

Our lunches are delivered between 10.30-13.00

Delivery charges may apply

Business and Working Lunch Menu:

Prices per person - min 6

Our working lunches are delivered in eco friendly boxes, supplied with paper plates and napkins

Working Sandwich Lunch **£6.75**

Our 'Premium Sandwich Menu' (1.5 rounds)
Sea salt crisps
Traybake platter: Millionaire shortbread,
Coconut chocolate flapjack, Bakewell slice

Corporate Working Lunch **£7**

Our 'Premium Sandwich Menu' (1 round)
Sea salt crisps
Traybake platter: Millionaire shortbread,
Coconut chocolate flapjack, Bakewell slice
Seasonal fruit platter, whole pieces and freshly cut

Refresher Working Lunch **£7.5**

Our 'Premium Sandwich Menu' (1.5 rounds)
Seasonal fruit platter, whole pieces and freshly cut
Sea salt and vegetarian crisps
Individual apple and orange juice

Bumper Working Lunch **£8**

Our 'Premium Sandwich Menu' (1 round)
Sea salt and vegetarian crisps
Traybake platter: Millionaire shortbread,
Coconut chocolate flapjack, Bakewell slice
Mini vegetarian quiche selection: broccoli and
stilton, goats cheese, cheddar and chive
Seasonal fruit platter, whole pieces and freshly cut

Finger Buffet Menu:

Prices per person - min 10

Our buffets are supplied on melamine platters

Brooklands **£8**

Our 'Premium Sandwich Menu' (1 round)
Mini quiche selection
Homemade Cumberland puff sausage rolls
Chipotle chicken skewers
Traybake platter: Millionaire shortbread,
Coconut chocolate flapjack, Bakewell slice

St Georges **£12**

Our 'Corporate Sandwich Menu' (1 round)
Vegetable samosa, with mango chutney
Blue cheese and red onion mini tarts
Chicken and mushroom puff pie
Homemade Cumberland puff sausage rolls
The Chef's dessert platter

Happy and Healthy (V) **£11**

Vegetarian wrap platter
Moroccan style cous-cous
Greek salad
Goats cheese and red onion frittata
Chestnut mushroom & pecorino puff tarts
Seasonal fruit kebabs

Vital Executive (V) **£14**

Vegetarian wrap selection
Greek salad
Mediterranean grilled vegetable salad
Chive and dill Potato salad
Moroccan style vegetarian kebabs
Sweet potato, beetroot and halloumi stack
Crudités platter
Seasonal fruit kebabs

Campania **£19**

Club sandwich; (chicken, bacon, tomato, f'range egg, mayo)
Vegetarian wrap selection
Italian seasoned pork and pancetta ballotine
Chicken chipotle skewers
Smoked salmon and pesto roulade
Prawn cocktail filled filo cups
Apricot glazed fig and date filo tart (V)
Goats cheese and red onion frittata (V)
The Chef's dessert platter
Freshly cut fruit platter (V)

Our platters menu:

Platters suitable for 4-6 people

Our sandwich menus are supplied as a whole menu, while we are also happy to cater for other variations

Premium Sandwich Menu

P/Sandwich P/Platter

£3.25 £19(Veg)21 pieces £20(Fish) 24 triangles £21(Meat)24 triangles

Corporate Sandwich Menu

P/Sandwich P/Platter

£3.40 £19.5(Veg) 21 pieces £20.5(Fish) 24 triangles £21.5(Meat)24 triangles

Sharing platters:

Priced per platter

Chacuterie (suitable 6-10 people) £45

Honey roast ham, Prosciutto, Milano salami, Pastrami, fig and date chutney, served with ciabatta, olives

Fish platter (suitable 6-10 people) £45

Scottish smoked salmon, smoked salmon on blini, skewered prawns, chive and dill mayo, served with crostini

Antipasti vegiteriani (suitable 6-10 people) £40

Mini quiche selection, goats cheese and red onion frittata, bocconcini, sunblushed tomatoes artichokes and olives, served with crostini Pesto and basil mayo

Crudités platter (suitable 4-6 people) £18

Cucumber, carrots and celery batons, hummus, cherry tomatoes

Cheese board (suitable 6-10 people) £30

Cave aged cheddar, blue, Cornish brie, soft goats, served with crackers, celery batons & fruit

Traybake Platter: 16x pieces £20

Millionaire shortbread, coconut chocolate flapjack, bakewell slice

The Chefs cake platter 16 x pieces £28

Chef's selection of handmade finger cakes

Salad platters:

We use premium ingredients and our salads are freshly prepared

Served on platters suitable for 6-8 people or in individual bio degradable boxes

Priced per box (min 5 boxes) / platter

Green (V) £4 / £20

mixed leaves, avocado and cucumber

Chive and Dill Potato (V) £4.5/ £22.5

new potato seasoned with mayonnaise and crème fraiche, celery, red onion

Moroccan Style Cous Cous (V) £4.5 / £25

roast aubergine, sunblush tomato, carrot

Pear & Blue Cheese (V) £4.5 / £25

conference pear, blue cheese, walnut, little gem

Chicken Caesar £4.5 / £28

chicken breast, thyme croutons, free range egg, cos lettuce, parmesan

Greek (V) £4.5 / £25

feta, vine tomato, red onion, cucumber, olives, oregano

Beetroot and Fig (V) £4.5 / £25

Rocket, goats cheese, carrot, balsamic

Poached Salmon £5 / £28

artichoke, toasted pine nuts, rocket, dill, new potatoes

Prosciutto £5 / £28

Sunblush tomato, artichoke, rocket, basil mayo, mozzarella

Individual buffet items:

Min x 10 each

Veg:

Mixed vegetable samosa and mango chutney	£ 1.5
Blue cheese and onion puff tarts	£ 2.5
Mini mushroom and pecorino tarts	£ 1.5
Oregano, olive and tomato bruschetta	£ 1.5
Boconcini, cherry tomato and olive skewers	£ 1.5
Goats cheese and red onion frittata	£ 2
Moroccan spiced vegetarian kebabs	£ 1.75
Apricot glazed fig and date filo tart	£ 2.5
Onion and coriander bhaji	£ 1.35

Meat:

Lamb and pea samosa, with raitha	£ 1.5
Chipotle chicken skewers	£ 1.5
Moroccan style chicken kebabs	£ 3.5
Homemade Cumberland puff sausages rolls	£ 1.5
Herbed ham and tomato open pastry	£ 2.5
Min chicken and mushroom pies	£ 1.5

Fish:

Smoked salmon on blini with dill cream cheese	£1.5
Smoked salmon and cucumber on mini door stop open sandwich	£ 1.75
Hot tempura prawn and chilli jam	£ 1.5
Smoked salmon and pesto roulade	£ 3.5
Prawn cocktail in a filo basket	£ 3.5

Drinks:

Orange / Apple juice 250ml	£ 1.25
Still water (bottled 50cl)	.90
Sparkling (50cl)	£1
Soft drinks:	£1
Coke/Diet Coke/Fanta/San Pellegrino	
Johnsons 1L fresh juice	£ 4
Tropicana 9.5Cl	£ 3
2.5L Filter coffee airpot	£15
2L hot water and tea box selection	£15

Breakfast menu:

Any orders under £150.00 will incur a delivery charge depending on location

Min 10 of the following selection (apart from Banana bread and fruit platter)

Bacon or sausage rolls	£ 3.2
Using British back bacon or Cumberland sausages in soft baps or baguettes supplied with Heinz ketchup and brown sauce	
Yoghurt pots	£ 2
Supplied in 100ml kilner jars with a choice of muesli or compote	
Smoked salmon bagels	£ 2.75
Mini bagels with mascarpone cream cheese	
Mini Cumberland sausage rolls	£ 1.75
Handmade by us using premium British meat	
Mini pastry selection 2 pieces p/p	£ 3.5
Mini Croissant, Danish and pain au chocolat	
Fruit platter	£17.5
Using seasonal freshly cut and whole pieces of fruit (suitable for 8-10 guests)	
Individual porridge pots	£ 2.5
Optional honey. berries, banana, nuts, apple	
Banana bread	£22
Freshly baked banana bread (1*loaf 16 portions)	
Banana and chocolate omelette	£ 6
Seasoned with cinnamon served in a china dish	
Ham and cheese omelette	£ 6
Seasoned and filled with mushrooms, served in a china dish	
Directors cooked breakfast	£10
Butcher made Cumberland sausage, sautéed mushrooms, hash browns, fried or chive cream scrambled eggs, local cured back bacon, selection of toast with butter and preserves	

