

Business and Working Lunch Menu:

Our lunches are delivered between 10.30-13.00

Delivery charges may apply

Working Lunches:

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	
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 Mozzarella, olive and cherry tomato skewers Seasonal fruit kebabs	

Add ...

		£p/p
Sea Sand Vegetable Crisps	1	
Crudites		1.5
Cakes		2
Juices		1.25
Soft Drink		1

Finger Buffet:

Prices per person - min 10

Our buffets are presented on melamine and china platters, supplied with paper plates and napkins

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	£12.5
Our 'Corporate Sandwich Menu' (1 round) Vegetable Samosa, with mango chutney Blue Cheese and Red Onion Filo Cups Chipotle Chicken Skewers Homemade Cumberland Puff Sausage Rolls The Chef's Dessert Platter Fruit Platter	
Vital Executive (V)	£15
Vegan Club Sandwich (aubergine, smashed avocado, roast peppers) Grilled Flat Breads, with Hummus and Basil Mayo Greek salad Mediterranean grilled Vegetable Salad Chive and Dill Potato Salad Halloumi, Roast Beetroot and Sweet Potato Stacks Spinach, Goats Cheese and Pine Nut Empanadas Melon, Granola and Blueberry Pots	
Campania	£19
Club Sandwich (chicken, bacon, tomato, f range egg, mayo) Vegetarian Wrap Selection Italian Seasoned Pork and Pancetta Ballotine Chicken Pesto Skewers Mascapone Smoked Salmon Roulade Prawn Cocktail filled Filo Cups Bruschetta Selection: goat cheese red onion / mozzarella pesto, / olive sunblush tomato Goats Cheese and Red Onion Frittata (V) Blueberry Sponge, Orange and Almond Cake, Dark Chocolate Brownie Seasonal Fruit Kebabs (V)	
Medusa	£16
Nori Wrap Selection: chive prawn mayo / avocado, artichoke and sunblush tomato / hummus and grilled Mediterranean vegetables Honey and Soy glazed Salmon and Prawn Kebabs, with a Raitha dip Caramelised Red Onion and Mackerel Pate on Blini Prawn Cocktail filled Filo Cups Grilled flat bread, with Guacamole and Taramasalata Dark Chocolate Bronwie and Lemon Drizzle Freshly cut fruit platter (V)	

Our Platters Menu:

Sandwich Platters suitable for 4-6 people

Our sandwich menus are supplied as a complete selection, 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

Charcuterie (6-10 people) £45
Honey roast ham, Prosciutto, Milano salami, Pastrami, fig and date chutney, served with ciabatta, olives

Fish platter (6-10 people) £45
Mascapone Salmon Roulade, Smoked Salmon on Blini, Skewered Kings Prawns, Chive and Dill mayo, Served with Crostini

Antipasti all Vegure (6-10 people) £40
Mini quiche selection, Onion Bhajee, Bocconcini and sunblushed tomato bruschetta, flat bread and hummus

Crudités Platter (6-10 people) £18
Curried cauliflower, Cucumber, Carrots and Celery batons, Cherry Tomatoes, served with Hummus

Cheese board 500gr (3-5 people) £15
1000gr (6-8 people) £30
Cave aged cheddar, Shropshire blue, Cornish brie, Goats log, served with artisan crackers, celery batons, grapes and fruit chutney

Traybake platter: 16x pieces. £20
Millionaire shortbread, Dark Chocolate Brownie, Coconut Chocolate Flapjack, Bakewell Slice

The Chefs Dessert Platter 16 x pieces £28
Chef's Selection of handmade Finger Cakes

Salads:

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) mixed leaves, avocado and cucumber	£4 / £20
Chive and Dill Potato (V) new potato seasoned with mayonnaise and crème fraiche, celery, red onion	£4 / £22.5
Moroccan Style Cous Cous (V) roast aubergine, sunblush tomato, carrot	£4.5 / £25
Pear & Blue Cheese (V) conference pear, blue cheese, walnut, little gem	£4.5 / £25
Chicken Caesar chicken breast, thyme croutons, free range egg, cos lettuce, parmesan	£4.5 / £28
Greek (V) feta, vine tomato, red onion, cucumber, olives, oregano	£4.5 / £25
Roast Beetroot, Broccoli and Almond (V) Steamed green beans and broccoli, roast beetroot, flaked almonds	£4.5 / £25
Poached Salmon artichoke, toasted pine nuts, rocket, dill, new potatoes	£6 / £32
Prosciutto sunblush tomato, artichoke, rocket, basil mayo, mozzarella	£5.5 / £30
Caprese (V) sunblush and vine tomato, mozzarella, rocket and basil	£4 / £22.5

Individual Buffet Items:

Min x 10 each

Veg:

Mixed Vegetable Samosa, with Mango Chutney	£ 1.5
Blue Cheese and Red Onion Filo Cup	£ 1.75
Mini Mushroom and Pecorino Puff Tarts	£ 1.75
Oregano, Sunblush Tomato and Olive Bruschetta	£ 1.5
Boconcini, Cherry Tomato and Olive Skewers	£ 1.5
Goats Cheese and Red Onion Frittata	£ 2.25
Halloumi, Roast Beetroot and Sweet Potato Stacks	£ 2.5
Apricot glazed Fig and Date Filo Tart	£ 2.5
Spinach, Pine Nut and Goats Cheese Empanada	£ 2
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.
Homemade Cumberland puff Sausages Rolls	£ 1.5
Herbed Ham and Tomato Pastry	£ 2.5
Cajun Chicken Thighs	£ 2.

Fish:

Smoked Salmon on Blini, with Dill Cream Cheese	£ 1.75
Smoked Salmon and Cucumber on Mini Door Stop Open Sandwich, Dill Mayo	£ 2.25
Tempura Prawn, with Sweet Chilli	£ 2.25
Mascapone and Dill Smoked Salmon and Roulade	£ 2.5
Prawn Cocktail in a Filo Basket	£ 2.5

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 airport	£ 15
2L hot water and tea box selection	£ 15

Breakfast Menu:

Delivery charges may apply, min order £50

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

