

## CORPORATE CATERING MENU

We offer free weekday delivery for orders over £20.00 locally.  
Delivery £10.00 at weekends within 5 mile radius.

**Please note that all prices exclude VAT.**

## HOT AND COLD DRINKS

Chilled fruit juice, cranberry, apple or orange £2 per litre + VAT. A selection of bottled and canned soft drinks and small bottled waters are available for £1 each+ VAT. Flasks of tea and coffee £14.00 per 5 litre jug including milk and sugar + VAT.

## EARLY STARTER BREAKFAST PLATTERS

Mini bite sized Danish pastries such as mini cinnamon whirls, mini apple trellis, mini custard squares, pain au chocolat.  
(£1.10 per head + VAT)

Large freshly baked Danish pastries such as raspberry trellis, apricot custard, Belgian bun, croissant with jam and butter.  
(£1.75 per head + VAT)

Hot bacon and sausage sandwiches from £3.95 per head + VAT.

Ideally accompanied by our seasonal fruit platter.

## SALAD BOWL OF THE DAY £2.50 PER HEAD + VAT

(To accompany any of our menus for a refreshing change!)

Greek feta salad, mixed English summer salad, pasta with pesto and pine nuts, our famous homemade coleslaw, Moroccan style couscous, Chinese noodle salad and other seasonal specialities. Salads are dependent on the most seasonal and fresh produce available. Please ask for our salad of the day.

## SALAD PLATTER £4.50 PER HEAD + VAT

(Suitable for special diets)

Additional gluten free bar or cake £1.10 per head + VAT.

## HEALTHY OPTION PLATTER £2.75 PER HEAD + VAT (V)

Crunchy colourful vegetable crudités and dips for a healthier alternative.

## SEASONAL FRUIT PLATTER £4.75 PER HEAD + VAT (V)

Platter of tropical and seasonal fruit cut into bite sized pieces, with a yoghurt dip.

## HOMEMADE CAKE PLATTER £4.75 PER HEAD + VAT (V)

Our signature homemade mini cakes, cookies, flapjacks, and sweets served as easy to eat portions (4 pieces per person).

## SIMPLY SANDWICH PLATTER £4.75 PER HEAD + VAT

(Including a selection of vegetarian sandwiches)

Allowing a round and a half per person. A selection of freshly made granary or white bread sandwiches filled with handmade fillings such as tuna mayonnaise, egg mayonnaise with cress, Cheddar cheese & tomato, houmous & roasted red pepper, chicken salad, cream cheese & cucumber and Coronation chicken.

## CHEESEBOARD PLATTER £5.95 PER HEAD + VAT (V)

A selection of cheeses and chutneys served with rustic bread, crackers and butter, garnished with grapes.

An ideal accompaniment to our sandwich platters.

## 5 STAR SANDWICH PLATTER £6.50 PER HEAD + VAT

Freshly made granary and white bread sandwiches with handmade quality fillings such as Brie and bacon, Cheddar cheese and tomato with pickle, chicken and pesto mayonnaise, Cajun chicken and mint mayonnaise, chicken with stuffing, prawn with Marie Rose sauce, free range egg mayo and cress, roast ham and mustard, houmous and sun blush tomatoes. Accompanied by pork pie and handmade Scotch egg pieces.

## GRAB AND GO MENU £7.50 PER HEAD + VAT

A selection of white and granary baguettes (whole) with a mixture of fillings such as Cheddar cheese and coleslaw, ham and salad, Chicken and stuffing, Egg mayo and cress, tuna and cucumber.

A bag of Real chips Co lightly salted crisps

A chocolate bar **or** large slice of homemade cake, flapjacks etc.

A can of drink (Coca cola, Diet coke)

A piece of fruit (Bananas, apples, pears, peaches)

## CLASSIC BUSINESS LUNCH £7.95 PER HEAD + VAT

A selection of sandwiches made from freshly baked white and granary bread, accompanied by our varying daily special bread option, such as mini freshly baked rolls, wraps, mini ciabatta and focaccia. These are filled with a selection of homemade fillings, such as Cheddar cheese & tomato, roast ham & pickle, egg mayonnaise & cress, tuna mayonnaise & sweetcorn.

Hand cooked potato chips.

Our signature homemade mini decorated cakes and sweets and a platter of tropical and seasonal fruit cut into bite sized pieces with yoghurt dip.

## ANTIPASTI PLATTER £7.50 PER HEAD + VAT

(MIN. 10 PEOPLE)

A selection of cold meats, such as roast turkey, Applewood smoked ham, and antipasti style meats arranged on a platter with sliced cheeses, homemade coleslaw and chutneys garnished with grapes. All served with rustic bread, crackers and butter.

## DELI MEATS LUNCH £9.95 PER HEAD + VAT

(MIN. 10 PEOPLE)

A selection of cold meats, such as roast turkey breast, breaded gammon ham, and antipasti style meats arranged on a platter with 3 different cheeses, homemade coleslaw and chutneys garnished with grapes. All served with rustic bread and butter.

Hand cooked potato chips.

A selection of 2 homemade salads of the day such as pesto pasta salad, potato salad, Greek feta salad, mixed leaf salad, Moroccan style couscous.

## HOT BAKED POTATO LUNCH £9.95 PER HEAD + VAT

(MIN. 10 PEOPLE)

Hot baked potatoes delivered wrapped in foil with a selection of 2 homemade salads such as pasta pesto salad, potato salad, Greek feta salad, mixed leaf salad, Moroccan style couscous.

A selection of 2 cold meats such as sliced roast ham and Coronation Chicken.

Our signature homemade mini decorated cakes and sweets and a platter of tropical and seasonal fruit cut into bite sized pieces with yoghurt dip.

## DELUXE BUSINESS LUNCH £9.95 PER HEAD + VAT

A selection of sandwiches made from freshly baked white and granary bread, accompanied by our varying daily special bread option, such as mini freshly baked rolls, wraps, mini ciabatta and focaccia.

These are filled with a selection of homemade luxury fillings such as rare roast beef & horseradish, turkey & cranberry sauce, Cheddar cheese & homemade coleslaw, houmous & sun-dried tomato, prawns with Marie rose sauce & mixed leaves. This includes a variety of vegetarian, fish and locally sourced meats.

4 savouries of the day, for example mini sausage turnovers with chutney, prawn tartlets, chicken satays and mini quiches.

Our signature homemade mini cakes and sweets and a platter of tropical and seasonal fruit cut into bite sized pieces with yoghurt dip.

