



Social Enterprise

Spring/Summer

Buffet Menu 2024





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 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.

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Some of the dishes on our menu are recipes that have been inspired by the women, which 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.





Munch Lunch

MUNCH IN MARYLEBONE



Sandwiches

Meat/Fish

Cajun Chicken & Crème Fraiche Guacamole Wrap

Gluten (wheat), Milk, Mustard, Sulphites

May contain: rye, spelt, barley, oats

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Ham & BBQ Slaw Sandwich

Gluten (wheat, rye, barley), Milk, Soya, Egg, Mustard, Sulphites

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Grilled Steak & Tomato Petit Pain

truffle mayo

Gluten (wheat), Milk, Egg, Mustard

May contain: sesame

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Flaked Wild Salmon & Beetroot Open Bagel

cream cheese

Gluten (wheat, barley, rye), Milk, Fish, Sulphites

May contain: sesame

Vegetarian

Brie, Caramelised Onion & Apple Petit Pain (V)

Gluten (wheat), Milk, Sulphites

May contain: sesame

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Quorn Beef & Roast Veg Sandwich (V)

Gluten (wheat, rye, barley), Soya, Egg, Mustard

Vegan

Berbere Spiced Lentil & Potato Wrap (VG)

Gluten (wheat)

May contain: rye, spelt, barley, oats

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Bean Chorizo & Avocado Open Bagel (VG)

Gluten (wheat, barley, rye)

May contain: sesame

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

Green Leafy Salad (V) (GF)

honey mustard dressing
Sulphites, Mustard, Soya

Plant-Based Bacon & Parmigiano Pasta Salad (V)

Gluten (wheat, barley), Mustard, Milk, Egg

Grilled New Potato & Pesto Salad (VG) (GF)

pine nuts

May contain: nuts, peanuts

Cucumber, Pineapple & Tomato Salad (VG) (GF)

red chillies

Sulphites

Dessert

Chocolate Brownie (V)

Gluten (wheat), Egg, Soya, Milk

Coconut & Lime Cream Cake (V)

Gluten (wheat), egg, milk

May contain: nuts

Strawberry Orange Cake (VG)

Gluten (wheat), soya, nuts (almonds)

May contain: peanuts

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
£14.95 per person + VAT

Please note, lunches are served on buffet-style platters, we do not cater for individual orders. A minimum order of 10 people to a maximum of 50 people is required.

The menu can be adapted to dietary needs.

Fancy adding a little something extra?

A minimum order of 10 for each type of cake and salad.

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 - caters for 20/30 people
Please enquire about soft drink prices and selection, we do not serve alcohol.

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. A minimum order of 10 people to a maximum of 50 people is required.

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.

We do not provide a tea and coffee service for outside 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 1452 or 0203 959 1444
Bradbury House, 1-5 Cosway Street,
London, NW1 5NR.

