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) (nuts)
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

£23.95 +vat per head
Please ask if you need further information on allergens

<u>Delivery-only Service</u>
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

<u>Complete Service</u>
Minimum of 30 people depending on location & availability
Staffing will be calculated as per your requirements
Includes kitchen & waiting staff, tea, coffee, plates & napkins, set up & clear down
Cold drinks can also be provided