



# Corporate Catering **BROCHURE**

[www.corporatecat.co.uk](http://www.corporatecat.co.uk)



**Locally** sourced x  
Crafted with **artistry**



## Management & Ownership

Corporate Catering was established in 2013 to provide high-quality catering services to businesses in the Thames Valley region & West London. We are a family-owned business run by husband & wife team Ian & Lindsey Beagle, who combined have 78 years of experience in hospitality & catering services. Director is Ian Beagle, who is City & Guilds 706/1/2/3 trained & holds a BSc in International Culinary Arts. Lindsey Beagle holds an HND in Hotel, Catering and Institutional Management and BSc (Hons) in Environmental Science.

## What we do

We are a boutique caterer and provide bespoke catering for hospitality and training tailored to our client's requirements. We provide corporate catering, including breakfasts, brunches, lunches, afternoon tea, and evening meals. We also cater for "occasions" such as canape receptions, BBQs themed events and product launches. We also offer a fruit delivery service to our customers.

## Our mission

To provide outstanding food, whatever the occasion. Sometimes it's the little things that make the biggest difference. We have always prided ourselves on being different and ensuring that whatever our customers ask for, we know that we can cope without letting our high standards slip.

## Core values

The foundation of our business is built on integrity and the quality of our services. Corporate Catering is a team dedicated to servicing and supporting today's business market's evolving needs and expectations concerning food services. Our commitment is to our customers' satisfaction.

As caterers, we know we have a significant role in the food chain both as procurers and providers of food. We recognise our responsibility to provide healthy and sustainable food to our customers. We will promote healthy and sustainable practices in all aspects of our food sourcing, production, and service.

The health and well-being of our employees is essential to us. We strive to provide a working environment that promotes talent and culinary creativity through personal development. Corporate Catering is committed to leading the industry in minimising the impact of its activities on the environment. The company accepts responsibility for its operations' effects on the local and global environment and is dedicated to reducing them.

## Our quality policies include

- Food Hygiene Rating 5 (Buckinghamshire County Council)
- Avetta Approved (supply chain risk management)
- Apleona Approved (supply chain risk management)
- Due Diligence policy
- HACCP
- Quality Management
- Covid-19 Safety trained
- Sustainability & Environmental policy

**WE'RE  
MEMBERS OF**



**NCASS**  
NATIONWIDE  
CATERERS  
ASSOCIATION  
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# Welcome

Welcome to our new brochure; we look forward to serving our customers once again as life returns to some normality. Our objective remains to provide a personal service of the highest standard to all our customers to ensure you receive the highest quality food tailored to your specific needs.

## FAQ's

**Office Hours** – Our office hours are 8 am – 5 pm; however, our kitchen operates longer hours and can be contacted on **01753 650103** in an emergency.

**Ordering** - Please place your order by email by noon the day before the food is required. Email us at **orders@corporatecat.co.uk**. You will receive a confirmation by email. If you do not receive the confirmation, please call us on **01753 650103**. Please ensure you put the date you require the food as the subject header.

**Minimum Order** - Please note that a minimum order of 6 persons applies to each menu/menu item unless otherwise specified or we have a prior arrangement with our customers who regularly utilise our services. Please get in touch with us for further information.

**Cancellations** – You may cancel your order up to 24 hours before your event (working day only) and not be charged. Less than 24 hours' notice will incur a charge of 100%. This does not apply to special orders or events. Please refer to our terms and conditions at the back of the brochure.

**Delivery** - Our drivers will take the food to the designated area and place it where you require it. Our service does not include clearing down and disposing of food waste. We expect our china to be washed and ready for collection the following day. We can provide service staff at a charge.

**Delivery Charges** – Due to recent fuel price rises, we are now charging a flat fee for delivery within our delivery area of **£5.00** (excluding VAT) **per delivery**. Outside of this area, the charge is POA

**Dietary Requirements** – We can cater for special diets; for example, if you have vegetarians, gluten or dairy-free attending, please let us know at the time of booking to accommodate their needs. We can also cater for halal if required. Please note that there is a supplement for Gluten Free meals that include bread of £2.00 per head.

**China and Crockery and Service equipment** – We provide china with our lunches at no charge; our food is also served on china. We expect all our property to be ready for collection the day following the event. If we have to return more than once to collect, an extra collection charge will be incurred. We will also charge for missing equipment.

**Food allergies and intolerances** – Our busy kitchens endeavour to take all reasonable steps to avoid any risk of cross-contamination; however, we cannot guarantee that our food is 100% free from a specific allergen. It is therefore crucial that you inform us of any food allergies and intolerances at the time of booking so that we can ensure the food is prepared safely. **A complete allergen list is available on request**

**Policy** – Copies of our indemnity and liability insurances (10 million) are available upon request. Our Environmental, HACCP, and Anti-slavery policies are also available upon request.

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*bon appetit*

# Breakfast and brunch

## Set Menus

Our set breakfast menus offer a simple way to cater for your guests without having to plan the menu. The minimum order per menu is six persons unless otherwise stated.

### Full English Breakfast (Served Hot)

Cumberland sausage (Vegan version available)  
smoked back bacon  
scrambled or fried eggs  
sautéed mushrooms  
hash brown  
baked beans  
grilled tomatoes  
toast/bread rolls & butter  
ketchup & brown sauce



BKM01 per head £11.50

### The Working Breakfast

A choice of back bacon, Cumberland sausages or vegetarian sausages in a crusty or soft roll (served hot)  
tomato ketchup & brown sauce  
Fresh fruit kebab  
Freshly baked mini continental breakfast pastries served with butter & preserve  
Yoghurt pot selection



BKM02 per head £9.50

### The Continental Breakfast

Sliced continental meats & cheeses  
Continental sliced bread selection  
Freshly baked butter croissant served with butter & strawberry preserve  
Sliced fruit and berry Selection



BKM03 per head £10.50

### The Grazing Brunch

Serrano ham and Swiss cheese-filled croissants  
Chocolate brioche, blueberry muffins  
Yoghurt & granola pots  
Sliced fruits and berries

### Viennoiserie Selection

A Selection of full-size home-baked, pain au raisin, pain au chocolat, Danish pastries, almond croissant, chocolate & vanilla twists, butter croissant & preserve  
(2 per person)



BKM04 per head £10.50

BKM05 per head £4.50

## Hot Breakfast Items (minimum 6 persons per menu item)



<b>Bacon-filled roll</b>	Two smoked back bacon rashers served with a freshly baked crusty Vienna roll with ketchup and brown sauce	BK01	<b>£4.00</b>	Each
<b>Sausage filled roll</b>	Two Cumberland sausages with a freshly baked Vienna roll ( <i>ketchup &amp; brown sauce</i> )	BK02	<b>£4.00</b>	Each
<b>Breakfast panini</b>	Egg, cheese, bacon, pesto & sundried tomato filled toasted panini	BK03	<b>£4.75</b>	Each
<b>Smoked bacon &amp; swiss cheese panini</b>	Freshly baked panini bread toasted and filled with bacon & swiss cheese (add mushrooms or tomato £0.50p each)	BK04	<b>£4.75</b>	Each
<b>Puff pastry sausage roll</b>	Freshly baked hot seven-inch sausage roll – in a crispy puff pastry case ( <i>ketchup sauce</i> )	BK05	<b>£2.95</b>	Each
<b>Breakfast wrap</b>	Tortilla wrap filled with back bacon & free-range egg omelette (ketchup & brown sauce)	BK06	<b>£4.75</b>	Each
<b>Singapore bee hoon</b>	Rice noodles with an omelette, stir-fried with vegetables & chicken, soy & oyster sauce	BK07	<b>£7.50</b>	Each
<b>Bánh mì</b>	Vietnamese Breakfast roll with eggs, bacon, pickled daikon, carrots, coriander, chilli, and mayonnaise.	BK08	<b>£4.95</b>	Each

## Vegetarian & vegan selection (minimum 6 persons per menu item)



<b>Vegetarian sausage roll</b>	Lincolnshire vegetarian sausages served in a crusty roll ( <i>ketchup &amp; brown sauce</i> )	BKV1	<b>£4.00</b>	Each
<b>Mushroom, tomato &amp; potato rosti ciabatta</b>	portobello and chestnut mushrooms with a potato rosti, tomato and spinach in our rustic ciabatta roll (vegan)	BKV2	<b>£4.95</b>	Each
<b>Vegetarian, breakfast roll</b>	mature cheddar, spring onion & feta frittata – served with baked beans and crusty bread	BKV3	<b>£4.75</b>	Each
<b>Avocado veggie panini</b>	stuffed with melting mozzarella, shallot, mushrooms, cherry tomatoes, kale on a bed of smashed avocado	BKV4	<b>£5.50</b>	Each
<b>Pimp your porridge</b>	steel-cut porridge oats (minimum 10 persons) served with a selection of fresh toppings –banana cinnamon & honey or seeds & berries (vegan)	BKV5	<b>£4.50</b>	Each
<b>Roti canai</b>	Asian vegetable curry (vegan) served with crispy flatbread	BKV6	<b>£6.95</b>	Each
<b>Shakshuka baked eggs with flatbread</b>	baked eggs in fragrant tomato sauce, cherry tomato, red onion, olive oil, eggs and garlic and diced bell pepper.	BKV7	<b>£4.95</b>	Each



## Cold individual Breakfast Items (minimum 6 persons per menu item)



<b>Granola layer pot</b>	Granola Greek yoghurt, toasted nut & berry coulis layered pot	BK09	<b>£3.95</b>	Each
<b>Granola, yoghurt &amp; berry pot</b>	Granola with bio Live Greek yoghurt & fresh berry pot (Honey on the side)	BK10	<b>£3.50</b>	Each
<b>Muesli, yoghurt &amp; berry pot</b>	Muesli with bio live Greek yoghurt & fresh berry pot (Honey on the side)	BK11	<b>£3.50</b>	Each
<b>Grapefruit &amp; mango fruit salad</b>	Pink grapefruit & mango salad with ginger lime and star anise dressing	BK12	<b>£3.95</b>	Each
<b>Rachels organic yoghurt pot</b>	Individual organic yoghurt pot selection, strawberry, cherry, peach, vanilla, (min 6 per flavour)	BK13	<b>£1.95</b>	Each
<b>Fruit salad deli pot</b>	Individual fruit salad Deli Pots	BK14	<b>£3.95</b>	Each
<b>Yoghurt &amp; fresh berry pots</b>	Organic natural yoghurt with fresh seasonal berries	BK15	<b>£2.95</b>	Each
<b>Alpro vegan yoghurts</b>	Greek-style -Strawberry, Blueberry, Mango or Passionfruit  (Dairy & gluten-free- contains soya)	BK16	<b>£1.50</b>	Each
<b>Plenish breakfast shots</b>	Ginger-immunity /Turmeric-Defence/Berry – Gut health (60ML each)	BK17	<b>£2.75</b>	Each

## Breakfast - Fresh In-house Bakery



<b>Continental breakfast pastries</b>	A selection of full-size viennoiserie, pain au raisin, pain au chocolate, blueberry & custard plait, chocolate & vanilla twists	BK18	<b>£2.25</b>	Each
<b>Butter croissant</b>	Freshly baked french butter croissant & preserve	BK19	<b>£2.25</b>	Each
<b>Tulip muffins</b>	Triple Chocolate, Apricot, blueberry and Salted Caramel	BK20	<b>£2.95</b>	Each
<b>Chocolate and vanilla twist</b>	Freshly baked chocolate & vanilla twists	BK21	<b>£2.25</b>	Each
<b>Apricot croissant</b>	Freshly baked and glazed apricot croissant	BK22	<b>£2.25</b>	Each
<b>Boulangerie mini danish</b>	vanilla crown, maple & pecan plait, raspberry crown, cinnamon swirl & apple lattice. (2 each)	BK23	<b>£2.25</b>	Each
<b>Mini gourmandises</b>	A selection of miniature Viennese pastry, cinnamon custard swirls, cranberry twists, chocolate chip custard twists and butter croissants ( 3 each)	BK24	<b>£2.95</b>	Head

## Beverages – Hot and Cold



### Juices

<b>Pure Orange Juice</b>	Orange Juice from concentrate	BV01	<b>£2.50</b>	Litre
<b>Pure Apple Juice</b>	Apple Juice from Concentrate	BV02	<b>£2.50</b>	Litre
<b>Flawsome! Orange Juice</b>	9 forgotten oranges cold-pressed into delicious juice	BV03	<b>£3.95</b>	750ml
<b>Flawsome! Sweet &amp; Sour Apple Juice</b>	9 forgotten apples cold-pressed into delicious juice	BV04	<b>£3.95</b>	750ml
<b>Flawsome! Apple &amp; Super Berries</b>	7.5 forgotten apples, 135 berries cold-pressed into a delicious juice	BV05	<b>£3.95</b>	750ml
<b>Innocent individual juices</b>	Orange juice, apple juice, apple and mango juice,	BV06	<b>£2.50</b>	330ml
<b>Pure orange/apple juice</b>	Orange/Apple Juice from concentrate with straws	BV07	<b>£1.50</b>	200ml

### Water

<b>Still Mineral water</b>	Harrogate still spring water glass bottle	BV08	<b>£2.75</b>	750ml
<b>Sparkling mineral water</b>	Harrogate sparkling spring water glass bottle	BV09	<b>£2.75</b>	750ml
<b>Still Mineral Water</b>	Harrogate still spring water glass small ind bottle	BV10	<b>£1.50</b>	330ml
<b>Sparkling mineral water</b>	Harrogate sparkling spring water small ind bottle	BV11	<b>£1.50</b>	330ml

### Canned soft drinks

<b>Full-sugar soft drinks</b>	Coca cola originl taste, Fanta, Rio, Sprite	BV13	<b>£1.50</b>	330ml
<b>Diet/sugar-free soft drinks</b>	Diet Coke, Coke Zero,7up free, tango sugar-free, Rio, pepsi max	BV14	<b>£1.50</b>	330ml

### Speciality (minimum order 6)

<b>Kombucha</b>	Good Earth – Ginger & Lemon ( <b>organic</b> )	BV15	<b>£4.50</b>	275ml
<b>Kombucha</b>	Good Earth – Pomegranate & Blueberry ( <b>organic</b> )	BV16	<b>£4.50</b>	275ml
<b>Bottle Green Sparkling</b>	Elderflower Presse, Ginger & Lemongrass Presse, Bramble Presse, Summer Raspberry Presse	BV17	<b>£4.50</b>	750ml
<b>Innocent smoothie</b>	Recharge, Energise, Invigorate	BV18	<b>£2.95</b>	300ml

### Tea and Coffee

<b>Coffee flask</b>	Freshly ground coffee flask (serves 8) includes milk, sugar, cups etc	HBV1	<b>£24.00</b>	1.9L
<b>Tea Selection</b>	English and speciality selection (serves 8) includes milk, sugar, cups etc	HBV2	<b>£22.00</b>	1.9L

### Cookies and Biscuits



<b>Cookies</b>	La Boulangerie freshly baked cookies, baked in-house	SWT01	<b>£1.10</b>	Each
<b>Biscuits</b>	Border Mini packs, light & buttery Viennese Whirls, Light & Buttery Shortbread Rings, Butterscotch Crunch, Divinely Chocolatey Cookies, Crunchy Oat Crumbles	SWT02	<b>£1.20</b>	Packet
<b>Traditional</b>	Selection of traditional biscuits ( 3 per person)	SWT03	<b>£0.95</b>	Head



## Fruit, Cheese and Cakes & Celebration Cakes (minimum 6 persons per menu item)

### Fresh Fruit

Carefully selected to ensure freshness and quality



<b>Seasonal fresh fruit basket</b>	FR01	<b>£1.95</b>	Head
<b>Luxury Prepared fresh fruit platter</b>	FR02	<b>£4.95</b>	Head
<b>Fresh fruit kebab</b>	FR03	<b>£1.95</b>	Each
<b>Grapefruit and mango fruit salad with star anise, ginger and lime</b>	FR04	<b>£3.95</b>	Each
<b>Fruit salad bowl/ pot</b>	FR05	<b>£3.95</b>	Head
<b>Strawberries and cream *</b>	FR06	<b>£2.95</b>	Head
<b>Sliced melon and pineapple</b>	FR07	<b>£2.75</b>	Head
<b>Strawberry kebab &amp; chocolate dipping sauce *</b>	FR08	<b>£2.95</b>	Each
<b>Company Fruit Baskets (40 persons)</b>	FR09	<b>£40.00</b>	Basket

\*These items are only available in season to guarantee natural flavour and sustainability

### Cheeseboard (minimum 6 persons)

Our provincial cheeses have been carefully selected for their unique flavours



<b>Perfect British</b>	A combination of hard, blue & soft cheeses. combining the taste of mature cheddar, Blackstick blue & Somerset brie	CB01	<b>£5.95</b>	Head
	served with grapes, celery, apple chutney & oatcakes, digestives & crackers			



### Cakes and Desserts (minimum order 10 pieces-48 hours notice required)

<b>Pear &amp; almond frangipane (individual)</b>	DSM01	<b>£3.95</b>	Each
<b>Fig plum and almond tart (individual)</b>	DSM02	<b>£3.95</b>	Each
<b>Pecan walnut &amp; blueberry tart (individual)</b>	DSM03	<b>£3.95</b>	Each
<b>St Clements tart (individual)</b>	DSM04	<b>£3.95</b>	Each
<b>White chocolate &amp; raspberry tart (individual)</b>	DSM05	<b>£3.95</b>	Each
<b>Rhubarb and Apple Crumble (individual)</b>	DSM06	<b>£3.95</b>	Each
<b>Salted caramel &amp; chocolate tart (individual)</b>	DSM07	<b>£3.95</b>	Each
<b>Passion fruit &amp; mango delice</b>	DSM08	<b>£3.95</b>	Each
<b>Pyramid of milk chocolate &amp; orange mousse</b>	DSM09	<b>£3.95</b>	Each
<b>Fresh raspberry and white chocolate ingot</b>	DSM10	<b>£3.95</b>	Each
<b>Strawberry and raspberry cheesecake</b>	DSM11	<b>£4.50</b>	Each
<b>Baked vanilla and lemon cheesecake</b>	DSM12	<b>£4.50</b>	Each
<b>Lemon meringue tart</b>	DSM13	<b>£3.50</b>	Each
<b>Profiteroles</b>	DSM14	<b>£3.50</b>	Each
<b>Assorted classic afternoon tea cakes (2 each)</b>	DSM15	<b>£3.50</b>	Each
<b>Assorted luxury afternoon tea cakes (2 each)</b>	DSM16	<b>£4.50</b>	Each
<b>Sliced cake</b>	DSM17	<b>£1.95</b>	Each
<b>Tulip muffins (large)</b>	DSM18	<b>£2.95</b>	Each
<b>Scone with Devonshire clotted cream and preserve</b>	DSM19	<b>£2.50</b>	Each

# Handmade Celebration Cakes

Our fine handmade cake selection uses only high quality natural fresh ingredients. Please note we require a minimum of 72 hours notice for these cake orders. These cakes can be personalised with a plaque (up to 35 characters) or ordered without the plaque. Serves 12-14 persons

<b>Belgian chocolate mousse cake</b>	Rich dark Belgian chocolate mousse on a chocolate sponge base.	HMC1	<b>£35.00</b>	Each
<b>Carrot cake</b>	Classic homestyle carrot cake made with Cinnamon, Nutmeg, and Carrots, iced with an orange cream cheese topping.	HMC2	<b>£35.00</b>	Each
<b>Strawberry sponge cake</b>	Layered Vanilla Sponge sandwiched with fresh cream & strawberry jam finished with Creme Chantilly & Chocolate Curls.	HMC3	<b>£35.00</b>	Each
<b>Chocolate fudge cake</b>	Layered Chocolate Sponge & Chocolate Ganache covered with a rich chocolate topping.	HMC4	<b>£35.00</b>	Each
<b>Special order</b>	We can arrange larger cakes; please enquire	HMC5	<b>POA</b>	Each



## Afternoon Tea (minimum 6 persons)

### Classic Afternoon Tea Menu

CAT01

#### Finger Sandwiches

Cheddar & Chutney [V]  
 Chicken breast with tarragon mayonnaise  
 Egg mayonnaise with watercress,  
 Cream cheese, cucumber and fresh dill [V]  
 Smoked salmon with lemon butter  
 Houmous and roast pepper [V]

#### Homemade Sausage rolls

#### Scones and Pastries

Freshly baked scones  
 Cornish clotted cream and strawberry preserve  
 Assortment of classical seasonal afternoon Tea pastries and cakes

Afternoon Tea Selection

Price per head: £14.00

### Luxury Afternoon Tea Menu

LAT01

#### Finger Sandwiches

Rare roast beef, watercress and horseradish  
 Coronation chicken and salad  
 Smoked salmon, cream cheese and chive  
 Organic ham and mustard, cucumber and  
 lemon butter [V]  
 Houmous and roast pepper [V]  
 Mature cheddar and local chutney [V]

#### Savoury Tartlet Selection

#### Prawn Vol au vents

#### Scones and Pastries

Freshly baked scones  
 Cornish clotted cream and strawberry preserve  
 Assortment of luxury seasonal afternoon Tea pastries and cakes

Afternoon Tea Selection

Price per head: £16.50

**Why not add a bottle of prosecco? POA**

## Training Lunches (minimum 6 persons)

Sandwiches can be changed to filled tortillas (no charge), filled baguettes or bloomer sandwiches for a £1.50 supplement. For a healthier option, substitute the crisps and sweet treats for a bowl of pesto pasta or mixed salad bowl. (There is a surcharge for Gluten-free meals of £2.00 per head)

### Training Lunch Menu A

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Chicken Souvlaki  
Roasted vegetable tart [V]  
Serrano ham with smoked Monterey Jack cheese  
Freshly prepared ¼ cut sandwich selection (4 quarters per person)  
Hand cooked crisps  
Fresh seasonal fruit bowl  
Sweet treat



TRLA £9.95 /head

### Training Lunch Menu B

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Stuffed mushroom with chorizo & olive  
Crispy tortilla rounds with king prawn and guacamole  
Mini lamb shawarma  
Freshly prepared ¼ cut sandwich selection (4 quarters per person)  
Hand cooked crisps  
Fresh seasonal fruit bowl  
Sweet treat



TRLB £9.95 /head

### Training Lunch Menu C

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Beef & Cheddar Sliders  
Southern fried chicken fillet with BBQ dipping sauce  
Carrot, celery & cucumber sticks with blue cheese dip [V]  
Freshly prepared ¼ cut sandwich selection (4 quarters per person)  
Hand cooked crisps  
Fresh seasonal fruit bowl  
Sweet treat



TRLC £9.95 /head

### Training Lunch Menu D

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Jerk chicken skewers with hot pepper sauce  
Sausage roll  
Crispy Thai filo prawns with sweet chilli dipping sauce  
Freshly prepared ¼ cut sandwich selection (4 quarters per person)  
Hand cooked crisps  
Fresh Seasonal fruit bowl  
Sweet treat



TRLD £9.95 /head

### Training Lunch Menu E

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Blinis with smoked salmon, beetroot and horseradish  
Chicken Satay with peanut dipping sauce  
MeltoMowbray's'sMeltoMowbray's'sMeltoMowbray's'sMeltoMowbray's's with sweet pickle  
Freshly prepared ¼ cut sandwich selection(4 quarters per person)  
Hand cooked crisps  
Fresh Seasonal fruit bowl



## Vegetarian Training Lunches (minimum 6 persons)

Our popular training lunches are made up of finger food, sandwiches, crisps, fruit and a sweet treat. Sandwiches can be changed to filled tortillas (no charge), filled baguettes or bloomer sandwiches for a £1.50 supplement. For a healthier option, substitute the crisps and sweet treats for a bowl of pesto pasta or mixed salad bowl. (There is a surcharge for Gluten-free meals of £2.00 per head)

### Vegetarian Training Lunch Menu A

Brie & mushroom tart  
 Roasted aubergine, halloumi rosemary & honey  
 Falafel with hummus  
 Freshly prepared ¼ cut sandwich selection (4 quarters per person)  
 Hand cooked crisps  
 Fresh Seasonal fruit bowl  
 Sweet treat



VTLA

£9.95 /head

### Vegetarian Training Lunch Menu B

Sweet potato, leek & feta frittata  
 Onion bhaji with yoghurt dip  
 Nori seaweed rolls, pickled ginger, seaweed and toasted sesame  
 Freshly prepared ¼ cut sandwich selection (4 quarters per person)  
 Hand cooked crisps  
 Fresh Seasonal fruit bowl  
 Sweet treat



VTLB

£9.95 /head

### Vegetarian Training Lunch Menu C

Feta, olive and cherry tomato sticks  
 Piri potato wedges with salsa  
 Vegetable samosas with mango chutney  
 Freshly prepared ¼ cut sandwich selection  
 (4 quarters per person)  
 Hand cooked crisps  
 Fresh Seasonal fruit bowl  
 Sweet treat



VTLC

£9.95 /head

### Vegetarian Training Lunch Menu D

Corn, tomato & redbean quesadillas  
 Sweet chilli pakoras  
 Shortbread with goats cheese & fig jam  
 Freshly prepared ¼ cut sandwich selection  
 (4 quarters per person)  
 Hand cooked crisps  
 Fresh Seasonal fruit bowl  
 Sweet treat



VTLD

£9.95 /head

# Working Lunch Menus

Our working lunches offer a simple solution, ideal for quick lunch meetings. All our meats are roasted in house using fresh meat joints. Vegetarians/vegans can be catered for; please specify when booking. (Gluten-free bread is available for a surcharge of £2.00)

Fillings include Roast beef, horseradish and lettuce, ham and cheese, chicken mayonnaise and salad, cheddar ploughman's, egg mayonnaise and cress, prawn mayonnaise, tuna mayonnaise and cucumber, turkey and coleslaw, bacon, lettuce and tomato. Have a favourite, not on our list? Then please ask when booking.

## Traditional

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Freshly prepared ¼ cut sandwich selection on seeded, white and wholemeal bread (4 quarters per person)

Hand cooked crisps

Fresh Seasonal fruit

Sweet treat



SLM01

£6.95 /head

## Bloomin' marvellous

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Freshly prepared sandwiches on freshly baked bloomer bread (2 halves per person)

Hand cooked crisps

Fresh Seasonal fruit

Sweet treat



SLM02

£7.50 /head

## Classic Baguette

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Freshly baked and filled demi-baguette (2 halves per person)

Hand cooked crisps

Fresh Seasonal fruit

Sweet treat



SLM03

£7.95 /head

## It's a Wrap!

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Fresh filled supersoft tortilla wraps (2 halves per person)

Hand cooked crisps

Fresh Seasonal fruit

Sweet treat



SLM04

£6.95 /head

## Kind of Special

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Filled freshly baked and filled stonebaked artisan bread

Pain au seigle, pain aux olives, finadors, pain au cereales (3 per person)

Hand cooked crisps

Fresh Seasonal fruit

Sweet treat



SLM05

£8.50 /head



## Savoury Buffet Platters (Serves 8)

Our savoury buffet platters cater for 8 people unless otherwise stated. The price is per platter, ideal for adding to a working lunch or if you want to plan your menu and event.

Chicken satay skewers with peanut dipping sauce (two each)	SPL01	£24.00	Platter
Chicken souvlaki skewers with tzatziki dip	SPL02	£20.00	Platter
Cajun chicken skewers	SPL03	£20.00	Platter
Tandoori chicken skewers	SPL04	£20.00	Platter
Thai green curry chicken skewer	SPL05	£20.00	Platter
Southern-fried Chicken fillet goujons, bbq dipping sauce (three each)	SPL06	£15.95	Platter
Breaded chicken goujons with a ketchup dipping sauce (three each)	SPL07	£18.50	Platter
Sticky chipotle chicken wings (three each)	SPL08	£17.00	Platter
Chicken sliders with mayonnaise, cheese and dill pickle	SPL09	£20.00	Platter
Chicken and vegetable gyozas with a soy dipping sauce (three each)	SPL10	£24.00	Platter
Beef sliders with mayonnaise, cheese and dill pickle	SPL11	£20.00	Platter
Roast beef Yorkshires with horseradish and watercress	SPL12	£16.00	Platter
Beef fajitas with red onion and tabasco	SPL13	£20.00	Platter
Lamb samosas with mango chutney (two each)	SPL14	£19.50	Platter
Lamb shish kebab with mint yoghurt sauce	SPL15	£20.00	Platter
Mini pork hotdogs with American mustard and ketchup	SPL16	£20.00	Platter
Sausage rolls 6 inches	SPL17	£14.00	Platter
Sausage and red onion turnovers	SPL18	£16.00	Platter
Pork souvlaki skewer	SPL19	£20.00	Platter
Chipolata sausages with Honey Dijon mustard mayonnaise	SPL20	£14.00	Platter
Salmon skewers with citrus mayonnaise	SPL21	£30.00	Platter
Oriental king prawns in filo pastry, sweet chilli dipping sauce (two each)	SPL22	£20.00	Platter
Japanese tempura coated pawns	SPL23	£20.00	Platter
Seafood Volauvents – tuna and pepper, prawn mayonnaise (two each)	SPL24	£16.00	Platter
Siracha king prawns served with fresh mango salsa	SPL25	£24.00	Platter
Smoked Salmon, smashed avocado and feta Bruschetta	SPL26	£24.00	Platter
Prawn gyozas with a soy and ginger dipping sauce (three each)	SPL27	£24.00	Platter
Vegetable Spring rolls with sweet chilli dip (two each) [V]	SPL28	£18.00	Platter
Vegetable samosas with mango chutney (two each) [V]	SPL29	£19.50	Platter
Vegetable crudities with hummus dip [V]	SPL30	£22.00	Platter
Vegetable and tofu gyozas with soy and sesame dipping sauce [V]	SPL31	£24.00	Platter
Tomato, onion and basil bruschetta [V]	SPL32	£16.00	Platter
Chargrilled Mediterranean vegetable skewers [V]	SPL33	£24.00	Platter
Provencal tartlets with cherry tomato, mozzarella, olive & basil [V]	SPL34	£20.00	Platter
Pesto halloumi kebabs [V]	SPL35	£24.00	Platter

## Bread Platters (serve 5)

Our filled bread platters are the perfect accompaniment to our savoury platters if you want to plan your menu. All our meats are home roasted; we do not use reformed meats. Gluten-free bread is available at a £1.50 Surcharge per head. These platters are available as meat and fish or vegetarian selection.

<b>Sandwich platter (20 quarters)</b>	BPL01	£18.75	Platter
<b>Tortilla platter (10 halves)</b>	BPL02	£18.75	Platter
<b>Bloomer sandwich platter (10 halves)</b>	BPL03	£20.00	Platter
<b>Ciabatta platter (10 pieces)</b>	BPL04	£20.00	Platter
<b>Speciality French stonebaked roll platter (10 rolls)</b>	BPL05	£25.00	Platter
<b>Baguette Platter ( 10 halves)</b>	BPL06	£23.75	Platter

Why not add, Real hand cooked crisps (CR01) @ £1.20 per head.



## Finger Buffet Set Menus (minimum 6 persons)

Our finger buffets are a perfect way to impress, easy to eat and very popular when entertaining guests. These menus come with assorted sandwiches, which can be swapped out for Greek salad, pasta salad or a mixed seasonal salad or rice salad. Just let us know at the time of booking.

### Finger Buffet Menu A

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Teriyaki pork fillet with toasted sesame seed

Cheddar and parmesan scones with cream cheese, dill and chive [V]

Tandoori chicken skewers

Celery, goats curd and black grape [V]

Chilli garlic prawns

Selection of meat, fish and vegetarian [V] sandwiches



FNGBA

£14.00 /head

### Finger Buffet Menu b

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Mini hot dogs

Salmon fillet sticks with sweet pepper and teriyaki sesame glaze

Leek, sweet potato and feta frittata [V]

Spicy lamb samosas with chutney

Cajun chicken skewer

Selection of meat, fish and vegetarian sandwiches



FNGBB

£14.00 /head

### Finger Buffet Menu C

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Crispy Thai filo prawns with sweet chilli dipping sauce

Toasted Prosciutto, pinenut, mushroom, shaved parmesan on sourdough

Mini salmon burgers with caper mayonnaise

Chicken satay skewers with peanut dipping sauce

Cherry tomato, bocconcini, basil and olive sticks [V]

Caramelised onion, cheese and thyme tart [V]

Selection of meat, fish and vegetarian [V] sandwiches



FNGBC

£16.00 /head

### Finger Buffet Menu D

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Chargrilled halloumi and aubergine kebabs with rosemary [V]

Roast duck Chinese style with accompaniments

Pumpnickel rounds with parma ham and dolcelatte

Steamed king prawn gyozas with potsticker sauce

Piri Piri chicken skewers

Smoked salmon and asparagus spears

Selection of meat, fish and vegetarian [V] sandwiches



FNGBD

£18.00 /head

Why not add, Real hand cooked crisps (CR01) @ £1.20 per head

## Fork Buffets (minimum 6 persons per dish) (served with a bread roll and butter portion)

Our fork buffets are a perfect way to impress, giving guests variety and a choice of fare. This versatile and traditional catering style allows you to mix and match a wide selection of main dishes and salad accompaniments. Prices are per head, and there is a minimum number of 8 per dish

<b>Chicken Tikka Botti</b>	Spiced, fragrant chicken breast served with chargrilled peppers and onions	FBP01	<b>£8.00</b>
<b>Grilled Chicken Breast</b>	Grilled and sliced chicken breast	FBP02	<b>£7.95</b>
<b>Chicken Platter</b>	Cajun Skewers, crumbed fillet, hickory drumsticks,	FBP03	<b>£7.50</b>
<b>Coronation Chicken</b>	Chicken breast served in a mild curry and coconut sauce with toasted almonds	FBP04	<b>£7.50</b>
<b>Seared Salmon Fillet</b>	Seared salmon fillet with lemon and wild rocket mayonnaise	FBP05	<b>£9.50</b>
<b>Roast Beef</b>	Sliced roast aged beef served with fresh watercress & horseradish cream	FBP06	<b>£7.50</b>
<b>Roast Turkey Breast</b>	Sliced breast of turkey with sage and onion stuffing	FBP07	<b>£7.50</b>
<b>Gammon Ham</b>	Natural gammon ham sliced served with apple chutney	FBP08	<b>£6.00</b>
<b>Grilled Souvlaki Pork</b>	with lemon and oregano and crushed white beans, onions and parsley	FBP09	<b>£8.95</b>
<b>Sliced Meat Platter</b>	Roast Aged beef, turkey breast & smoked sliced gammon ham	FBP10	<b>£9.00</b>
<b>Fish Platter</b>	Poached salmon, prawn mayonnaise, smoked salmon, peppered mackerel with fresh lemon, capers and citrus mayonnaise	FBP11	<b>£10.00</b>
<b>Charcuterie Selection</b>	Prosciutto, Italian bresaola, Salami, Mortadella with bread and olives	FBP12	<b>£7.50</b>
<b>Sliced Cheese Platter</b>	A selection of English and continental sliced cheeses served with wafer bread and pickles and chutneys [V]	FBP13	<b>£6.95</b>
<b>Vegetarian Platter</b>	Individual tart selection, Spanish tortilla, grilled halloumi [V]	FBP14	<b>£8.50</b>
<b>Chargrilled Cauliflower Steak</b>	Chargrilled fresh cauliflower tahini & yoghurt dressing with preserved lemon & toasted almond flakes [V]	FBP15	<b>£6.95</b>
<b>Avocado Pear</b>	Fresh avocado pear, lime vinaigrette, watercress, pumpkin seeds and burnt orange [V]	FBP16	<b>£7.50</b>
<b>American Cobb</b>	sliced chicken breast, hard-boiled egg, cherry tomato, sweetcorn, bacon and avocado on a bed of romaine lettuce with creamy ranch dressing.	FBP17	<b>£7.50</b>

## Set Fork Buffet Menus (minimum 6 persons) Served with bread roll and butter

<b>Fork Buffet A</b> FORK1	<b>Fork Buffet B</b> FORK2
Jerk salmon with smashed avocado guacamole	Roast saddle of turkey served with sage and onion stuffing & homemade piccalilli
Grilled chicken breast with miso dressing	Garlic, ginger and chilli king prawn skewers (4)
Beetroot salad with fresh watercress, orange segments, thyme and orange vinaigrette	Italian prosciutto with kalamata olives and dolcelatte cheese
Crispy romaine salad leaf, croutons, dried onions Sundried tomatoes and ranch dressing	Poached asparagus with crispy panko crumb, chopped egg & cold-pressed rapeseed oil
Superfood salad	Charred sweetcorn Kernal coleslaw
Mixed grains, grated carrot, broccoli, black eye beans, peanuts, peas, dried cranberries	Penne pasta with hazelnut pesto, toasted pinenuts and cherry plum tomatoes
Tomato salad with wild rocket, capers, pecorino cheese and chargrilled red onions	Roasted vegetable salad with curly kale and balsamic vinegar dressing
<b>Price per head £22.00</b>	<b>Price per head £28.00</b>

## Salads – The Classics (minimum order of 6 portions per salad)

Our freshly prepared salads are the perfect accompaniment to all our lunches.



<b>Seasonal Mixed salad</b>	Mixed salad leaf with cucumber, tomato, red onion, radish dressing on the side	SLD01	<b>£2.75</b>	Portion
<b>Mixed Leaf</b>	A selection of mixed leaves served with a shallot vinaigrette	SLD02	<b>£2.25</b>	Portion
<b>Classic Greek</b>	Vine tomatoes, cucumber, red onion, kalamata olives, oregano, feta cheese in extra virgin olive oil & fresh lemon juice dressing	SLD03	<b>£3.95</b>	Portion
<b>Classic Caesar</b>	Romaine lettuce leaves, crispy croutons, shaved parmesan, with crispy pancetta and anchovy fillets. With caesar dressing	SLD04	<b>£3.95</b>	Portion
<b>Classic Caprese</b>	Vine-ripened tomatoes, mozzarella cheese, fresh basil leaves in Olive oil with black pepper	SLD05	<b>£3.50</b>	Portion
<b>Classic Waldorf</b>	Apple, grapes, celery, toasted walnuts bound in mayonnaise	SLD06	<b>£2.95</b>	Portion
<b>Classic Nicoise</b>	Potato, hard-boiled egg, green bean, tomatoes, olives, red onion and tuna fish	SLD07	<b>£3.95</b>	Portion
<b>Classic Coleslaw</b>	Crunchy white cabbage, carrot and onion bound in mayonnaise	SLD08	<b>£1.95</b>	Portion
<b>Classic Potato</b>	Potato, chive, capers, cornichons, parsley with mayonnaise & olive oil	SLD09	<b>£2.50</b>	Portion
<b>Classic Italian Pasta</b>	Pasta with cherry tomatoes, mozzarella pearls, red onion, salami, olives, fresh herbs in an Italian dressing	SLD10	<b>£3.50</b>	Portion

## Salads – The Grains (minimum order of 6 portions per salad)



<b>Superfood Salad</b>	Giant couscous grains with carrot, broccoli, black eye beans, peas, green beans, soy, ginger, garlic, olive oil, pistachios, almonds, peanuts	SLD11	<b>£3.95</b>	Portion
<b>Tabbouleh</b>	Bulgar wheat with chopped parsley, fresh mint, cucumber, tomato in olive oil, lemon and garlic vinaigrette	SLD12	<b>£3.50</b>	Portion
<b>Israeli Pearl Couscous Salad</b>	Couscous, wild rocket, with shallots, chickpeas, sundried tomatoes, fresh herbs, crumbled feta in a lemon vinaigrette	SLD13	<b>£3.50</b>	Portion
<b>Oriental Rice</b>	Basmati rice, with punch pooran spices, peas, baby corn, peppers and fresh coriander	SLD14	<b>£2.95</b>	Portion
<b>Summer Grain</b>	Farro, barley, roasted chickpeas and almonds, dried apricots, red onion, parsley and basil, grilled corn, olive oil, lemon juice and garlic	SLD15	<b>£3.95</b>	Portion
<b>Fattoush</b>	Lebanese salad with pitta bread, lettuce, tomato, cucumber and radish with sumac dressing and pomegranate	SLD16	<b>£3.95</b>	Portion

## Salads – Zesty (minimum order of 6 portions per salad)



<b>Swedish Cucumber</b>	Cucumber with red shallot, parsley, dill, cider vinegar and honey	SLD17	<b>£2.50</b>	Portion
<b>Tomato Salad</b>	Vine Tomato, red onion and basil in balsamic glaze	SLD18	<b>£2.50</b>	Portion
<b>Thai Rice Noodle</b>	Beansprouts, carrot, cucumber, spring onion, chilli, mint and basil with roasted peanuts in a zingy sweet and sour dressing	SLD19	<b>£3.50</b>	Portion
<b>Supergreen</b>	Broccoli, mangetout and sugar snap in a citrus gremolata dressing	SLD20	<b>£3.50</b>	Portion

## Salads – Pasta (minimum order of 6 portions per salad)



<b>Pesto Pasta</b>	Green pesto pasta with olives, pinenuts, sundried tomato & fresh basil with shaved fresh Parmigiano	SLD21	<b>£3.50</b>	Portion
<b>Pomodoro</b>	Penne pasta with Pomodoro sauce, roasted bell pepper, torn buffalo mozzarella, olive oil and oregano	SLD22	<b>£2.95</b>	Portion

## Sharing Platters/Dipping Trays (Minimum order 6 persons per menu)

<b>Luxury Dip Tray</b>	Cajun pitta crisps ✓ Cheese & bacon chunks Potato skins with chopped coriander ✓ Mini Roti, mozzarella sticks ✓ Served with rouille, guacamole and lemon and cumin yoghurt dips ✓	LDT01	<b>£6.95</b>
<b>Stuffed Vegetable Platter ✓</b>	Celery, cream cheese, beetroot and horseradish Carrot, houmous and chive Morrocan couscous and chive Stuffed tomato with blue cheese and walnut Charred courgette with a mushroom duxelles	LDT02	<b>£7.95</b>
<b>Bruschetta platter</b>	Perfect for picking- toasted ciabatta with the following selection of toppings Roasted vegetable with mortadella Gorgonzola, walnut and pear ✓ Tomato, basil and red onion ✓ Green pesto chicken and olive	LDT03	<b>£6.95</b>
<b>Charcuterie Platter</b>	Whole camembert, rosemary, garlic and honey ✓ Rocket, pecorino and tomato salad ✓ Comte cheese ✓ Torn buffalo mozzarella with red onion and basil ✓ Mixed charcuterie meats (bressola, mixed salamis, serrano ham, chorizo) Fresh olives, quince jelly ✓ Fig chutney Mixed grapes Olive bread with olive oil and balsamic vinegar ✓	LDT04	<b>£12.95</b>
<b>Vegetable Mezze ✓</b>	Tabbouleh and Homemade hummus Yoghurt, mint & cumin dip Feta cheese, chargrilled artichoke Homemade pickled vegetables Falafel, crudites, dolmades Semi-dried tomatoes Marinated butter beans Fresh dates & kalamata olives Stuffed peppadews Pitta Fingers	LDT05	<b>£10.95</b>
<b>Butchers Board</b>	Pulled chicken, scotch eggs Coarse Pate, handmade pork pie Pork scratchings, saucisson Homemade piccalilli, caperberries, apple chutney Pickled onions, plum tomatoes Crispy Melba toast French Bread Butter	LDT06	<b>£12.95</b>

## Themed International Fork Menus

Our themed fork buffets involve international culinary exploration, they are served cold unless specified, and there is a minimum of 8 persons per menu.

### Lebanese 🇱🇧

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Chargrilled eggplant rolls stuffed with rice, lamb, pinenuts, cumin and parsley.

Lebanese Chicken with pomegranate honey, allspice, thyme and coriander leaf

Artichoke and Fava bean salad with plum tomatoes, garlic, rosemary & sage leaf with lemon and balsamic dressing ✓

Tabouleh with shredded fennel, celeriac and mint with parsley, walnuts and pomegranate syrup ✓

Potato salad with tahini, spring onion and green bell pepper ✓

Flatbreads ✓



TFB01

£18.00 /head

### Japanese 🇯🇵

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Sushi handmade rolls with rice, avocado, seafood stick, cucumber with black sesame seed and wasabi mayonnaise

Teriyaki chicken breast with oyster mushrooms

Grilled tofu with blended spinach and miso, mirin and tahini dressing ✓

Daikon and carrot salad with mint, pickled ginger and sushi vinegar ✓

Soba noodles salad with dashi, spring onion, shredded wakame seaweed and edamame bean ✓



TFB02

£18.00 /head

### Spanish 🇪🇸

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Seville Style Chicken with orange, dry sherry, green olives, garlic and thyme

Saffron rice with pickled mussels, king prawns, peas and crispy garlic  
Green beans, chorizo, tomato, hazelnut and roasted red onion with a parsley and oregano dressing

Cauliflower salad, caper and grated egg with Catalan dressing ✓

Roasted pepper salad with manchego cheese with avocado and gherkin

Garlic Bread ✓



TFB03

£20.00 /head

### Ploughmans 🇬🇧

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Roasted Chicken with orange and rosemary

English gammon ham

Mature cheddar cheese wedges ✓

Mini Meltons or vegetable samosas ✓

A selection of crusty bread wedges and butter

Celery sticks, cherry tomatoes, coleslaw ✓

Mixed leaf salad ✓, jersey potatoes ✓

Accompaniments, sweet pickle, pickled onions, mustard and chutney ✓



TFB04

£16.00 /head



## English Summer

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Poached Salmon fillet with salsa verde  
Coronation Chicken  
Fragrant rice salad ✓  
Grilled asparagus with lemon and crumbled feta cheese ✓  
Mixed leaf salad with shallot vinaigrette ✓  
Freshly baked bread rolls and butter  
Strawberries and cream



TFB05

£22.00 /head

## All year BBQ Traditional (Mains served hot)

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**BBQ'D by us and delivered ready to eat**

Build your own chargrilled 1/4lb steak burger served with lettuce, sliced tomatoes, cheddar slices, gherkins  
Cumberland sausage with English mustard  
Chicken or pork souvlaki skewers with tzatziki  
A selection of bread  
Greek salad ✓  
Crunchy fresh coleslaw ✓  
Balsamic roasted new potatoes ✓  
accompaniments include English, American mustard and ketchup



TFB06

£20.00 /head

## Mediterranean

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Grilled pork fillet served on crushed white beans, parsley and onions (marinated in oregano, lemon zest and red wine vinegar)  
Tuna, roasted pepper and courgette tart  
Tomato salad with blood orange, pistachio and sumac  
Traditional Greek salad with citrus vinaigrette ✓  
Grilled Padron peppers with virgin olive oil and garlic ✓  
Sweet potato wedges with green onion, flaked chilli and tahini dressing with toasted sesame seeds ✓



TFB07

£20.00 /head

## Asian Flavours

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Teriyaki salmon  
Korean spiced chicken thighs with pickled cucumber  
Asian slaw with pomegranate and cashew dressing ✓  
Rice noodle and vegetable salad ✓  
Egg fried rice ✓  
Flatbreads



TFB08

£18.00 /head



## Hot Hot Hot!

Choose one main and any one side from each column (minimum 10 persons one menu choice only)

Excellent for in-house training or staff events where you want to provide a high-quality meal\*

A vegetarian/vegan alternative can be supplied alongside to cater for the non-meat/fish eaters

## Spice Corner

Choose any one side from each column

Main	Price	Side 1	Side 2	Side 3
Butter Chicken	£14.00	Aloo Gobi	Coconut Rice	Naan bread
Chicken Dhansak	£14.00	Poppadoms & pickles	Jasmin fragrant	Roti paratha
Thai Green Chicken	£14.00	Chilli spiced beans	Egg fried rice	Chapati
Beef Rendang	£16.00	Cucumber Salad	Classic Pilau	Garlic Naan bread
Lamb Pasanda	£18.00	Tarka Dhal	Braised Basmati	Poppadoms & pickles
Kung Poh Chicken	£15.00	Stirfried mixed greens	rice noodles	Rice crackers/chilli dip

## Classically French

Choose any one side from each column

Main	Price	Sides 1	Side 2	Side 3
Boeuf Bourguignon	£16.00	Haricot vert	Garlic & chive mash	French bread
Coq au vin	£15.00	Cabbage & bacon	Braised pilaf rice	Crusty round
Chicken Chasseur	£15.00	Cauliflower mornay	Lyonnais potatoes	Sourdough
Slow-cooked pork belly Cassoulet	£15.00	Petit pois	Dauphinoise potatoes	Garlic
Cod Nantua	£18.00	Vichy carrots	Parisienne potatoes	Stonebaked

## Quintessentially British

Choose any one side from each column

Main	Price	Side 1	Side 2
Roast Beef or Roast Chicken with Yorkshire pudding	£15.00	Roast potatoes	Buttered savoy
Somerset Cider Chicken	£15.00	Minted new	Seasonal (2 vegs)
Chicken & Wild mushroom or Steak & Ale pie, gravy	£12.50	Buttered mash	Steamed broccoli
Battered Fish with lemon, homemade tartare sauce	£12.50	Triple cooked Chips	Mushy or garden peas
Banger Trio & Caramelised Onion Gravy	£12.50	Roasted baby New	Roast parsnip & carrot

## Regional Specialities

Choose any one side from each column

Main	Price	Side 1	Side 2
Beef burritos, sour cream and salsa & cheese	£14.00	Garlic mushrooms	Crusty bread & oils
Truffle Mac'n'Cheese with Pancetta	£12.50	Mixed salad	Toasted pitta
Ragù Alla Bolognese or Lasagne	£14.00	Buttered Corn cob	Garlic bread
Paella with Chicken, Prawn & Chorizo	£14.00	Caesar salad	Tortilla chips & salsa
Chicken Parmagiano	£14.00	Red bean rice	Sweet/ Potato wedges
Chicken Shawarma with yoghurt sauce and flatbread	£15.00	Chickpea Rice pilaf	Slaw

\*Our hot food is freshly prepared from scratch using the best ingredients and is delivered hot and ready for self-service from our chafing dishes (electrical supply required).

## Bountiful Bowls (minimum order of six per salad)

Our delicious bowls of goodness are full of flavours that complement each other and will surely leave guests satisfied. They are the ultimate one-dish meal. Each dish is a delight to the eye and the tummy—and an easy way to nourish the body with a wholesome, balanced meal. tgyf



### Chargrilled Chicken Caesar Salad

Chargrilled chicken breast served on a bed of romaine lettuce with hard-boiled free-range egg, smoked bacon, anchovy fillet, Green onion, crispy croutons, red onions, sweet vine-ripened tomatoes & shaved fresh Parmigiano-Reggiano cheese. Served with a pot of Caesar dressing on the side.

### Supergrain Salad Served with Falafel, Homemade Hummus and Flatbreads V

Quinoa, spelt, couscous, barley with spinach leaf, dried cranberry, blended broccoli, pomegranate seed, red onion, roasted peppers, almonds, peanuts, tomato & cucumber. Bound in a soy, ginger & rapeseed oil dressing. £9.50 CL03

### Green Pesto Pasta served with Serrano Ham, Sundried Tomatoes & Garlic bread

Pasta bound with green pesto & sun-dried tomatoes topped with mozzarella & toasted pinenuts and garnished with crispy garlic bread. £9.50 CL04

### Roast Chicken served with Waldorf Salad & Herb Roasted New Potatoes

Chicken breast, chopped apples, celery, grapes & toasted walnuts in a yoghurt dressing. Herbed roasted new potatoes, beetroot, wild rocket & crumbled feta cheese with homemade tomato salsa. £9.75 CL05

### Poached Salmon Fillet with Green Lentil, Asparagus & Shaved Fennel salad.

Fresh Salmon fillet poached, served on a bed of green lentils, with pumpkin seeds, flaked smoked mackerel, cannellini beans, asparagus spears, shaved fennel & radish. With orange & mustard vinaigrette & fresh dill dressing. £12.00 CL06

### Mexican Chicken with a Coriander & Lime Sauce

Corn, mixed beans & chilli, rice, mole chicken, guacamole, salsa & Homemade corn chips with peppers & lime. £10.50 CL07

### Fragrant Rice, Tandoori Chicken served with Chutney, Paratha & Samosa

Our popular fragrant oriental rice. Basmati rice, punch pooran spices with peas, baby corn, peppers & fresh coriander. Chicken marinated and cooked in tandoori spice and served with paratha & samosa & chutney. Garnished with fresh cilantro and crispy onions £10.50 CL08



# Canapés

Canapés are the perfect way to start your function; we would suggest 5 canapés per person for a pre-dinner/ luncheon event and eight per person for a drink only event. Please note that these are bite sized appetisers.

## Savoury Canapés

Mini croque monsieur  
Truffle mushroom palmiers  
Minted pea and watercress & king prawn bruschetta  
Smoked salmon on rye, sour cream and caper  
Courgette and roasted pepper frittata  
Mini cheddar scones with Philadelphia and onion chutney  
Green curry chicken and coconut sticks  
Cheese and chive beignets  
Charred courgette, feta cheese and rosemary  
Celery, goats cheese and black grape  
Nori seaweed, smoked salmon and cucumber  
Bruschetta, green pesto, semi dried tomato  
Beetroot, pumpernickel, sour cream and walnut  
Garlic prawn  
Shortbread, serrano ham, Santerini tomatoes  
Blinis, smoked mackerel and horseradish  
Toasted paratha, chicken tikka and aubergine chutney  
Creamy mushroom bouche, with truffle oil



## Sweet Canapés

Raspberry cheesecake shots  
Chocolate snobinette  
Blackberry, blueberry & pineapple mini skewer  
Cinnamon palmiers  
Petit choux with chantilly cream and dipped chocolate  
Mini carrot cake, vanilla cream cheese topping with walnut  
Rich chocolate brownie with fresh raspberry  
Chocolate truffle



Choice of	5 different canapés	per person	£10.75
	8 different canapés	per person	£12.50
	10 different canapés	per person	£18.50

Waiting staff are available upon request : POA

## Food Allergies and Intolerances

Before you order your food and drinks please speak/email our staff if you want to know about our Ingredients. An allergen sheet is available upon request.

## Terms & Conditions

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Please Note All contracts between Corporate Catering and its clients will be bound by the Terms & Conditions on this page. All prices exclude VAT at the current rate.

**Corporate Accounts** – The prices are all listed in this brochure; if the client uses a purchase order system, please forward the Purchase order number at the time of booking. If you require assistance with the pricing of your function, please email or telephone our office.

**Events** – Corporate Catering will provide an individual written quotation, which will remain valid for your particular event date. If changes are made, it may be necessary to review and reissue the quotation. We will keep the booking open after confirmation for 14 days until the 20% deposit is received to confirm the booking. If not received within this period, we will release the date and cancel the booking.

Corporate Caterings' services are hired under the Terms and conditions set out below. The payment by any person of any fees for such services shall be deemed to be acknowledgement and acceptance by such person of these conditions. When the deposit or full payment is received a signed copy of the terms and conditions should be supplied to confirm this.

**The Payment – Corporate Accounts** must be settled in full within 30 days of the invoice date. Any accounts outstanding after this period will incur an interest charge at 2% above the LSTB Base rate of the total invoice. Outstanding debts requiring the services of a solicitor or debt collection agent to collect will have 20% of the total outstanding amount added to them

**The Payment – Events** – A deposit of 20% (non-refundable) is required to secure and confirm your event. Full prepayment of all known costs is payable 7 days before the event.

**Cancellations – Corporate Accounts** – We require a minimum of 24 hours' notice of cancellation or the full price will be payable. Cancellations must be made in writing by email and must be acknowledged and confirmed by Corporate Catering.

**Cancellations – Events – Cancellations** made up to one month before the event will lose the deposit paid. If the cancellation takes place less than one month but more than one week prior to the event date, the client will be liable to pay 50% of the total costs.

Cancellations made less than one week prior to the event will be liable to pay 100% of the total Confirmed price..

Where circumstances beyond Corporate Caterings control prevent us from fulfilling any obligations, Corporate Catering will by notice in writing to the client, terminate the contract and return to the client any balance of the payment on account remaining after settlement of any costs, expenses or liabilities howsoever incurred in respect of the proposed provision of services.

Any price increase, or alteration, beyond our control, will be notified.

Corporate Catering can arrange hire of refrigeration and cooking equipment, crockery / cutlery / table linen / napkins and glass hire on behalf of the client.. A dirty wash charge is applied to all hire orders and any losses or breakages will be added to the final invoice. Hire brochure and quotation sent on request. E.g. A hot meal on a grass site will require cookers / warming cupboards, etc.

Any wines supplied by us on Sale or Return basis providing 25% only are returned. Any loss or breakages will be charged to the client. When we provide the china we expect it to be ready for collection the following day (except hot food – Same day). If we have to return to collect missing china a fee will be charged, Please ensure that the china is clean. If we have to wash it there will be a charge.

# Catering request form

E: [orders@corporatecat.co.uk](mailto:orders@corporatecat.co.uk)  
T: 01753 650103



Date required:  
Requested delivery time:  
Total no. of persons:

Company name:  
Ordered by:  
Purchase order no. (if policy):

## Menu requirements

Brochure code	Price	Description	Number required

## Food Allergies & intolerances

Our busy kitchens endeavour to take all reasonable steps to avoid any risk of cross-contamination; however, we cannot guarantee that our food is 100% free from a specific allergen. Please inform us of all allergies at the time of booking.

Allergy	<input type="checkbox"/>	Comments	Number required
Coeliac/Wheat			
Dairy/Lactose			
Nut			
Other (please specify)			
<b>Diet</b>			
Vegan			
Vegetarian			
Pescatarian			
Halal			
Other			

## Office use only

Received by:  
Diary booked:

Confirmed date:  
Email confirmation: