

# Collections

all prices subject to VAT

Hot Fork Buffet

Cold Fork Buffet

Grazing

Sliders

Luxury Sharer Platters

Salads

Puddings



## Hot Buffet / Sharing Menu

Ideal for both celebration parties and corporate events. We can supply as a drop-off or staff your event and are always happy to bespoke your menu.

Costs per person, packages are indicative and supplements may be applicable.  
Minimum numbers normally from 6.

### **Standard** **£17.50**

sourdough baguettes  
1x meat main, 1x vegan main, 1x carb, 1x salad

### **Sharer** **£20**

artisan bread selection  
1x meat main, 1x vegan main, x2 sides, 2x carb, 2x salads

### **Dining** **£27.25**

rosemary and thyme focaccia, date and walnut bread  
1x meat main, 1x vegan main, 1x fish main x2 sides, 1x carb, 2x desserts

### **Feasting / Family** **£34**

artisan bread selection  
2x meat main, 2x vegan main, 1x fish main x2 sides, 2x carb, 2x desserts

### **Fully Catered** **from £225**

uniformed staff to serve over  
crockery & cutlery, display dishes, hot plates  
clothed buffet tables

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add fish option £2  
add pudding selection £4.75  
add china/melamine serving ware & hot plates, crockery, stainless cutlery from  
£1.75

## **Meat**

### **Moroccan Lamb Tagine**

overnight cooked lamb shoulder, opulent spices, dried fruit

### **Chicken Chasseur**

chicken breast and bone-in thigh meat braised in a classic white wine, chasseur sauce

### **TCC Beef Chilli**

8-hour cooked chuck steak, chilli, cumin and chocolate tomato sauce, kidney beans

### **Thai Green Chicken Curry**

bamboo shoots, peppers, coriander, bean sprouts, pak choy

### **Chicken Korma**

ground almond and coconut milk, chilli, onion ginger

### **Chicken, Leek and Cheddar Pie**

chicken thigh, aged cheddar and puff pastry

### **Steak and Ale Pie**

braised steak, in a London pride ale lattice wrapped puff pastry

### **Lemon and Ginger Pork Belly**

overnight cooked and pressed pork belly, roast cox's apple, white parsley wine and apple sauce

### **Pollo Di Melenzana**

grilled chicken, aubergine, braised basil tomato sauce

### **Texan Rub Beef Brisket**

peppers, chilli powder, smoked paprika, cajun overnight rub

### **Pollo di Funghi**

chicken breast, chestnut mushrooms, porcini cream

### **Smoked Rosemary Chicken**

whiskey brined supreme, chervil velouté, torched cauliflower

### **Albondigas - South American Meatballs**

pork and beef, rioja sauce, root veg

### **Boeuf Bourguignon**

overnight braised steak, pinot noir, chestnut mushroom, silverskin onions, bacon

## **Fish**

### **Malaysian Seabass**

freshwater baked sea bass, coconut, cinnamon, onion, turmeric

### **Salmon Fillet**

grilled Scottish salmon, green beans, salsa verde

### **Monkfish and Salmon Tagine**

lemon, orange and fresh coriander, spiced tomato sauce

### **King Prawn Thai Red Curry**

peppers, chilli, coconut milk, bamboo shoots

### **Posh Fish Pie**

cod, smoked haddock, prawns, cheddar chive mash

### **Monkfish Thermidor**

classic thermidor sauce, prawns, sautéed potatoes

### **Tuna Sag**

new potatoes, spinach, onion, medium spiced

### **Cod Loin Saltimbocca**

bordelaise sauce, pancetta, sage, grilled broccoli

## **Plant**

### **Braised Fennel**

courgette, cherry tomatoes, red onion, orange

### **Roast Aubergine**

masala sauce, peanut and coriander

### **Green Green Green Bake**

broccoli, green beans, peas, butterbeans, almond crumb

### **Vegan Chili**

cannellini, chick pea and kidney beans in a chilli ragout sauce

### **Garden Pie**

glazed sweet potato, borlotti and cannellini beans , herbed tomato sauce

### **Hot Pot**

puy lentil, root veg, gratin potato

### **Mustard Glazed Celeriac Steak**

basil putanesca, capers, olives

### **Aubergine Steak**

basil sauce, grilled polenta

### **Jerk Cauliflower Steak**

mango salsa

## Sides

bang bang cauliflower (VG)

grilled tender stem broccoli (VG) \*

steamed greens (VG)

maple roast root veg (VG)

salt and ground pepper roast beetroot (VG)

coconut tarka dhal, onion, lentils, chilli (VG)

parmigiana di melanzana: layered aubergine, mozzarella and parmigiano \*

ratatouille: roast Mediterranean vegetable in a plum tomato sauce (VG) \*

Thai green veg : coconut milk, onion, bamboo shoots, coriander (VG)

caponata: roast aubergine, capers, pine nuts in a basil tomato sauce (VG)

## Carbs

rosemary roast potatoes (VG)

chestnut mushroom, coriander pilaf rice (VG)

truffled mac and cheese, herbed crust \*

parmesan mash potato

paprika cumin wedges (VG)

butterbean, spinach and leek mash (VG) \*

dauphinoise

pasta ai funghi: chestnut mushrooms, creamed parmesan sauce

\*Supplement added to packages

## **Lasagne**

### **Beef**

tomato oregano ragout, ground beef, parmesan, bechamel, pasta

### **Overnight Brisket**

brisket ragout, oregano, fior di latte, bechamel

### **Mushroom Walnut (VG)**

chestnut mushroom, tomato ragout

### **Neapolitan**

buttered sage pancetta, Tuscan sausage, pork neck/belly, ricotta, mozzarella

### **Vegan (VG)**

soya mince, roasted courgette and pepper, basil puree, pasta, ragout sauce

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*we also supply this as a vegetarian option that includes a classic bechamel sauce, aged cheddar, grilled mozzarella*

### **Bianca**

chicken and wild mushroom, truffle tarragon cream sauce, taleggio

***Cold Fork Buffet***

*Perfect for both corporate environments and private parties. Our fresh and colourful options are supplied in ready to serve platters or we can provide a fully catered service. We are always happy to bespoke your menu*

*Costs per person, packages are indicative and supplements may be applicable. Minimum numbers normally from 6*

*Canapes on arrival are always a popular addition*

***Wey Buffet £18***

sour dough baguette, butter portions  
black treacle cured ham, grain mustard mayo, dressed leaves  
poached salmon: artichoke, toasted pine nuts, rocket, pesto, orzo  
chive and dill potato: new potatoes, mayonnaise and crème fraiche, celery, red onion  
southern style chicken strips  
rainbow and apple slaw  
cut fruit platter

***Fork Buffet £22***

artisan bread selection  
lemon and thyme chicken thighs  
mackerel pate, red onion and orange chutney on rye bread  
Greek (v) feta, vine tomato, red onion, cucumber, olives, oregano  
Brazilian sirloin: chimichurri, baby gem, balsamic, red onion, torched cherry tomato  
blueberry pavlova  
white chocolate chip brownie

***Heath (VG) £28***

rosemary and thyme focaccia  
cured celeriac  
almond and pine nut pesto  
coronation chickpea, gem, chunky apple, mint, cucumber salad  
salt and pepper roast beetroot  
sun blush, almond pesto tomato arancini  
sun blush tomato, olive and vegan cheese polenta  
bang bang tofu  
spinach sag aloo puff rolls



**PromsVIP £34**

chana fritter, corriander mango chutney (VG)

smoked salmon on blini, dill mascapone

chicken pancetta ballotine, apricot puree

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artisan rolls (VG)

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lemon & thyme chicken

confit salmon, rocket, fennel

roast aubergine provencal (VG)

dill & chive potato salad (VG)

Greek (V) feta, vine tomato, red onion, cucumber, olives, oregano

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

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Eton mess

French chocolate cake (VG)

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

**Ascot50 £48.25**

date, raisin walnut bread (VG)

rosemary and thyme focaccia (VG)

coconut prawn bon bon, sweet chilli glaze

cherry smoked duck skewers

aged strip sirloin, salsa verde

sesame seared tuna: cooked pink, compressed mirin and ginger cucumber,

avocado, jasmine rice, carrot

chicken milanese di parmigiana

roast squash: pearl barley, leek, lemon dill (VG)

coconut chocolate marquis (VG)

plum frangipane

truffle selection

macarons

apple, raisin and ginger chutney

cheeseboard: Cornish brie, Sussex charmer, long clawson, stilton, goats log,  
celery batons, grapes

millers crackers

## Grazing Tables

Fun and always unique for friendly gatherings

Priced per person, minimum numbers apply

Please allow 1 hour set up

### **Classic £12.5**

sandwich selection:  
Caesar chicken, baby gem  
coronation chickpea, pickled red onion, coriander, mixed leaves  
pork, apple and ginger sausage roll  
chipotle chicken thighs  
falafels (VG)  
honeycomb  
crisps  
mature cheddar  
apple, raisin and ginger chutney  
tomato and parmesan cheese straws  
rainbow and apple slaw  
sourdough baguette  
white chocolate chip brownie  
dried citrus fruit

### **Abbey £18.5**

artisan bread (VG)  
Milano salami  
honey roast ham  
pastrami  
chorizo  
mature cheddar  
brie  
apple, raisin and ginger chutney (VG)  
artisan crackers  
roast Mediterranean vegetable quiche  
goats cheese, courgette frittata  
tomato, olive parmesan straws  
citrus dried fruit  
thyme roasted chicken  
mixed marinated olives (VG)  
falafel, hummus wraps (VG)  
freshly cut fruit (VG)  
crudités & hummus (VG)  
white chocolate chip brownie  
mini pecan pie

**Eastern £17**

sticky beef skewers  
vegetable samosa  
onion bhaji (VG)  
chana fritter (VG)  
spinach sag aloo puff rolls (VG)  
sweet potato, spinach red onion pakora (VG)  
lebanese chicken skewers  
raitha  
mango chutney (VG)  
Asian salad boats (VG)  
chicken tempura bao buns  
bang bang cauliflower  
Asian rice crackers  
chilli nuts  
shrimp crackers  
salt and chilli edamame beans

**Dessert £5.5**

white chocolate chip brownie  
tarte au citron  
raspberry Biscoff cheesecake  
orange and almond cake  
macarons  
honeycomb  
truffles

## **Sliders & Bao's**

In the office or your garden, left out on display as 'grab and go' or staff to serve and walk these around

Perfect for standing events

### **Sliders £15**

overnight pulled pork in a brioche slider  
hoisin glazed tempeh ciabatta slider  
sweet potato wedges  
onion rings  
bang bang cauliflower

### **Bao Buns £15**

char sui pork belly  
teriyaki sesame chicken  
jackfruit  
Asian slaw  
shrimp crackers

### **Fully Catered from £200**

uniformed staff to serve

## Luxury Sharer Platters

Our ready to serve luxury platters feature eclectic range of cuisines, including customer favourites and signature products. Each half platter serves 2-4 and full box serves 5-8 guests and we advise 3-5 varieties per group

The elements of these boxes can be used to create a bespoke buffet

half box / full box

### **Charcuterie 250g £29.5 / 500g £59**

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

### **From The Sea £39.5 / £78**

mascarpone salmon roulade x 4 / coconut prawn bon bon, sweet chilli glaze x 4 / dill mackerel pate on toast x 4 / lemon dill mayonnaise / flat bread

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mascarpone salmon roulade x 8 / coconut prawn bon bon, sweet chilli glaze x 8 / dill mackerel pate on toast x 8 / taramasalata / flat bread

### **The British Board £26.11/ £46.86**

100g pork, honey, apple and ginger sausage rolls x 4 / sage scotch eggs x 4 / chicken, mature cheddar and leek pies x 2 / supplied with grain mustard mayonnaise and piccalilli

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100g pork, honey, apple and ginger sausage rolls x 8 / sage scotch eggs x 8 / chicken, mature cheddar and leek pies x 4 / supplied with grain mustard mayonnaise and piccalilli

### **Middle Eastern £25 / £49**

Lebanese chicken skewers x 4 / classic hummus / flat bread / tomato sumac feta / chickpea falafels x 4 / mixed olives / harissa mayo

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

### **Antipasto Misto £28.96 / £52**

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

### **Ploughman's £25 / £48**

200g black treacle ham / Sussex charmer / long clawson stilton / rustic bread / chicken, mature cheddar and leek pies x 4 / apple raisin ginger chutney

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400g black treacle ham / Sussex charmer / long clawson stilton / rustic bread / chicken, mature cheddar and leek pies x 8 / apple raisin ginger chutney

**On The Grill £25 / £48.86**

beef and lamb koftas x 3 / chipotle chicken skewers x 6 / raita dip

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

**South Indian (V) £26.25 / £49.5**

vegetable samosa x 4 / onion bhaji x 3 / chana fritter x 3 / tandoori paneer skewers x 3 / raita / mango chutney / Asian salad

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

**Vegan On The Grill (VG) £18 / £35**

siracha tempeh skewers x 3 / sweet potato, spinach red onion pakora x 3

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

**Plant Vitalis (VG) £21 / £40**

spinach sag aloo puff rolls x 3 / classic hummus / flat bread / falafel x4 / Italian olives / dolmades x 8

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

**Contented Vegan (VG) £21 / £39**

smashed avocado and chilli bruschetta x 3 / sunblush tomato, olive and vegan cheese polenta x 3 / roast Mediterranean veg wraps x 3

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

**750g Crudités Platter (VG) £16**

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

**Cheese Board 350g / 700g (V) £20 / £39.75**

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

**Dessert Platter £14 / £27.5**

8 pieces, x3 selections – sample menu  
white chocolate chip brownie / orange and almond cake / tarte au citron

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15 pieces, x3 selections – sample menu  
white chocolate chip brownie / orange and almond cake / tarte au citron

## Salads

Freshly prepared using premium ingredients, ideal for pairing with our luxury sharer platters for corporate events or celebrations.

Served in bio degradable platters, half box suitable for 2-4 and full box for 5-8 people

half box / full box

**Green (VG) £16 / £30**

mixed leaves, avocado and cucumber, artichoke

**Mint Olive Oil New Potatoes (VG) £13.5 / £25**

new potatoes, olive oil, red onion, mint

**½ Side Poached Salmon £35 / £68 \***

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

**Moroccan Style Couscous (VG) £17.5 / £32.5**

roast aubergine, sun blush tomato, carrot

**Brazilian Sirloin 400g £28 / £52 \***

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

**Chicken Caesar £18 / £32.5**

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

**Greek (V) £16 / £30**

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

**Roast Beetroot, Broccoli and Almond (VG) £18.5 / £35**

steamed green beans and broccoli, roast beetroot, flaked almonds

**Sesame Seared Tuna £24 / £44 \***

cooked pink, compressed mirin and ginger cucumber, avocado, jasmine rice, carrot

**Prosciutto £21 / £40**

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

**Caprese (V) £16 / £30**

sunblush and vine tomato, mozzarella, rocket and basil

**Pear & Stilton (V) £21 / £40**

conference pear, blue cheese, walnut, little gem

**Smoked Salmon £21 / £40 \***

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

**Roast Squash (VG) £18 / £35**

pearl barley, leek, lemon dill

**Chive and Dill Potato (V) £16 / £30**

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

\*Supplement added to packages



## Puddings

Our puddings are the perfect addition to your buffets, served individually or sharing style. Priced per dessert

Pavlova, seasonal berries, Chantilly £5.5

Banana tartin, butterscotch sauce £5

Mint chocolate torte, candied walnuts £6

Banoffee pie, caramel, chocolate £5

Orange blossom cake, g/f, d/f £5.5

Eton mess pots, meringue, mixed berries £4.75

White chocolate chip brownie £4.5

Mocha cake, orange syrup £5

Strawberry fool pots, vanilla cream £5

Espresso martini pots, vodka, espresso £7

Peach pots: maple, cinnamon soya yoghurt, toasted almond (VG) £5.5

Fruit pots: blueberry cream, granola mint £4

Plum frangipane £6.5

Biscoff cheesecake: raspberry compote £5.75

Coconut marquise: stemmed blueberry, ginger, mint oil (vg, g/f) £5.75

Summer cake: vanilla sponge Cornish clotted cream, summer berries £4.5

### **Cheese Board 700g £39.75**

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

### **Dessert Platter £27.5**

Finger Daily Chef's selection – sample menu  
white chocolate chip caramel brownie x 5 / orange and almond cake x 5 / pecan pie x 5