluten (wheat, rye, barley, oats), Soya, Milk

Vegan

Tofu & Hoisin Roll (VG)

Gluten (wheat, rye), Soya, Sesame *May contain: milk, egg, barley, oats, spelt, nuts, peanuts*

Cauliflower & Chickpea Tikka Wrap (VG)
Gluten (wheat), Mustard, Nuts, Peanuts, Soya
May contain: rye, barley, spelt, oats

Please note menu ingredients can be subject to change

All food is prepared in one kitchen, therefore may contain traces of other allergens.

The menu can be adapted to dietary needs.

(V) - Vegetarian (VG) - Vegan (GF) - Gluten-free



Munch Lunch

MUNCH IN MARYLEBONE







Salads

Mixed Leaf & Olive Salad (V) (GF) lemon honey dressing Sulphites *May contain: milk, nuts*

Rice Noodle & Veg Salad (V) spicy peanut dressing

Peanuts, Gluten (wheat), Soya *May contain: nuts, sesame*

Sweet Potato, Beetroot & Fennel Salad (VG) (GF) tahini dressing

Sesame

Giant Cous & Roast Veg Salad (VG)
herb dressing
Gluten (wheat) *May contain: barley, spelt*

Dessert

Chocolate Brownie (V)
Gluten (wheat), Egg, Soya, Milk

Lemon & Blackberry Buttercream Cake (V) (GF)

Eggs, Milk

Apple & Fig Cake (VG)

Gluten (wheat), Nuts (Almonds) *May contain: peanuts, sesame*

Fresh Fruit Platter (VG)

Prices

Lunch Buffet Option A:

Please select 2 sandwich choices and 1 salad choice £ 11.95 per person + VAT

Lunch Buffet Option B:

Please select 3 sandwich choices and 2 salad choices £13.95 per person + VAT

Please note, lunches are served buffet style, we cannot cater for individual orders.

The menu can be adapted to dietary needs.

Fancy adding a little something extra?

A minimum order of 5 pieces for each type of cake.

Extra salad or sandwich option: £2.85 per person + VAT Dessert option (excl. Fruit Platter): £2.85 per person + VAT Fruit platter: £35.00 per platter + VAT - for up to 20 people

Soft drinks: Please enquire about prices and selection

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 our food is prepared in one kitchen, therefore food may contain traces of other allergens.

Orders

Please note, due to popularity two weeks or more notice is requested for orders to a maximum of 50 people.

Orders can be changed up to 5 working days before the event.

After this period, every endeavour will be made to accommodate requests, but may also be subject to price changes.

Due to the nature of the Marylebone Project, we are unable to provide alcoholic beverages for meetings and events.

Cancellation policy

If a cancellation is made within 5 working 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
mim@madeinmarylebone.co.uk
0203 959 1444
Bradbury House, 1-5 Cosway Street,
London, NW1 5NR.

