

## Corporate Buffet and Working Lunch Menu:

*Our lunches are delivered between 10.30-13.00*

*Delivery charges may apply, depending on location*

*All prices subject to VAT*

### Working Lunches:

*Our working lunches are delivered in individual safe eco-friendly boxes, supplied with paper plates and napkins. Priced per person - min 8, subject to VAT*

£

#### Corporate Working Lunch 7.5

select from our 'Premium Sandwich Menu' ( 1x round)  
sea salt crisps  
victoria sponge, chocolate brownie or coconut traybake  
freshly cut fruit pot

#### Refresher Working Lunch 7.5

select from our 'Premium Sandwich Menu' (1.5 rounds)  
fruit pot: cut fruit, berry compote, cinnamon and ginger granola  
sea salt and vegetarian crisps  
individual apple and orange juice

### Individual Hot Buffets:

*delivered in individual safe eco-friendly boxes, supplied with paper plates and napkins. Priced per person - min 10, subject to VAT*

£

#### Individual Hot Buffets 9.5

*All served with salad pots and freshly baked daily bread selection*

##### Pollo di Melanzane

chicken breast, roast aubergine, basil tomato sauce, penne pasta

##### Beef Lasagna

tomato oregano sauce, parmesan, pasta

##### Sweet and Sour Chicken

coconut rice, peppers, onions, chicken breast,

##### Thai Green Chicken

steamed rice, coconut, bamboo shoots, mild chilli

##### MonkFish and Salmon Tagine

tomato, lemon, coriander, chilli

##### Tuna Sag

new potatoes, spinach, onion, medium spiced

##### Posh Fish Pie

salmon, cod, smoked haddock, chive mash

##### Thai Prawn Red Curry

coconut milk, chilli, king prawns, lemon grass

##### Green Green Green Bake (VG)

broccoli, beans, leeks, peas, mint, berlotti beans, almond

##### Jackfruit Chilli (VG)

chickpeas, coriander, tomato, chilli, jackfruit pineapple

##### Dhall (VG)

roast squash and sweet potato, coriander chilli lentil

##### Caponata (VG)

conchiglie pasta, roast aubergine, tomatoes, basil, sultanas,

### Buffets Boxes:

*Our buffets are presented in individual safe boxes or for sharing groups - melamine and china platters, supplied with paper plates and napkins. Priced per person - min 10, subject to VAT*

£

#### Happy and Healthy (VG) 11

vegan wrap selection: grilled mediterranean veg, basil mayo or falafel, tomato, hummus  
roast aubergine Moroccan style couscous pot **or**  
roast beetroot, almond and green bean  
sunblush tomato and basil polenta  
fruit pot: cut fruit, berry compote, granola

#### Bumper Working Lunch (V) 9.5

select from our 'Premium Sandwich Menu' (1 round)  
sea salt and vegetarian crisps  
white chocolate chip brownie bite  
orange and almond bite  
quiche selection: broccoli and stilton, goat's cheese red onion  
fruit Pot: cut fruit, berry compote, granola

#### Brooklands 9.5

triangle sandwich selection from our Premium Sandwich Menu' (1 round)  
quiche selection (roast aubergine and courgette quiche / goats cheese caramelised red onion  
pork, apple and ginger puff sausage rolls  
white chocolate chip brownie

#### St Georges 14

triple deck club sandwich or vegan club  
vegetable samosa, with mango chutney  
chicken and leek pie or vegan sag aloo roll  
mocha bite  
orange and almond bite  
mango and lime fruit pots

#### Campania 18

mascapone smoked salmon roulade  
fruit de mer filled cups, basil mayo  
courgette mint and goats cheese frittata (V)  
mozzarella, sunblush tomato bruschetta (V)  
banoffee tart (V)  
limoncello drizzle (V)  
fruit brochette (V)

#### Bento Box Selection 12

##### Dive Box

sweet and sour salmon / basmati rice / green beans / pineapple salsa

##### Med Box

grilled lemon thyme chicken / focaccia / almond basil pesto / caprese salad

##### Vital Box (VG)

jackfruit chilli / coconut and blueberry oat bar / edamame beans / satay dip

## Sharer Platters:

	£
<b>Charcuterie (4-6 /8-12 people)</b>	<b>25 / 45</b>
honey roast ham, prosciutto, pastrami, Milano salami, fig and date chutney, olives and artichokes	
<b>Fish Platter (4-6 /8-12 people)</b>	<b>30 / 60</b>
long cut Scottish smoked salmon 200grams, salmon roulade x10 or smoked salmon on blini x 10, skewered prawns, 250 grams mackerel pate chive and dill mayo, marie rose,	
<b>Antipasto Misto (4-6 /8-12 people)</b>	<b>22 / 45</b>
mozzarella, artichoke, parma ham, Milano salami, tomato bruschetta	
<b>Antipasto alle Vedgure (4-6 /8-12 people)</b>	<b>18 / 35</b>
stilton and caramelised red onion filo cups, smashed avocado and goats cheese on bruschetta, grilled flat bread hummus and olives	
<b>Ploughman's: (8-12 people)</b>	<b>25 / 45</b>
mature cheddar, stilton, honey roast ham, mini artisan bread, chicken and leek mini pies, mustard grape chutney	
<b>On The Grill (1 skewer each/1-2people)</b>	<b>10</b>
beef and lamb koftas served with raitha, chipotle chicken skewers, Italian herbed chicken thighs or cajun chicken thighs, vegan kebabs	
<b>Contented Vegan (2-4 people)</b>	<b>18</b>
spinach sag aloo puff rolls, artichoke and olive skewers, roast courgette and aubergine, basil (vegan) mayo wraps	
<b>Plant Vitalis (2-4 people)</b>	<b>18</b>
chilli jackfruit filo cups, club sandwich (aubergine, smashed avocado, roast peppers)	
<b>Crudités Platter (6-10 people)</b>	<b>18</b>
curried cauliflower, cucumber, carrots and celery batons, cherry tomatoes, served with hummus	
<b>Cheese Board 500gr / 1000gr (3-5 / 6-8 people)</b>	<b>15 / 30</b>
cave aged cheddar, long clawson stilton, Cornish brie, goats log, served with artisan crackers, celery batons, grapes and fruit chutney	
<b>The Chefs Dessert Platter 10 x pieces</b>	<b>22.5</b>
daily 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*

	£
<b>Green (V)</b>	<b>4 / 20</b>
mixed leaves, avocado and cucumber, artichoke	
<b>Chive and Dill Potato (V)</b>	<b>4 / 22.5</b>
new potatoes, mayonnaise and crème fraiche, celery, red onion	
<b>Mint Olive Oil New Potatoes (VG)</b>	<b>4 / 22.5</b>
new potatoes, olive oil, red onion, mint	
<b>Moroccan Style Couscous (V)</b>	<b>4.5 / 25</b>
roast aubergine, sun blush tomato, carrot	
<b>Pear &amp; Blue Cheese (V)</b>	<b>4.5 / 25</b>
conference pear, blue cheese, walnut, little gem	
<b>Chicken Caesar</b>	<b>4.5 / 28</b>
chicken breast, thyme croutons, free range egg, cos lettuce, parmesan	
<b>Greek (V)</b>	<b>4.5 / 25</b>
feta, vine tomato, red onion, cucumber, olives, oregano	
<b>Roast Beetroot, Broccoli and Almond (V)</b>	<b>4.5 / 25</b>
steamed green beans and broccoli, roast beetroot, flaked almonds	
<b>Poached Salmon</b>	<b>6 / 32</b>
artichoke, toasted pine nuts, rocket, dill, new potatoes	
<b>Prosciutto</b>	<b>5.5 / 30</b>
sun blush tomato, artichoke, rocket, basil mayo, mozzarella	
<b>Caprese (V)</b>	<b>4 / 22.5</b>
sun blush and vine tomato, mozzarella, rocket and basil	

## Sandwiches:

*Our sandwich menus are supplied as a complete selection - served in bio-degradable packaging - with a variation of mixed breads and fillings which work well in buffets alternatively we can supply individually bagged, 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**

## Drinks:

£

Filter Coffee 2.5L (serves 16-18 cups)	<b>17.50</b>
Tea Box Selection (serves 16-18 cups)	<b>15.00</b>
<i>served in pump dispenser airpots, with milk and sugars</i>	
Orange / Apple juice 250ml	<b>1.25</b>
Still water (bottled 50cl)	<b>.90</b>
Sparkling (50cl)	<b>1</b>
Soft drinks:	<b>1</b>
<i>coke/diet coke/ fanta/ san pellegrino</i>	
Johnsons 1L fresh juice	<b>4</b>
Tropicana 9.5Cl	<b>3</b>
Fentimans 250ml	<b>2.2</b>
<i>rose lemonade / elderflower / Victorian lemonade</i>	
<i>please click here for our wine menu</i>	

### Wine Menu

## Buffet Finger Foods:

*Min 10 of the following selection*

£

### **Veg:**

Mixed Vegetable Samosa, with Mango Chutney	<b>1.5</b>
Long and Clawson Stilton Red Onion Filo Cup	<b>1.75</b>
Chestnut Mushroom and Pecorino Puff Tarts	<b>.75</b>
Boconcini, Cherry Tomato and Olive Skewers	<b>1.5</b>
Goats Cheese and Red Onion Frittata	<b>2.25</b>
Halloumi, Roast Beetroot and Sweet Potato Stacks	<b>2.5</b>
Spinach, Pine Nut and Goats Cheese Empanada	<b>2</b>
Onion and Coriander Bhaji	<b>1.35</b>

### **Vegan**

Jackfruit Chilli Filo Cups	<b>2.5</b>
Aubergine, Smashed Avocado Club Sandwich	<b>5.5</b>
Juna (vegan) Mayo, Cucumber Finger Sandwich	<b>2.5</b>
Sag Aloo Puff Rolls	<b>1.75</b>
Med Veg Basil (vegan) Mayo Wraps	<b>3.5</b>
Apricot glazed Fig and Date Filo Tart	<b>2.5</b>
Oregano, Sun blush Tomato and Olive Bruschetta	<b>1.5</b>
Coconut and Dark Chocolate Brownie	<b>2.25</b>
Blueberry Sponge	<b>2.25</b>

### **Meat:**

Lamb and Pea Samosa, with Raitha	<b>1.5</b>
Chipotle Chicken Skewers	<b>1.5</b>
Moroccan Style Chicken Kebabs	<b>3.5</b>
Lamb and Beef Koftas	<b>2</b>
Pork, Honey, Apple and Ginger Sausages Rolls	<b>3</b>
Mini Chicken and Leek Puff Pie	<b>2.5</b>
Cajun Chicken Thighs	<b>2</b>

### **Fish:**

Smoked Salmon on Blini, with Dill Cream Cheese	<b>1.75</b>
Smoked Salmon, Dill Mayo, Cucumber on Mini Door Stop	<b>3</b>
Open Ciabatta	<b>3</b>
Tempura Prawn, with Sweet Chilli	<b>2.25</b>
Mascarpone and Dill Smoked Salmon and Roulade	<b>2.5</b>
Prawn Cocktail in a Filo Basket	<b>2.5</b>

## Breakfast Packages:

*Delivery charges may apply depending on location*

*Min 10 of the following selection*

### Early Bird £5

#### Mini Pastry Selection

mini croissant, pain au chocolat, pain au raisin

#### Fruit Platter

Seasonal fresh and cut fruit

### Vegan £7.50

#### Vegan Burrito

Spinach, berlotti beans, sautéed mushrooms and beetroot hummus

#### Protein/ energy balls

Peanut butter, chocolate and coconut protein balls

#### Avocado on Toast

Smashed avocado on toasted ciabatta

### European £9

#### Open Mini Croissants

berry compote / ham and emmental / smoked salmon scrambled eggs.

#### Breakfast Cuts

Parma ham, Milano salami, emmental, Greek feta

#### Individual Fruit Pots

pineapple, strawberries, blueberry, cinnamon and ginger granola

### Traditional £5

#### Selection of Breakfast Baps

bacon / sausage / avocado and egg

#### Fruit platter

seasonal fresh and cut fruit

### Smoothies £2.80

Individual 250ml bottles

#### Coco Smoothie

coco, banana, dates and cashew

#### Mixed Berry Smoothie

forrest fruits, banana, honey, mint

#### Tropical Smoothie

banana, mango, apple, ginger

## Breakfast Menu:

*Delivery charges may apply depending on location*

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

### Chilled £

#### Yoghurt Pots 2.5

Individual 16oz pots, greek yoghurt, homemade granola, summer fruit compote

#### Fish Platter 7.5

mascapone smoked salmon roulade, smoked salmon on blini mackerel pate on malted toast

#### 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

### Breakfast Breads

#### Banana Bread (12x mini loaves) 22

Freshly baked banana bread

#### Blueberry Bread (12x mini loaves) 24

Freshly baked banana bread 12x individual portions

### Live From the Kitchen

#### Bacon or Sausage Breakfast Baps 3.2

using British back bacon or Cumberland sausages in soft baps or baguettes supplied with Heinz ketchup and brown sauce

#### Mini Pastry Selection (2 pieces p/p) 3.5

mini Croissant, Danish and pain au chocolat

#### 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

#### Director's 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

#### Breakfast Burrito 5.5

Bacon, sausage, baked beans and egg

