



Whether it be a wrap party, meeting or production catering, our team are dedicated to providing high quality hospitality to cater for your every need!

BREAKFAST

Perfect for those morning meetings to kick start the day!

Prices below are per person

Breakfast Baps

Choose from brioche or flour bun

All in one (Bacon, sausage and egg)

Bacon

Cumberland Sausage

(V) Egg

(VE) Vegetable sausage

(V) Bircher

muesli, apple juice, orange zest, hazelnuts and almonds

topped with seasonal fresh fruit

(V) Greek style yoghurt

topped with mix berries compote

(V) Fruit Pot

seasonal fresh diced fruit pot

(V) Fruit Platter (serves 8 people)

Freshly prepared seasonal fruit selection

(V) Pastries

Croissant, Almond Croissant, Pain au Chocolat, Pain au Raisin

BEVERAGES

To compliment your food, because what's a croissant without a coffee

Hot Drinks

Choice of filter coffee, breakfast tea, Earl Grey, herbal & fruit teas

Soft Drinks

Coca Cola 330ml glass bottle

Diet Cola 330ml glass bottle

San Pellegrino orange/lemon 330ml can

Still or sparkling water 330ml glass bottle

Still or sparkling water 750ml glass bottle

Fruit Juices

Orange, cranberry, apple, pineapple

Per glass

2litre jug

DELI SANDWICHES & WRAPS

Tasty & ideal option for those working lunches!

Served on a selection of artisan breads & wraps

Choose 4 from the selection below:

Italian salami, Cheddar cheese & rocket mayo

Chicken, spinach & green pesto

Somerset brie & bacon

Honey roast ham & Cheddar cheese

Sausage, mustard mayo & fried onions

Smoked salmon, cucumber & cream cheese

Tuna, mayo & cucumber

(V) Goat cheese & red onion chutney

(V) Brie & cranberry

(V) Hummus, roasted peppers & baby spinach

(V) Tomato, mozzarella & green pesto

PLATTERS

Great for sharing with colleagues & friends!

Mediterranean

Grilled chorizo, calamari, aioli, olives, flat bread, baba

ghanoush, piquant peppers filled with ricotta cheese

(V) Vegetarian Mediterranean

Grilled halloumi cheese, falafel, olives, flat bread, baba

ghanoush, piquant peppers filled with ricotta cheese

Oriental

Tempura prawns, chicken satay with satay sauce, spring rolls

with sweet chilli sauce, samosas & prawn crackers

(V) Cheese Board

selection of cheeses with crackers & grapes

SUPER SALADS

Perfect for those looking for a lighter lunch!

Choose 4 from the selection below:

Flaked tuna with green beans, new potatoes & marinated

olives

(V) Crumbled feta cheese with puy lentils & sun blush

tomatoes

(V) Grilled haloumi with giant couscous, butternut squash &

roast peppers

(V) Chick peas, plum tomatoes, chopped coriander, red pepper

and baby spinach

Chicken & chorizo with new potatoes & homemade ranch

dressing

Greek with feta cheese, olives, capers, red onion & olive oil

dressing

CREW CATERING

All you need for crew & production catering!

Carefully tailored by our team of chefs, we'll produce tasty dishes to fulfil your production catering needs. All dishes are suggestive and not limited to these choices.

OPTION 1 - LIGHT LUNCH

Sandwich & Soup

Selection of Club made sandwiches & wraps with our delicious

soup of the day

Jacket Potatoes

Cheese

Baked beans

Coleslaw

Tuna mayonnaise

Beef chilli con carne with sour cream

OPTION 2 - MAIN HOT DISHES

Includes all from Option 1, plus choose any

2-3 from the main dishes listed below

Beef Dishes

Beef Burrito

in a tortilla wrap with sour cream & tomato salsa

Beef Lasagne

served with chips & garlic bread

Beef Stew

served with bread & butter

Beef in Black Bean Sauce

served with chop suey noodles

Chicken Dishes

Thai Green Chicken Curry

served with basmati rice & shrimp chips

Teriyaki Chicken

served with basmati rice or noodles

Chicken Chow Mein

served with chop suey noodles

Chicken Fajitas

in a tortilla wrap with sour cream & tomato salsa

Chicken Tikka Masala

served with basmati rice & naan bread

Lamb Dishes

Lamb Moussaka

served with chips & garlic bread

Lamb Rogan Josh

served with basmati rice & naan bread

Pork Dishes

BBQ Pulled Pork Burger

served with chips & apple slaw

Stir Fried Minced Pork

served with chop suey noodles

Sausage & Mash

served with steamed vegetables & onion gravy

Vegetarian & Vegan Dishes

(V) Mac 'n' Cheese

served with chips & garlic bread

(V) Spinach & Ricotta Lasagne

served with chips & garlic bread

(V) Quorn Fajitas

in a tortilla wrap with sour cream & tomato salsa

(VE) Asian Style Chop Suey

with flour noodles

(VE) BBQ Pulled Jackfruit Burger

served with chips & apple slaw

(VE) Butternut Squash & Sweet Potato Curry

served with basmati rice & naan bread

(VE) Sweet Potato Falafel Wrap

with hummus & roasted peppers, served with a side salad

(VE) Vegetable Sausage & Mash

served with steamed vegetables & onion gravy

CANAPES

Elegant & scrumptious bitesize delights!

Option 1

Chicken satay skewer with peanut sauce

(V) Mini vegetable spring rolls with sweet chilli dip

Mini cocktail sausages with honey glaze & sesame seeds

(V) Selection of flavoured hummus with flatbread

(V) Mini vegetable samosa with coconut chutney

Option 2

Mini beef burger in a toasted brioche bun with sriracha mayo & hot guindilla pepper

Basil chicken skewer with homemade tomato salsa

Lemon king prawn skewer with sweet chilli jam

(V) Mini vegetable spring rolls with sweet chilli dip

(V) Mini vegetable samosa with coconut chutney

(V) Roasted red pepper, mozzarella & green pesto crostini

(V) Grilled halloumi skewer

All prices listed are exclusive of VAT and must be agreed in writing prior to the start of the event.