

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 5-7 guests and we advise 3-5 varieties per group

Charcuterie £59

honey roast ham / prosciutto / pastrami / Milano salami / chorizo / grape chutney / olives and artichokes / artisan rolls

From The Sea £85

mascarpone salmon roulade x 6 / potted chive prawn x 4 / dill mackerel pate on toast x 6 / 200g smoked salmon / lemon dill mayonnaise, sour dough

The British Board £56

pork, honey, apple and ginger sausage rolls x 8 / sage scotch eggs x 6 / chicken, mature cheddar and leek pies x 4 / supplied with grain mustard mayonnaise and piccalilli

South Indian (V) £49

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

Middle Eastern £52

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

Antipasto Misto £52

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

Antipasto alle Vedgure (V) £48

truffled chestnut mushroom galette x 8 / almond pesto and sun blush tomato arancini x8 / goats cheese mint courgette and red onion fritatta x 8

Ploughman's £55

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

On The Grill £64

beef and lamb koftas x 6 / chipotle chicken skewers x 6 / Italian pork, oregano parmesan patties x 6 / raita dip

Vegan On The Grill (VG) £58

cajun corn ribs x 8 / siracha tempeh skewers x 6 / sweet potato, spinach red onion pakora x 6

Plant Vitalis (VG) £56

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

Contented Vegan (VG) £49

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

Crudités Platter (VG) £35

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

Cheese Board 700g (V) £49

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

Dessert Platter £33.75

15 pieces, x3 selections – sample menu

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

Luxury Finger Cold Buffet

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Individual Boutique Boxes or Sharing:

Corporate £9.25

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

Refresher £11

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

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

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

Bumper £14 (client favourite)

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

Campania £24

mascarpone smoked salmon roulade / fruit de mer filled cups basil mayo / courgette mint and goats cheese frittata / bruschetta selection mozzarella pesto / grilled veg basil mayo / chicken pancetta ballotine / banoffee pie / limoncello cake / fruit pots

Cold Bento Boxes

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£11 ea

Milanese Chicken

grilled Mediterranean veg, basil mayo, sun blush tomato, bocconcini med olives

Chipotle Chicken

Mexican bean rice , Cajun corn ,iceberg , avocado, lime

Sticky Coriander Beef

Asian slaw, jasmine rice, grilled broccoli , pickled cucumber, spring onion

Tandoori Salmon

spiced potato, chana kachumber salad, carrot and nigella relish

Cold Vegan Bento Boxes

Bang Bang Tofu

spring onion, chilli , sweet potato, pearl barley, roast cauliflower, grilled
cauliflower

Avocado Quinoa

baby gem, tomato, Mediterranean olives, cucumber, vegan basil mayo

Chickpea Falafel

hummus, roast aubergine, radish dill and lemon quinoa

Hot Rice Pots

£10 ea

Moroccan Tagine

opulent spies, dried fruit, rice

lamb
or
pumpkin (vg)

Thai Green Curry

bamboo shoots, peppers, coriander, rice

chicken
or
aubergine courgette (vg)

Ragu

tomato sauce, onion, carrots, celery , rice

beef meatballs
or
meatless ball (vg)

Sweet and Sour

sticky glaze, pineapple, ginger, peppers

pork
or
tofu (vg)

Dhall

braised lentils onion, ginger, chilli butter ghee

chicken
or
sweet potato (vg)

Texas Chilli:

paprika and cumin tomato sauce, kidney beans, chilli, onions, garlic

beef slow braised chuck steak
or
jackfruit (vg)

Stroganoff

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

chicken
or
mushroom (vg)

Conference / Catered Hospitality

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*Sample menus / packages below, each event is quoted upon request
We serve daily, multi day and weekly functions / events*

Fully catered hospitality / conference days or multi days quoted for per event

Cold Buffet Breakfast - 2 Hour Service £28

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

Hot Buffet Breakfast - 2 Hour Service £38

Service to include staff to assist with buffet
tea / coffee: filter coffee, herbal and breakfast tea selection, milk selection
flowing apple and orange juice
hot breakfast: 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
yoghurt raspberry compote pots
granola berry fruit pots

Fully Catered Hot Buffet 2-hour service £32

Sample menu
freshly baked bread selection
hot main: Pollo di funghi / beef lasagne / 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

2-Hour Canapé Service £24

Uniformed and trained staff to finish and serve canapés
Mini caprese cups, slow roast tomato, boconcini basil mayo
Chana fritters, chilli, coriander and mango chutney
Bruschetta, oregano, olive, sunblush tomato, pesto
Mini rare roast beef, on Yorkshire pudding with horseradish
Chicken & pancetta ballotine, apricot puree
Smoked salmon blini, dill mascarpone

Afternoon Nibbles £9

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

Afternoon Pastries £8

apple apricot flan
summer fruit sponge cake
mint chocolate torte

Breakfast Menu

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Yoghurt Pots £3.5

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

Mango, Coconut, and Granola Pot £3.5

vegan yoghurt, mango, homemade granola (vg)

Individual Fruit Pots £3.5

pineapple, strawberries, blueberry, cinnamon and ginger granola (vg)

Fruit Platter £23

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

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
seasonal fresh and cut fruit platter (vg)

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 (vg)
yoghurt pots: greek or vegan yoghurt raspberry compote
freshly baked individual banana bread and blueberry

European £14.75

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

Pancakes £6.5

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

Hot Breakfast Buffet £17.50

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

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Green (VG) 30

mixed leaves, avocado and cucumber, artichoke

Chive and Dill Potato (V) £30

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

Mint Olive Oil New Potatoes (VG) £27.5

new potatoes, olive oil, red onion, mint

Moroccan Style Couscous (VG) £35

roast aubergine, sun blush tomato, carrot

Pear & Stilton (V) £40

conference pear, blue cheese, walnut, little gem

Chicken Caesar £40

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

Greek (V) £35

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

Roast Beetroot, Broccoli and Almond (VG) £35

steamed green beans and broccoli, roast beetroot, flaked almonds

Poached Salmon £44

artichoke, toasted pine nuts, rocket, pesto, orzo

Prosciutto £40

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

Caprese (V) £30

sunblush and vine tomato, mozzarella, rocket and basil

Brazilian Sirloin 400g £56

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

Smoked Salmon £40

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

Roast Squash (VG) £35

pearl barley, leek, lemon dill

½ Side Poached Salmon £70

new potato, green beans, olives, tomato, red onion, dill, capers, French dressing.

Premium Sandwich Menu

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Classic Cut Platter

Carefully made by-hand, with premium fillings, using malted, thick sliced white selection of 6 rounds / 3 choices / 24 triangles

Meat £27

Fish £28

Vegetarian £24

Vegan £24

Contemporary Cut Platter

Carefully made by-hand, with premium fillings, using malted, thick sliced white, wraps and sourdough selection of 7 rounds / 25 pieces of sour dough baguettes, wraps, triangles

Meat £42

Fish £44

Vegetarian £36

Vegan £36

Focacciarria

12 deep doorstep rich rosemary focaccia sandwiches per platter.

Meat Platter £72

Chicken Milanese, basil mayo, iceberg, sun blush tomato
Porchetta, grape chutney, rocket

Vegetarian Platter £69

Mozzarella, almond pesto, rocket, cherry tomato
Mediterranean roasted vegetables, vegan basil mayo, mixed leaves

Gluten Free

x4 Gluten free ciabatta rolls, x2 selection

Meat £24

Fish £28

Vegan £24

Vegetarian £24



Premium Sandwich Menu

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Vegan

falafel, hummus, sunblush tomato, mixed leaves
Mediterranean roasted vegetables, vegan basil mayo, mixed leaves
vegan cheddar, caramelised red onion, little gem
onion bhaji, minted vegan yoghurt, mixed leaves
vegan Greek cheese, olives tomato cucumber, oregano
coronation chickpea, pickled red onion, coriander, mixed leaves

Vegetarian

chunky free range egg and chive mayo
mature cheddar, red onion chutney, little gem
cucumber and minted mascarpone
ploughman's, apple, cheddar, grape chutney, gem
sun blush and vine tomato, mozzarella, rocket and basil

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
dill mackerel pate
prawn sweet chilli
Provencal 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 and basil mayo