

BOTTOMLESS BRUNCH - £35 per person

Bottomless Brunch can be booked for parties of up to 24 guests – perfect for birthdays, hen’s parties, or just get togethers with friends.

Available 7 days at Daisy Green, Beany Green, Romance in Little Venice and Timmy Green (coming soon).

Available Weekends at Beany @ Broadgate.



BOTTOMLESS BRUNCH SET MENU

LET'S GET THE PARTY STARTED... £35 per person			
- ONE COLD Item	- BOTTOMLESS PROSECCO	+ BOTTOMLESS COFFEE	5.0
- ONE HOT Item	- BOTTOMLESS MIMOSAS	+ BOTTOMLESS SMOOTHIES / JUICES	8.0
	- BOTTOMLESS BLOODY MARYS		
Available for a maximum of 2 hours			

COLD

- HOUSE MADE MAPLE GRANOLA**
Served w Thick Greek Yogurt, Fresh Berries, Honey, Chia Seeds & Flowers (contains nuts)
- FAMOUS BANANA BREAD SANDWICH**
Two slices of our Award Winning Banana Bread loaded w Mascarpone, Fresh Berries, Flaked Almonds & Honey (contains nuts)

SMOOTHIES & JUICES

- FRESHLY SQUEEZED ORANGE JUICE**
- GO BANANAS**
Banana, Fat Free Frozen Yogurt, Low Fat Milk & Agave, served w Banana Chips & Bee Pollen
- YOGI BERRY**
Mixed Berries, Fat Free Frozen Yogurt, Low Fat Milk & Agave, served w Edible Roses & Freeze Dried Berries
- VEGAN NUT**
Banana, Cashews, Vanilla, Maldon Sea Salt, Chia Seeds, Almond Milk & Agave, served w Banana Chips
- CAFFEINE HIT**
Banana, Dates, Coconut H2O, Almonds & Our Espresso, served w Shaved Coconut & Freshly Roasted Coffee Beans

HOT

- AVOCADO ON CHARCOAL**
Organic Cold Fermented Activated Charcoal Sourdough w Avocado, Labne, Lime & Lemon Dukkah (contains nuts)
- SHAKSHOUKA (Gluten Free*)**
Baked Free Range Eggs w Spiced Tomatoes & Labne served w Organic Cold Fermented Activated Charcoal (Not Gluten Free)
- FANCY BACON ROLL**
Crispy Onion Crusted Free Range Poached Eggs, Back Bacon, The Ribman's Holy Fuck Hollandaise & Fresh Chilli on Paratha Roti

COFFEE

- Our Exclusive Beany Green Espresso Blend roasted with love by our brother from another mother, The Roasting Party in Winchester
- BLACK**
Espresso, Macchiato, Piccolo, Americano
- WHITE**
Flat White, Latte, Cappuccino
- HOUSE MADE CHAI**
- HOT CHOCOLATE, MOCHA**
- ICED LATTE, ICED CHAI**
- MATCHA LATTE**

Follow us on Twitter and Instagram @BeanyGreen and @DaisyGreenFood
Full allergy list available. Our kitchen uses Nuts.

* Made with Gluten Free ingredients but in a kitchen which uses gluten & nuts

+12.5% discretionary service charge

DRINKS & SHARING BOARD PACKAGES ...

Designed for 6-8 people for pre order only. The perfect way to get your party started!

Additional sharing boards available at £25 each

1. Beer & Butchery - £100

20 bottles of Corona or Peroni
Butcher's sharing board

2. Bubbles & Dips - £100

4 bottles of Ca di'Alte Prosecco
Market Garden sharing board

3. Party Starter - £150

10 bottles of Corona or Peroni
1 bottle of Ca di'Alte Prosecco
2 bottles of Lesc Blanc or Lesc Rouge

Market Garden sharing board
Butcher's sharing board

4. Premium Party - £180

10 bottles of Corona or Peroni
1 bottles of Veuve Cliquot NV Champagne
2 bottles of Shaw & Smith Sauvignon Blanc or Innocent Bystander Pinot Noir

Butcher's sharing board
Charcuterie sharing board
Artisan Cheese sharing board



Butcher's Board: Mini chorizo sausages, beef & harissa sausage rolls, pork & fennel sausage rolls, mini beef pies w tomato jam, free range scotch eggs



Charcuterie Board: Salami, lomo, grand mother ham, biltong, beersticks, cornichons & charcoal sourdough



Market Garden Board: Buffalo mozzarella, house made spicy carrot dip w labne, hummus, tzatziki, olives, sun blushed tomatoes crudites & charcoal sourdough



Artisan Cheese: Stilton, triple cream brie, rosemary crusted meditaraneo, taleggio D.O.P, Shropshire cheddar, house made pickles, grapes & charcoal sourdough

Additional Sharing Boards +£25 each

CANAPES – from £20 per person

Our hand made canapes are perfect for stand up cocktail parties.

Pair them with great all inclusive drinks packages from £19pp for an amazing event.

Canapes

£20 per person

Choose 8 from below

- Mini yorkies w rare roast beef and house made gravy
- Smoked salmon on rye w avocado mouse
- Crispy coconut prawns
- Wild rice pancakes w avocado salsa
- Broccoli & corn fritters, labne w chilli pesto
- Caramelised onion, spinach & feta cigars
- Mini chicken breast parmigianas
- Mini chorizo sausages
- House made beef & harissa sausage rolls
- House made pork & pistachio & sausage rolls
- Mini beef pies w tomato jam

Add

- 12 x sliders (chicken, herb & house mayo or pulled pork & slaw) - £40
- 12 x honey & mustard marinated lamb cutlets w house made chilli pesto - £60
- Artisan Cheese, Market Garden, Charcuterie & Butcher's sharing boards- £25 each
- Sweet canape selection – salted caramel brownies bites, Aussie rocky road, apricot & white chocolate truffles - £5 per person

+12.5% discretionary service charge



Add all inclusive drinks package from £19 per person

DRINKS PACKAGES – from £19 per person

We offer great pre order drinks packages as well as all inclusive packages for private hire parties.

All inclusive drinks packages

(for private hire only)

- **House Drinks** £19 pp
2 x bottles Corona or Peroni
½ bottle of Lesc Blanc or Lesc Rouge
- **Premium Drinks** £28 pp
Welcome glass of Cal di'Alte Prosecco
2 x bottles Corona or Peroni
½ bottle of Shaw & Smith Sauvignon Blanc or Innocent Bystander Pinot Noir
- **Ultimate Drinks** £36 pp
Welcome glass of Veuve Cliquot Champagne NV
2 x bottles Corona or Peroni
½ bottle of Shaw & Smith Sauvignon Blanc or Innocent Bystander Pinot Noir
Cocktail of choice (Aperol Spitz, Espresso Martini, Mulled Wine)

Pre order Drinks

- 2 x bottles of Bottle of Cal di'Alte Prosecco £50
- Bucket of 10 x Corona or Peroni £40
- 2 x bottles of Lesc Blanc £40
- 2 x bottles of Lesc Rouge £40
- Magnum of Belvedere vodka on ice w mixers £220
- Magnum of Bombay Sapphire on ice w mixers £180
- 70cl bottle of Chivas Regal Whiskey £120
- 12 x house shots (Sambuca, Tequila or Jager Bombs) £60



Add Sharing Boards + £25 each

GROUP DINING— from £35 per person

Our brand new location, Timmy Green offers the perfect group dining experience.

Combining innovative sharing plates with Josper charcoal roasted meats and Aussie inspired desserts.

Book now for Christmas 2016!



Taste of Timmy

£35 per person
(for 6 or more)

Sharing Starters

- House made dips w fresh crudités & charcoal sourdough
- Crispy calamari & courgettes w chilli, lemon & mint
- Josper roasted beets w Persian feta
- Josper roasted chicken & chorizo skewers

Mains

(served w duck fat fries, mega mash, sweet potato wedge & house salad to share)

- Josper roasted chicken paillard w avocado salsa;
- Timmy's burger; or
- Josper roasted eggplant w mushroom meat ragu on polenta (vegetarian)

Desserts

- Liz's Mars Bar cheesecake; or
- Croissant bread & butter pudding

+ Artisan cheese plate: £15 per plate

+12.5% discretionary service charge

Ultimate Timmy

£52 per person
(for 6 or more)

Sharing Starters

- House made dips w fresh crudités & charcoal sourdough
- Crispy calamari & courgettes w chilli, lemon & mint
- Josper roasted beets w Persian feta
- Fresh buratta w mixed cherry tomatoes, lemon & basil oil

Sharing Mains

(served w duck fat fries, mega mash, sweet potato wedge & house salad to share)

- Giant chicken parmigiana
- Signature Josper roasted whole rack of lamb
- Josper roasted whole market fish
- Josper roasted eggplant w mushroom meat ragu on polenta (vegetarian)

Desserts

- Liz's Mars Bar cheesecake;
- Sticky date pudding; or
- Lemon meringue pie

Cheese

- Artisan cheese plates to share

+12.5% discretionary service charge

Add all inclusive drinks package from £19 per person