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</thead>
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InterContinental London Park Lane
One Hamilton Place | Park Lane | London | W1J 7QY

Go to [www.intercontinental.com/meetings](http://www.intercontinental.com/meetings) or [click here](http://www.intercontinental.com/meetings) to contact us
INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

KEY

Local Origins
Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

World Kitchen
Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.

Sustainable Produce
Healthy, flavoursome dishes created from locally sourced, seasonal ingredients through conscientious suppliers, reducing our ethical and ecological impact without compromising on quality.

Light

Vegetarian
CONTINENTAL BREAKFAST

- Croissants and Danish pastries
- Fruit preserves and Mountain honey
- British and Irish cheeses
- Nut and mixed grain breads
- Honey roasted ham and cured beef
- Fruit yogurts
- Earl Grey tea prunes
- Fruit salad
- A selection of juices and smoothies
- Tea and coffee
FULL ENGLISH BREAKFAST BUFFET

HOT ITEMS
- Grilled sweet cured Norfolk bacon, Cumberland sausages
- Potato cake
- Berkshire free range scrambled eggs
- Grilled plum tomato
- Baby button mushrooms
- Hash browns
- Roasted courgettes

COLD ITEMS
- Prune and apricot compotes
- Cut fresh fruit
- Continental sliced meats
- Emmental and Brie cheeses
- Bread rolls, Danish pastries and muffins
- Croissants and preserves

BEVERAGES
- Orange juice, tomato juice, grapefruit juice, cranberry juice
- Tea and coffee
UPGRADED PRESTIGE BREAKFAST BUFFET

- Toasted cheese & ham croissants
- Bagels with cream cheese and smoked herring
- Mini doughnuts, chocolate chip cookies
- Belgian waffles with chocolate sauce
- Malted pancakes and maple syrup
CULTURALLY AWARE BREAKFAST

COLD ITEMS
Continental pastries and croissants
Assorted bread rolls
Mini fruit muffins
Smoked trout
✓ Smoked salmon and salmon
✓ Pickled herrings
✓ Sliced Emmental and Brie cheese
✓ Seasonal fruit salad
✓ Orange segments
✓ Sliced watermelon and feta cheese

HOT ITEMS
Potato cake
Scrambled free range eggs
Grilled plum tomato
Baby button mushrooms
Hash browns
Roasted courgettes
CHINESE BREAKFAST

Congee
Yu char kueh, preserved egg, pickled vegetables
Spinach and chicken

Shrimp and green pepper dumpling
Pork Char sui buns

Rice noodles, vegetables and oyster sauce

Sliced fruit
**THE CHOCOLATIER**

Chocolate fountain with marshmallows  
(Only available for 30 guests and over)  
Double choc and chocolate chip muffins  
Super indulgence chocolate chip cookies  
Chocolate éclairs  
“Jaffa cake” ice creams  
White chocolate truffles  
Hot chocolate and chocolate milk shake

*FYI - All our chocolate is Fair Trade*
HIGH ENERGY HEALTH BREAK

- Strawberry and banana smoothies
- Mango juice with lime
- Bananas, strawberries, grapes, seeds and nuts
- Muesli bars
- Raw vegetable pots, mint yogurt and chilli
- Green tea and fruit infusions

CHINA TOWN INTERLUDE

- Vegetable spring rolls
- Tiger prawns with chilli and cashews
- Free range sweet and sour chicken
- Noodles, bean shoots vegetable pots
- Iced watermelon and pineapple
GARDEN OF ENGLAND

- Whitstable oysters, vinegar and shallots
- Romney Marsh lamb sausages
- Broadstairs cod, pickled onion sauce
  Cauliflower fritters from the Isle of Thanet
  Caraway dressing
  Kentish apple tarts

MIDDLE EASTERN EXPERIENCE

- Lamb and parsley Baalbakian
- Grilled Halloumi cheese
  Houmous, and taramasalata with pita bread
  Falafel and Kibbeh with Tahini
  Assorted Baklava
TASTE OF THE NORTH

Yorkshire pork pies with piccalilli
Mini cottage pies
✔ Sage and onion free range chicken
✔ Scarborough fish and chip cones
Fruit cake
Scones and clotted cream

BRICK LANE

Onion and carrot pakuras, mango yogurt
✔ Chicken coronation, coconut and cilantro
Mini vegetable and cashew Biryani pots
Spiced poppadoms, cucumber raita
Coconut, sultana and cumin yogurts
BETHNAL GREEN

Lamb kethedes, yogurt and cumin

- Chicken souvlaki

- Crisp calamari, chilli sauce, flat parsley
  Feta and aubergine turnovers
  Filo custard tarts
LUNCH

- Marinated loin of Scottish salmon, spaghetti of cucumber
- Citrus and black pepper soy
  Onion and cilantro pakura

- Slow roasted Gressingham duck breast, on sweet red cabbage
- Garlic creamed celeriac and potato, buttered carrots
  Cider infused gravy

Soft centred chocolate pudding
Jaffa cake ice cream
Chocolate sauce

FYI - All our chocolate is Fair Trade
LUNCH

Brochette of lightly spiced Tiger prawns
Glass noodle, pepper and coconut salad
Coriander pesto

Breast of maize-fed chicken, on a corn and scallion blini
Mushrooms, green beans and blush tomatoes
Tarragon sauce

Strawberry crème brûlée
Raspberries and blueberries
LUNCH

- Croquette of farmed sea bass and codling
- Pea and beet shoot salad
  Caper and parsley sauce

- Breast of Guinea fowl, on spiced butternut and cashew rice
  Vegetable linguini
  Pumpkin cream

- Almond Bakewell tart
- Apricot sauce
- Vanilla ice
DINNER

- Warm chicken and leek tart
  Mini Caesar salad
  Sweet vinegar dressing

- Roasted organically farmed sea bream on wilted spinach
  Braised fennel with tomato and capers
  Lobster cream

  English pear and sultana crumble
  Pear fool, butterscotch sauce
  Fudge chunk ice cream
DINNER

- Dill marinated salmon
  Parsley and fennel ceviche
  Tiger prawn and onion pakura

- Breast of pheasant on shredded sprouts
  Chestnut mashed potato
  Elderberry sauce

  Light pear “tranche”
  Preserved berry compote
  Walnut and pear beignet
DINNER

Warm croquette of organic codling and celeriac
Lambs lettuce and carrot salad
Caviar lime soured cream

Breast of Gressingham duckling on potato and parsnip terrine
Sweet red cabbage, fig chutney
Elderberry gravy

Soft centred chocolate pudding
Jaffa cake ice cream
Chocolate sauce

FYI - All our chocolate is Fair Trade
DINNER

- Salmon, lobster and avocado roll
- Diver-caught seared scallop on sea leaves
  Crab and crayfish mayonnaise
  Chilli oil

- Fillet of Casterbridge beef on asparagus
  Thyme braised potato
  Spinach and mushrooms

- Crumbed Sweetbread
  Tarragon sauce

  Coffee and walnut torte
  Mocha ice
  Warm chocolate sauce
DINNER

Foie-gras, Aylesbury duck and quail pie
Plum chutney
Wilted spinach

✔ Butter roasted, farmed halibut and saffron creamed potato
  Savoy cabbage and chorizo
  Smoked anchovy butter sauce

Kentish Bramley apple plate
Mousse tranche
Fool
Caramelised Tart
Butterscotch sauce
DINNER

- Lightly steamed scallop and farmed halibut mousse
  Caviar and chive champagne cream

- (Grass-fed) Loin of veal on truffle creamed potato
  Foie-gras, chicken and morel ravioli
  Bacon cabbage
  Chantenay carrots
  Port reduction

  Mango cornet with a coconut cracker
  Wok seared fruit
  Coconut cream
  Red berry purée

  Apple brandy and cinnamon ice cream
VEGETARIAN AND VEGAN

STARTERS
Warm sweet corn mousse, asparagus and capsicum butter
Saffron potato and red onion salad, pea shoots, celeriac fritter
Asparagus, Artichoke and palm heart gateau, “Bloody Mary” dressing (Vegan)
Warm mushroom and scallion tart with coriander pesto
Basmati rice, papaya, and avocado tian, citrus fruit Cuban “mojo” dressing
Feta cheese and courgette croquette on aubergine moutabel
Crisp carrot and cauliflower pakura on spiced cucumber raita, mint chutney
Capsicum, rocket and tofu rice paper roll, sweet soy dressing

MAIN COURSES
Pumpkin and wild mushroom risotto, cabinet vinegar, and sage (Vegan)
Lasagnes of celeriac, roasted aubergine, and bell peppers, herb purée (Vegan)
Brochette of shi-take mushrooms, on slow cooked pesto beans (Vegan)
Pecorino and spinach ravioli, sun blushed tomato and truffle oil
Grilled butternut on a bean and asparagus Biriyani, coriander and mango salsa (Vegan)
Haloumi cheese and aubergine “Croquette” oregano butter sauce
Tian of Aubergine and courgettes with thyme butter
Cannelloni of pumpkin almonds and broccoli, turmeric cream
Lightly curried artichoke and potato pithivier, butternut coriander sauce
HOUSE SELECTED WINES & CHAMPAGNE

CHAMPAGNE
Nicolas Feuillatte
NV Champagne £62.00

WHITE
2006 Robert Skalli Chardonnay
Vin de Pays d’Oc, France £31.00
2008 Soave Alpha Zeta
Veneto, Italy £31.00

RED
2008 Aimery Nobles Vignes Pinot Noir
Vin de Pays d’Oc, 2008 France £31.00
2008 V Valpolicella, Alpha Zeta,
Veneto, Italy £31.00

INTRODUCTION | BREAKFAST | BREAKS | LUNCH | DINNER | BEVERAGES

HOUSE WINES | WHITE & ROSÉ WINES | RED WINES | CHAMPAGNE, SPARKLING & DESSERT WINES | BAR BRANDS | MARTINI LIST
BOTTLED LAGER, CIDER & COOLERS | SPIRITS | COGNACS & WHISKIES | PORT & SHERRY | APERITIFS | LIQUEURS
SOFT DRINKS & WATERS | JUICES
<table>
<thead>
<tr>
<th>Country</th>
<th>Year</th>
<th>Wine Name</th>
<th>Price</th>
<th>Origin</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>ALSACE, FRANCE</td>
<td>2008</td>
<td>Pinot Blanc Cave Vinicole De Ribeauville</td>
<td>£33.00</td>
<td>Alsace, France</td>
<td></td>
</tr>
<tr>
<td>ITALY</td>
<td>2008</td>
<td>Pinot Grigio Grave Del Friuli Borgo Tesis, Fantinel</td>
<td>£31.00</td>
<td>Friuli, Italy</td>
<td></td>
</tr>
<tr>
<td>AUSTRALIA</td>
<td>2007</td>
<td>Wynns Chardonnay, Coonawarra, Australia</td>
<td>£31.00</td>
<td>Coonawarra, Australia</td>
<td></td>
</tr>
<tr>
<td>NEW ZEALAND</td>
<td>2008</td>
<td>Vidal Estate Sauvignon Blanc, Marlborough, New Zealand</td>
<td>£31.00</td>
<td>Marlborough, New Zealand</td>
<td></td>
</tr>
<tr>
<td>ROSÉ</td>
<td>2008</td>
<td>Cerasuolo Montepulciano d’Abruzzo</td>
<td>£31.00</td>
<td>Roasato Vigne Nuove Abruzzi, Italy</td>
<td></td>
</tr>
</tbody>
</table>
### RED WINES

**BORDEAUX, FRANCE**
- 2001 Château Lamothe Cissac Veille Vigne, Cru Bourgeois Haut-Medoc Bordeaux, France
  - £51.00
- 1995 Château Potensac, Medoc, Bordeaux, France
  - £78.00

**BURGUNDY, FRANCE**
- 2007 Bourgogne Rouge, Pinot Noir, Louis Latour, Burgundy, France
  - £36.00
- 2007 Givry, Louis Latour, Burgundy, France
  - £44.00
- 2006 Aloxe-Corton Domaine Louis Latour, Côte de Beaune, Burgundy, France
  - £74.00
- 2002 Savigny Les Beaune 1er, Cru Les Lavieres Domaine Jadot, Côte de Beaune, Burgundy, France
  - £76.00

**RHONE VALLEY, FRANCE**
- 2005 Crozes Hermitage Domaine Pradelle, Rhone Valley, France
  - £39.00

**SPAIN**
- 2006 Faustino Rioja Crianza Familia, Rioja, Spain
  - £34.00
- 2006 Torres Celeste Crianza, Ribera Del Duero, Spain
  - £40.00

**CHILE**
- 2006 Errazuriz Shiraz Maz Reserva Acconcagua Valley, Chile
  - £44.00

**CALIFORNIA**
- 2005 Estancia Cabernet Sauvignon, Keyes Canyon Ranches, Paso Robles, California
  - £41.00

**SOUTH AFRICA**
- 2007 Kleine Zalze Cabernet Sauvignon Stellenbosch, South Africa
  - £32.00

---

**INTRODUCTION | BREAKFAST | BREAKS | LUNCH | DINNER | BEVERAGES**

**HOUSE WINES | WHITE & ROSÉ WINES | RED WINES | CHAMPAGNE, SPARKLING & DESSERT WINES | BAR BRANDS | MARTINI LIST**

**BOTTLED LAGER, CIDERS & COOLERs | SPIRITS | COGNACS & WHISKIES | PORT & SHERRY | APERITIFS | LIQUEURS**

**SOFT DRINKS & WATERS | JUICES**
**CHAMPAGNE, SPARKLING & DESSERT WINES**

**CHAMPAGNE SELECTION**

- **Môet & Chandon, Brut Imperial**
  Champagne NV
  £68.00

- **Veuve Clicquot Carte Jaune**
  Champagne NV
  £75.00

- **Bollinger Special Cuvée**
  Champagne NV
  £81.00

- **Bollinger Grande Année**
  Champagne
  £132.00

- **2000 Dom Pérignon**
  Champagne Vintage
  £205.00

- **Krug Grand Cuvée**
  Champagne
  £235.00

**1998 Veuve Clicquot La Grande Dame**
Champagne
£235.00

**1998 Dom Pérignon Rosé**
Champagne
£350.00

**SPARKLING WINES**

- **Cremant de Bourgogne Simonnet-Febvre Blanc NV**
  £42.00

**DESSERT WINES**

- **2005 Nederburg Noble Late Harvest**
  South Africa
  £31.00
### BAR AND PREMIUM BRANDS

#### BAR BRANDS

<table>
<thead>
<tr>
<th>Brand</th>
<th>ABV (%)</th>
<th>Volume (ml)</th>
<th>Price (£)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gordons Gin</td>
<td>37.5</td>
<td>50</td>
<td>7.50</td>
</tr>
<tr>
<td>Smirnoff Red Vodka</td>
<td>37.5</td>
<td>50</td>
<td>7.50</td>
</tr>
<tr>
<td>Canadian Club Rye Whiskey</td>
<td>40</td>
<td>50</td>
<td>7.50</td>
</tr>
<tr>
<td>Famous Grouse Scotch</td>
<td>40</td>
<td>50</td>
<td>7.50</td>
</tr>
<tr>
<td>Appleton Special Rum</td>
<td>40</td>
<td>50</td>
<td>7.50</td>
</tr>
</tbody>
</table>

#### PREMIUM BRANDS

<table>
<thead>
<tr>
<th>Brand</th>
<th>ABV (%)</th>
<th>Volume (ml)</th>
<th>Price (£)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bombay Sapphire Gin</td>
<td>40</td>
<td>50</td>
<td>9.50</td>
</tr>
<tr>
<td>Finlandia Vodka</td>
<td>40</td>
<td>50</td>
<td>9.50</td>
</tr>
<tr>
<td>Jack Daniel's Original</td>
<td>40</td>
<td>50</td>
<td>9.50</td>
</tr>
<tr>
<td>Glenmorangie 10 y.o. Malt</td>
<td>43</td>
<td>50</td>
<td>9.50</td>
</tr>
<tr>
<td>Talisker 10 y.o.</td>
<td>45.8</td>
<td>50</td>
<td>9.50</td>
</tr>
<tr>
<td>Wray &amp; Nephew Rum</td>
<td>63</td>
<td>50</td>
<td>9.50</td>
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</table>

### MARTINI LIST

<table>
<thead>
<tr>
<th>Martini Type</th>
<th>Volume (ml)</th>
<th>Price (£)</th>
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</thead>
<tbody>
<tr>
<td>Classic Gin Martini</td>
<td>100</td>
<td>10.50</td>
</tr>
<tr>
<td>Classic Vodka Martini</td>
<td>100</td>
<td>10.50</td>
</tr>
<tr>
<td>Crantini Martini</td>
<td>100</td>
<td>10.50</td>
</tr>
<tr>
<td>Queen Elizabeth Martini</td>
<td>100</td>
<td>10.50</td>
</tr>
</tbody>
</table>
### BOTTLED LAGER, CIDER & COOLERS

#### BOTTLED LAGER
- **Heineken**: 5% 330 ml £5.00
- **Budweiser**: 5% 330 ml £5.00
- **Peroni Nastro Azzuro**: 5.2% 330 ml £5.00
- **Meantime Organic Pilsner**: 5.4% 330 ml £5.00

#### CIDER
- **New Forest cider**: 7% 330 ml £5.50

#### COOLERS
- **Smirnoff Ice**: 5% 275 ml £6.50
- **Smirnoff Black Ice**: 5% 275 ml £6.50

### SPIRITS

#### RUM
- **Bacardi**: 37.5% £65.00
- **Lambs Navy**: 40% £65.00

#### GIN
- **Martin Millers Dry Gin**: 40% £65.00
- **Tanqueray Gin**: 43.1% £75.00

#### VODKA
- **Absolut Blue**: 40% £65.00
- **Grey Goose Vodka**: 40% £135.00

#### TEQUILA
- **Sauza Tequila Blanco**: 38% £75.00
- **Tequila Cuervo Gold**: 40% £65.00
## COGNACS & WHISKIES

<table>
<thead>
<tr>
<th>COGNAC &amp; ARMAGNAC</th>
<th>Bottle 750ml</th>
</tr>
</thead>
<tbody>
<tr>
<td>Janneau VS Armagnac</td>
<td>£95.00</td>
</tr>
<tr>
<td>Courvoisier VSOP</td>
<td>£75.00</td>
</tr>
<tr>
<td>Hennessy 3star</td>
<td>£225.00</td>
</tr>
<tr>
<td>Remy Martin VSOP</td>
<td>£125.00</td>
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<table>
<thead>
<tr>
<th>WHISKEY</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Johnny Walker Black Label</td>
<td>£90.00</td>
</tr>
<tr>
<td>Chivas Regal</td>
<td>£110.00</td>
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</table>

<table>
<thead>
<tr>
<th>MALT WHISKEY</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Glenfiddich 12 y.o.</td>
<td>£105.00</td>
</tr>
<tr>
<td>Special Reserve</td>
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</table>

## PORT, SHERRY & APERITIFS

<table>
<thead>
<tr>
<th>PORT &amp; SHERRY</th>
<th>Bottle 750ml</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cockburns Fine Old Ruby</td>
<td>£65.00</td>
</tr>
<tr>
<td>Taylors LBV</td>
<td>£65.00</td>
</tr>
<tr>
<td>Tio Pepe</td>
<td>£65.00</td>
</tr>
<tr>
<td>Harveys Bristol Cream</td>
<td>£65.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>VERMOUTH, BITTERS &amp; APERITIFS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Pernod 40%</td>
<td>£65.00</td>
</tr>
<tr>
<td>Campari 25%</td>
<td>£65.00</td>
</tr>
<tr>
<td>Martini Dry 14.7%</td>
<td>£65.00</td>
</tr>
<tr>
<td>Martini Rosso 14.7%</td>
<td>£65.00</td>
</tr>
<tr>
<td>Pimms No. 1 40%</td>
<td>£65.00</td>
</tr>
<tr>
<td>LIQUEURS</td>
<td>Bottle</td>
</tr>
<tr>
<td>--------------------------------</td>
<td>------------</td>
</tr>
<tr>
<td>Southern Comfort 35%</td>
<td>£70.00</td>
</tr>
<tr>
<td>Kahlua 20%</td>
<td>£70.00</td>
</tr>
<tr>
<td>Grand Marnier 40%</td>
<td>£70.00</td>
</tr>
<tr>
<td>Sumbuca Romana 42%</td>
<td>£70.00</td>
</tr>
<tr>
<td>Advocaat 17.2%</td>
<td>£70.00</td>
</tr>
<tr>
<td>Disaronno Amaretto 28%</td>
<td>£70.00</td>
</tr>
<tr>
<td>Techenne Peach Schnaps 20%</td>
<td>£70.00</td>
</tr>
<tr>
<td>Baileys Irish Cream 17%</td>
<td>£70.00</td>
</tr>
<tr>
<td>Benedictine 40%</td>
<td>£70.00</td>
</tr>
<tr>
<td>Cointreau 40%</td>
<td>£70.00</td>
</tr>
<tr>
<td>Bols Cream de Casis 17%</td>
<td>£70.00</td>
</tr>
<tr>
<td>Bols Cream de Menthe 24%</td>
<td>£70.00</td>
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<tr>
<td>Drambuie 40%</td>
<td>£70.00</td>
</tr>
<tr>
<td>Malibu 21%</td>
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## SOFT DRINKS & WATERS

### SOFT DRINKS

<table>
<thead>
<tr>
<th>Drink</th>
<th>Size</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>Pepsi</td>
<td>180ml</td>
<td>£3.50</td>
</tr>
<tr>
<td>Diet Pepsi</td>
<td>180ml</td>
<td>£3.50</td>
</tr>
<tr>
<td>Red Bull</td>
<td>180ml</td>
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<tr>
<td>White Lemonade</td>
<td>180ml</td>
<td>£3.50</td>
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<tr>
<td>Wrights Lemon</td>
<td>180ml</td>
<td>£3.50</td>
</tr>
<tr>
<td>Ginger Ale</td>
<td>180ml</td>
<td>£3.50</td>
</tr>
<tr>
<td>Bitter Lemon</td>
<td>180ml</td>
<td>£3.50</td>
</tr>
<tr>
<td>Tonic Water</td>
<td>180ml</td>
<td>£3.50</td>
</tr>
<tr>
<td>Ginger Beer</td>
<td>180ml</td>
<td>£3.50</td>
</tr>
<tr>
<td>Soda Water</td>
<td>180ml</td>
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### MINERAL WATER

<table>
<thead>
<tr>
<th>Drink</th>
<th>Size</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Speyside Glenlivet Sparkling</td>
<td>330ml</td>
<td>£3.50</td>
</tr>
<tr>
<td></td>
<td>750ml</td>
<td>£5.00</td>
</tr>
</tbody>
</table>

## JUICES

<table>
<thead>
<tr>
<th>Juice</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cranberry Juice</td>
<td>£5.00</td>
</tr>
<tr>
<td>Cranberry Juice (Jug) 2 pints</td>
<td>£18.00</td>
</tr>
<tr>
<td>Orange Juice</td>
<td>£5.00</td>
</tr>
<tr>
<td>Orange Juice (Jug) 2 pints</td>
<td>£18.00</td>
</tr>
<tr>
<td>Grapefruit Juice</td>
<td>£5.00</td>
</tr>
<tr>
<td>Pineapple Juice</td>
<td>£5.00</td>
</tr>
<tr>
<td>Tomato Juice</td>
<td>£5.00</td>
</tr>
</tbody>
</table>