

## Platters, Corporate and Conference:

*Suitable for private parties and corporate meetings*

*Delivery charges may apply, depending on location*

*All prices subject to VAT*

## Luxury Sharer Platters/Boxes

*Priced per platter*

*Each box serves 6-10 guests and we advise 3-5 varieties per group*

### **Charcuterie £45**

honey roast ham / prosciutto / pastrami / Milano salami / fig and date chutney / olives and artichokes / artisan bread

### **From The Sea £75**

mascarpone salmon roulade x6 / seafood cocktail boats basil mayo x 4 / dill mackerel pate / smoked salmon / taramasalata / lemon dill mayonnaise, sour dough

### **The British Board £44**

pork, honey, apple and ginger sausage rolls x 8 / scotch eggs x 4 / chicken and leek pies x 4 / supplied with grain mustard mayonnaise and piccalilli

### **South Indian (V) £45**

vegetable samosa x 5 / onion bhaji x 6 / chana fritter x 5 / tandoori paneer skewers / raitha / mango chutney / Asian salad

### **Middle Eastern £42**

Lebanese chicken skewers x 8 / classic hummus / flat bread / tomato sumac feta / chickpea falafels x 8 / mixed olives / harissa mayo

### **Antipasto Misto £44**

prosciutto ham / fior di latte / almond pine nut pesto / Italian olives / artichoke / Milano salami / bruschetta / sundried tomato

### **Antipasto alle Vedgure (V) £44**

truffled chestnut mushroom Pecorino gallette x 6 / courgette and aubergine tarts x 8 / goats cheese and red onion frittata x 8

### **Ploughman's £50**

black treacle ham / Sussex charmer / long clawson stilton / rustic bread / chicken and leek pies x 4 / apple raisin ginger chutney

### **On The Grill £52.5**

beef and lamb koftas x6 / chipotle chicken skewers x6 / pork gineger apple sausage rolls x 6

### **Plant Vitalis (VG) £46**

spinach sag aloo puff rolls x 6 / classic hummus / flat bread / falafels x 8 / Italian olives / dolmades x 8

### **Contented Vegan (VG) £39**

smashed avocado and chilli bruschetta x 6 / sunblush tomato, olive and vegan cheese polenta / roast Mediterranean veg wraps x 6

### **Crudités Platter £29**

curried cauliflower / cucumber / carrots and celery batons / cherry tomatoes / hummus

### **Cheese Board 700g £45**

Cornish brie / Sussex charmer / long clawson stilton / goats log / artisan crackers / celery batons / grapes / apple, raisin and ginger chutney

### **Dessert Platter £29.5**

Daily Chef's selection – sample menu

white chocolate chip caramel brownie x 5 / orange and almond cake / tarte au citron x 5

## Working Lunches

### Individual Boxes or Sharing:

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

#### Corporate £8.5

set sandwich selection from our 'Premium Sandwich Menu' (1x round) / sea salt crisps / chef's finger desserts / whole fruit

#### Refresher £9.5

set sandwich selection 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

#### Mezze £8

falafels, hummus, flat bread, olives, vegan feta, grapes

## Luxury Finger Food

### Individual Boutique Boxes or Sharing:

*Our buffets are presented in individual safe boxes or as sharer options, 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 (vegan) mayo, 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

#### Vitalis (VG) £14.5

spinach sag aloo puff rolls / hummus / flat bread / roast courgette and aubergine / chana fritter / dolmades / coconut flapjack

#### Bumper £12

set sandwich selection from our 'Premium Sandwich Menu' (1 round) / sea salt and vegetarian crisps / chef's daily changing cake bites / Mediterranean vegetable tart / fruit pot: cut fruit, berry compote, granola

#### Brooklands £14

pork, apple and ginger puff sausage roll / triple deck club sandwich / scotch egg / piccalilli / grapes / white chocolate chip brownie

#### St Georges (V) £16

truffled chestnut mushroom Pecorino gallette / Sussex charmer mature cheddar / Cornish brie / apple raisin chutney, celery / vegetable samosa / spring roll / sweet chilli / tarte au citron / pineapple, mango and lime fruit pots

#### Campania £22

mascarpone smoked salmon roulade / fruit de mer filled cups basil mayo / courgette mint and goats cheese frittata / brushchett's selection (mozzarella pesto / grilled veg basil mayo ) / chicken pancetta balotina / banoffee pie / limoncello cake / fruit pots

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## Cold Bento Boxes

£11 ea

**Tandoori Salmon:** spiced potato, chana kachumber salad, carrot and nigella relish

**Lemon & Sumac Chicken:** soft herb tabbouleh, aubergine & chickpea chermoula, cacik

**Peppered Mackerel:** chive and garden pea quinoa, butterbean gazpacho salad & lemon aioli

**Poached Salmon:** watercress potato salad, chilli lemon broccoli, dill mayo

**Thyme Roast Chicken:** breast, chive and potato salad, coleslaw, beetroot and horseradish, baby gem salad

## Cold Vegan Bento Boxes

**Roast Zaatar Cauliflower:** fruity quinoa, radish, cucumber & mint fattoush, labneh

**Smoked Paprika Aubergine Rolls:** vegan feta Greek salad, butterbean and chickpea, vegan tzatziki

**Sesame Teriyaki Tofu** sweet chilli bok choy, brown rice, Asian slaw

**Avocado Quinoa:** baby gem, tomato, Mediterranean olives, cucumber, vegan basil mayo

**Sunblush Tomato and Olive Polenta,** cannellini pepperonata, panzanella, basil

**Chickpea Falafel:** hummus, roast aubergine, raddish dill and lemon quinoa

**Chana Fritter:** sweet potato, mango chutney, coconut rice, kachumba salad

## Hot Rice Pots

£10ea

### Moroccan Tagine

lamb or hake and salmon / vegan pumpkin  
opulent spies, dried fruit, rice

### Thai Green Curry

chicken / vegan aubergine courgette  
bamboo shoots, peppers, coriander, rice

### Ragu

beef meatballs / vegan meatless ball  
tomato sauce, onion, carrots, celery , rice

### Sweet and Sour

pork / vegan tofu  
sticky glaze, pineapple, ginger, peppers

### Classic

chasseur chicken, celery, mushroom, tomato, red wine, rice  
vegan caponata, aubergine, olives, tomato, capers, rice

### Dhall

chicken / vegan sweet potato  
braised lentils onion, ginger, chilli butter ghee

### Texas Chilli

beef slow braised chuck steak / vegan jackfruit  
paprika and cumin tomato sauce, kidney beans, chilli, onions, garlic

### Stroganoff

chicken / vegan mushroom  
paprika, peppers, onions, garlic, parsley, celery, mustard, cream (vegan cream)

## Conference / Catered Hospitality

### Buffet Breakfast - 4 Hour Service £14

Service to include staff to assist with buffet  
tea / coffee: filter coffee, herbal and breakfast tea selection, milk selection  
juice  
pastry selection: all butter croissant, pain au chocolate, pain au raisin  
yoghurt raspberry compote pots  
granola berry fruit pots  
fresh fruit platter .

### 2 Hour Sandwich Lunch £17.50

service to include staff, **buffet set up**  
running tea / coffee: filter coffee, herbal and breakfast tea selection, milk selection  
sandwich selection (various breads and fillings),  
cake bite selection,  
fruit pots

### Fully Catered Hot Buffet 2-hour service £28

*Sample menu*  
freshly baked bread selection  
hot Main: Pollo di Funghi / beef lasagna / malaysian chicken curry  
vegan choice: caponata / vegan Chili / green green green bake  
salads: roast beetroot, green beans, toasted almonds  
steamed rice / green mixed leaf salad  
desserts: orange and almond / strawberry fool pot / white chocolate chip brownie

### 4-Hour Canapé Service £28

service to include staff, glassware soft drinks and corkage  
uniformed and trained staff to finish canapés on site and serve  
courgette frittata, caramelised red onion, goats cheese mousse  
mini caprese cups, slow roast tomato, boconcini basil mayo  
salmon mousse on croute, sautéed spinach  
mini chicken & wild mushroom pie, flaky puff & thyme sauce  
chana fritters, chilli, coriander and mango chutney  
mini rare roast beef, on Yorkshire pudding with horseradish  
chicken & pancetta ballotine, apricot puree  
mini Banoffee pie  
strawberry Fool, served in shot glasses

### Afternoon Nibbles £9

mini quiche selection  
tomato olive cheese straws  
chilli nuts  
sea salt and root vegetable crisps  
onion bhaji with mango chutney

## Breakfast Menu

*Delivery charges may apply depending on location*

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

### **Yoghurt Pots £3.5**

individual 12oz pots, greek yoghurt, homemade granola, summer fruit compote

### **Individual Fruit Pots £3.5**

pineapple, strawberries, blueberry, cinnamon and ginger granola

### **Fruit Platter £17.5**

made with seasonal freshly cut whole pieces of fruit (suitable for 8-10 guests)

### **Traditional Baps £4.5**

bacon sausage vegan spinach mushroom hash  
british back bacon or cumberland sausages in soft baps supplied with heinz ketchup and brown sauce

### **Early Bird £6.5**

mini Pastry Selection: croissant, pain au chocolate, pain au raisin  
fruit platter  
seasonal fresh and cut fruit

### **Vegan Pastry and Fruit £6.5**

raspberry twist  
pain au chocolate  
seasonal fresh and cut fruit

### **Directors £9.5**

mini pastry selection: mini croissant, pain au chocolate, pain au raisin  
fruit Pots: seasonal fresh and cut fruit  
yoghurt pots: greek or vegan yoghurt raspberry compote  
freshly baked individual banana bread and blueberry

### **European £11**

open mini croissants  
berry compote / ham and emmental / smoked salmon scrambled eggs.  
Breakfast Cuts  
parma ham, Milano salami, emmental, Greek feta

### **Pancakes £6.5**

American or crepes  
Served with  
maple syrup, lemon sugar, biscoff crumb maple syrup

### **Hot Breakfast Buffet £12.5**

British back bacon  
cumberland sausages  
fried mushrooms and grilled tomatoes (VG)  
baked beans (VG)  
hash browns (VG)  
vegan sausages (VG)  
creamed chive scrambled egg (V)  
artisan roll selection (VG)  
supplied with ketchup and brown sauce

## Salads

*We use premium ingredients and our salads are freshly prepared*

*Served on platters suitable for 5-8 people or in individual bio degradable boxes*

*Priced per box (min 10 boxes) / Per Platter*

**Green (VG) £6 / 25**

mixed leaves, avocado and cucumber, artichoke

**Chive and Dill Potato (V) £6 / 25**

new potatoes, mayonnaise and crème fraiche, celery, red onion

**Mint Olive Oil New Potatoes (VG) £6 / 25**

new potatoes, olive oil, red onion, mint

**Moroccan Style Couscous (VG) £7 / 35**

roast aubergine, sun blush tomato, carrot

**Pear & Gorgonzola (V) £7.5 / 37**

conference pear, blue cheese, walnut, little gem

**Chicken Caesar £7.5 / 37**

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

**Greek (V) £7 / 35**

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

**Roast Beetroot, Broccoli and Almond (VG) £7 / 35**

steamed green beans and broccoli, roast beetroot, flaked almonds

**Poached Salmon £8.5 / 42**

artichoke, toasted pine nuts, rocket, pesto, orzo

**Prosciutto £7.5 / 37**

artichoke, sun blush tomato, rocket, basil mayo, mozzarella

**Caprese (V) £7 / 22.5**

sunblush and vine tomato, mozzarella, rocket and basil

**Brazilian Sirloin £9 / 44**

chimichurri, baby gem, balsamic, red onion, torched cherry tomato

**Smoked Salmon £8 / 40**

green beans, shaved fennel, new potato, lemon mustard dressing

**Roast squash (VG) £7 / 35**

pearl barley, leek, lemon dill

## Premium Sandwich Menu

Carefully made by-hand, with premium fillings, using malted, thick sliced white, wraps and sourdough

*Our sandwich platters comprise of a selection of 3 choices - served in bio-degradable packaging*

**Classic Cut Meat Platter £23**

selection of 6 rounds / 24 triangles

**Classic Cut Fish Platter £24**

selection of 6 rounds / 24 triangles

**Classic Cut Veg / Vegan Platter £21**

selection of 6 rounds / 24 triangles

**Contemporary Cut Meat Platter £27**

selection of 7 rounds / 25 pieces of sour dough baguettes, wraps, triangles

**Contemporary Cut Fish Platter £29**

selection of 7 rounds / 25 pieces of sour dough baguettes, wraps, triangles

**Contemporary Cut Veg / Vegan Platter £25**

selection of 7 rounds / 25 pieces of sour dough, baguettes, wraps, triangles

**Vegan**

falafel, hummus, sunblush tomato, mixed leaves  
Mediterranean roasted vegetables, vegan basil mayo, mixed leaves  
vegan cheddar, caramelised red onion, rocket  
onion bhaji, minted vegan yoghurt  
vegan Greek cheese, olives tomato cucumber, oregano,

**Vegetarian**

chunky free range egg and chive mayo  
mature cheddar, red onion chutney and little gem  
cucumber and minted mascarpone  
ploughman's, apple, cheddar, chutney

**Fish**

tuna mayo, red onion chutney, cucumber  
Scottish smoked salmon, dill mayo, cucumber  
crayfish, Marie-rose, little gem  
poached salmon, dill cream cheese  
prawn chive mayo  
Scottish smoked salmon, pesto  
coronation tuna, cucumber  
dill mackerel pate  
prawn sweet chilli  
Provençal tuna, olives, red onion, courgette

**Meat**

Sussex ham, mature cheddar mayo  
pastrami, purple coleslaw, rocket  
chipotle chicken, avocado mixed leaves  
Sussex ham, piccalilli, tomato, mixed leaves  
Caesar chicken, baby gem  
roast beef, caramelised red onion, rocket  
Rueben: pastrami, gherkin, emmental, saukrat  
chicken, bacon, basil mayonnaise

