



BUSINESS DESIGN CENTRE
PREMIUM LUNCH



PHILOSOPHY:

Our bespoke menus are created by using natural, seasonal, high quality ingredients sourced from our carefully selected suppliers. Where possible, we believe in using local suppliers, generating sustainability within the local communities that we work, in addition to promoting sustainable food and farming methods.

Our menus are designed to suit a variety of business needs, whether a conference for 200, or an exhibition for 2000. We have endeavoured to include a variety of traditional favourites, as well as some more contemporary items to suit the ever changing tastes of today's market.

We are Covid compliant and following all government guidelines to ensure our company are keeping our clients and customers safe.

At the Good Eating Company, we are accredited with the Environmental Management System ISO14001 and are a Carbon Neutral Company. This ensures we actively monitor the impact of our practices on the environment.

CSR:

We have carefully selected our suppliers, prioritising those who are part of the FORs scheme, or have adopting their own initiatives to improve the sustainability of their supply chain.

We incentivise, and reward the use of re-usable crockery and cutlery at our events. Our teams complete daily wastage analysis, all of which are reviewed by our CSR Officer to ensure all necessary action is taken to minimise net waste.

PREMIUM PACKAGE

Individually portioned and freshly prepared hot lunch including a Meat/Fish option, vegetarian option, salad portion and a sweet treat.

ARRIVAL TEA

Freshly Brewed Illy Coffee, a Selection of Teas and Herbal Infusions served with Lyell's Biscuits

MORNING TEA

Freshly Brewed Illy Coffee, a Selection of Teas and Herbal Infusions served with Lyell's Biscuits

Mineral Water & Fresh Juice with all lunches

(choose one)

MEAT MAINS

Classic Lasagne Al Forno & Slow Roasted Pesto Tomatoes
Jerk Chicken, Rice & Peas & Jerk Gravy
Cottage Pie & Seasonal Steamed Greens

FISH MAINS

GEC Fish Pie & Seasonal Steamed Greens
Keralan Fish Curry, Braised Rice & Lime Pickle
Lobster & Crayfish Mac and Cheese, Toasted Sourdough & Parmesan Crumb

VEGETARIAN MAINS

Spinach & Ricotta Lasagne & Slow Roasted Pesto Tomatoes
Mapo Tofu, Rice Noodles & Crispy Shallot (VG)
Lentil Bolognese & Wholemeal Penne (VG)



SALADS

(choose one)

Classic Caesar Salad

Plum Tomato, Bocconcini & Rocket Pesto

Roasted Squash, Black Quinoa, & Sesame & Pickled Shallot

Wok Tossed Broccoli, Green Beans, Soy Dressing & Tempered Chilli & Garlic

DESSERTS

(choose one)

Lemon Posset, Raspberries & Pistachio

GEC Brownie

Carrot Cake

Banoffee Cheesecake pot

GEC Fruit Pot

