

Office Client Lunch

select one sharing platter, one extra, two salads & one dessert
(for numbers over 15 select two platters, one extra, two salads & one dessert)

Sharing Platters

Mediterranean Platter (gf)

chorizo, Serrano ham, salami Milano, Manchego cheese, olives & vine tomatoes

British Platter (df)

gammon ham, chicken breast, homemade Scotch eggs, classic coleslaw, radishes & garlic mayo

Smoked Fish & Prawn Platter (gf/df)

smoked salmon, hot smoked mackerel & king prawns with a beetroot hummus, horseradish mayo, cucumber ribbons, dill pickles & lemon wedges

Poached Salmon Platter (gf)

poached fillet of salmon served with a lemon & chive yoghurt & a pea puree dip

Cheese Platter (v)

a selection of English cheeses with crackers, cherry tomatoes, celery, grapes & chutney

Vegan Platter (v/vg/df) (nuts)

Mediterranean vegetable ragout, toasted sourdough fingers, onion bhajis, sweet potato falafel, roasted spiced carrot & cashew dip & chargrilled vegetables

Served with Homemade Bread (g/f bread on request)

Extras

Frittata Bites (select one)

asparagus & Grana Padano (v/gf) / chicken, olive & Manchego (gf) / hot smoked salmon & pea (gf)

Mini Individual Quiche (select one)

broccoli & stilton (v) / sundried tomato & Grana Padano (v) / mushroom, thyme & Grana Padano (v)
goat's cheese & caramelised red onion (v) / smoked bacon & cheddar

Vegetable Spring Rolls with a Sweet Chilli Dipping Sauce (v/vg/df)

Homemade Onion Bhajis with Mango Chutney (v/vg/gf/df)

Speciality Sausage Rolls (select one)

pork & herb with sesame seeds (df) / pork & chorizo topped with poppy seeds (df)
pork & black pudding topped with sesame seeds (df) / chickpea, feta & sundried tomato (v)
butternut squash & thyme (v/vg/df)

Salads

Sun-blushed Tomato & Black Olive Orzo Salad (v)

rice-shaped pasta finished with Gran Padana shavings & olive oil

New Potato Salad (v/gf/df)

with chopped fresh parsley in a wholegrain mustard mayonnaise

Mixed Green Leaf Salad (v/vg/gf/df)

served with a vinaigrette dressing

Tomato, Mozzarella & Red Onion Salad (v/gf)

served with a balsamic dressing

Greek Salad (v/gf)

vine tomatoes, green peppers, feta cheese, black olives & red onions with olive oil & black pepper

Roasted Butternut Squash & Rocket Salad (v/vg/gf/df)

dressed with olive oil & toasted seeds

Sweet Treats

Trio of Mini Desserts (3 per head)

summer berry pavlova (v/gf)

chocolate brownie (v/gf)

tarte citron (v)

Selection of mini homemade cakes (select 2)

chocolate brownie (v/gf) (nuts) / Victoria sponge (v) / coffee (& walnut) sponge (v) (nuts)

toffee mini loaves (v) / fruity seeded flapjack (v/gf) (nuts) / lemon drizzle mini loaves (v/df)

clementine & almond sponge (v/gf) (nuts) / sugar-topped bread pudding (v)

chocolate chip shortbread (v) / coconut mini loaves (v/df) / vegan brownie (v/vg/df/gf) (nuts)

Fresh Fruit Platter (v/vg/gf/df)

bitesize pieces of melon, pineapple, kiwi & grapes

£19.95 +vat per head

Please ask if you need further information on allergens

Delivery-only Service

Minimum of 7-10 people depending on location & availability

Delivery charge applies

Food will be delivered on quality recyclable trays with clear lids, ready to serve.

Please supply your own plates, cutlery & napkins (or we can provide recyclables - £0.75 per head)

Cold drinks can also be provided

Complete Service

Minimum of 25-30 people depending on location & availability

Supplement of £5.00 + VAT (£6.00) per head

Includes kitchen & waiting staff, tea, coffee, plates & napkins, set up & clear down

Cold drinks can also be provided

