

A close-up photograph of a person's hand using a silver fork to eat a salad from a white plate. The salad consists of green and purple leafy vegetables. In the background, two wine glasses filled with red wine are visible on a table. The scene is set in a restaurant or dining room with a blurred background. The text 'RICH MIX' is overlaid in the top right corner.

RICH
MIX

CATERING
OPTIONS

Rich Mix Catering Options

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Refreshments

TEA & COFFEE

| | |
|--------------------------------------|-------|
| Tea & coffee | £1.80 |
| Tea, coffee & cookies | £2.80 |
| Tea, coffee & fresh pastries or cake | £3.30 |

CINEMA SNACKS

| | |
|---------------------------------------|-------|
| Popcorn or sweet snack & soft drink | £5.90 |
| Popcorn or sweet snack & beer or wine | £6.80 |
| Popcorn or sweet snack & Prosecco | £8.10 |

SOFT DRINKS

| | |
|--|-------|
| Jug of juice (serves 4-6) | £6.50 |
| Bottled water (still or sparkling) | £1.60 |
| A selection of Lemonaid and Lovely Drinks soft drinks available by the bottle. <i>(Examples: Passionfruit, Sparkling Elderflower, Karma Cola, Gingerella)</i> | £2.50 |

BEERS & CIDERS

| | |
|---|-------|
| A selection of craft beers available by the can. (Examples: Beavertown, Redchurch) | £4.20 |
|---|-------|

BOTTLED BEERS

| | |
|---------------------------------|-------|
| Asahi, Sol | £3.40 |
| Bulmers Cider | £4.00 |
| Craft Cider (Hoxton or similar) | £4.20 |

SPIRITS

| | |
|--------------------------------------|-------|
| | Sgl |
| House Spirits | £3.40 |
| East London Liquor Co. Vodka and Gin | £4.50 |
| Mixers from: | £1.20 |

Drinks packages available on request



Refreshments

RED WINES

| | Glass | Bottle |
|--|-------|--------|
| Solano Tinto, Spain Light and friendly Tempranillo with red cherries | £4.20 | £16.20 |
| Goleta Merlot, Chile Vibrant medium bodied wine from Chile with cherries and strawberries | £5.00 | £20.50 |
| Sotherton Shiraz, SE Australia Juicy and complex, this Shiraz is crammed with blackberries, soft vanilla and a touch of spice | £5.40 | £21.60 |

WHITE WINES

| | | |
|--|-------|--------|
| Spinnaker, South Africa A crisp, thirst quenching blend of Chenin Blanc and Colombar from the Western Cape | £4.20 | £16.20 |
| Cosmina Pinot Grigio, Romania Packed with fresh citrus and white stone flavours | £4.50 | £18.00 |
| Cielo Sauvignon Blanc, Italy A dry and easy to drink Sauvignon with hints of lemons and limes | £5.00 | £20.50 |
| Moulin Des Vignes Chardonnay, France Flavours of apple, citrus and peach. An approachable unoaked style of Chardonnay | £5.40 | £21.60 |

ROSE

| | Glass | Bottle |
|---|-------|--------|
| Montefresco Rosato, Italy Fresh and clean rose with notes of strawberries & cherries | £4.20 | £16.20 |

SPARKLING WINES

| | | |
|---|-------|--------|
| Vino Vispo, Italy Made in the same way as Prosecco - light and refreshing with hints of peaches and apricots | £6.00 | £24.00 |
| Champagne Dericbourg Rich and elegant Champagne with delicious citrus fruits | | £40.00 |
| Laurent Perrier Champagne | | £45.00 |



Breakfast by

B Berkeley
Catering with passion

For a minimum of 4 people

BREAKFAST MENU ONE
£4.10 per person

A selection of mini freshly baked croissants (1)
A selection of mini freshly baked Danish pastries (1)
Large tropical fruit skewer (1)

BREAKFAST MENU TWO
£5.10 per person

Large tropical fruit skewer (1)
Hot breakfast rolls with brown sauce and ketchup

Choose from:

- Grilled bacon
- Sliced breakfast sausage
- Scrambled egg and chives (v)
- Fried egg (v)

BREAKFAST MENU THREE
£6.45 per person

Freshly baked mini croissants (1)
A selection of mini Danish pastries (1)
Open mini bagel with breakfast toppings (2)
Large tropical fruit skewer (1)

FULL ENGLISH BREAKFAST

£12.00 per person

For a minimum of 6 people

Two pieces of bacon, two pieces of fried eggs,
two pieces of sausage, two pieces of hash brown served
with mushrooms, baked beans and fresh grilled tomato.
Each item served separately on hot dishes

RICH
MIX



Breakfast by

indi-go
STREET FOOD of INDIA

BREAKFASTS

£5.00 per person

Choose from one of the following:

Freshly baked French pastries, organic butter, preserves and a selection of fresh fruit

Indian: desi omlette, vegetable bhaji and paratha
(more options available if requested)

English: eggs, baked beans, tomato, mushroom, hash brown, served with toast

Oatmeal served with banana, crushed nuts and maple syrup



Breakfast by



Each platter serves 4-5 people

SWEET PASTRIES PLATTER

£17.60

- Miniature freshly baked croissants
- Mini pains au chocolat
- Mini freshly baked croissants
- Mini blueberry muffins
- Petit pains aux raisins

SAVOURY BREAKFAST PLATTER

£19.80

- Miniature freshly baked cheese filled croissants
- Mini bagels with Scottish smoked salmon & cream cheese
- Crispy baby bacon bap with Heinz ketchup
- Sausage and egg breakfast wrap

BREAKFAST BOOSTER PLATTER

£19.80

- Fresh fruit skewers
- Crunchy peanut butter & berry jelly on rye toast
- Greek yoghurt pots with berry compote
- Scottish smoked salmon and light Philadelphia on rye

SEASONAL FRUIT PLATTER

£13.20

- A freshly-cut selection of fruits of the season, ripe for the picking

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Breakfast by FOODSHOW

Minimum order – 20 guests

MENU A **£5.95 per person**

Selection of mini croissants, pain au chocolats and danishes (3 per person)

MENU B **£9.95 per person**

Please select three choices

English breakfast muffins

Forman's smoked salmon with organic rye and caper butter, Gojiberry, blueberry and honey muffin (v)

Spinach, feta and tomato quiche (v)

Seasonal fruit and organic yogurt pot (v) (1)

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Breakfast by **HUMDINGERS** **CATERING**

COLD BREAKFAST

MENU ONE

£5.50 per person

Selection of Croissants and Danish Pastries
Butter and Jam
Fresh Fruit

MENU TWO

£7.00 per person

Selection of Croissants and Danish Pastries
Butter and Jam
Greek Yoghurt with Granola and Berries
Fresh Fruit

MENU THREE

£9.00 per person

Bacon Rolls or Smoked Salmon Bagels
Selection of Croissants and Danish Pastries
Butter and Jam
Greek Yoghurt with Granola and Berries
Fresh Fruit

MENU FOUR

£10.00 per person

Selection of Croissants and Danish Pastries
Butter and Jam
Bacon, Cheddar and Quail's Egg Savoury Muffins
Coconut Yoghurt, Granola and Mixed Berries
Fresh Fruit Platter

MENU FIVE (VEGAN)

£10.00 per person

Chia Seed Breakfast Pudding (Layers of chia seeds, blackberries, dairy free coconut yoghurt and butternut squash)
Avocado, Cashew Nut and Cranberry Platter
Banana and Date Savoury Muffins
Fresh Fruit Platter

We can accommodate all dietary requirements, please ask for alternative options. Full allergens information available on request

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Breakfast by **HUMDINGERS** **CATERING**

HOT BREAKFAST

MENU ONE

£10.00 per person

Sausages
Bacon
Scrambled Eggs
Fried Tomatoes
Baked Beans

MENU TWO (VEGETARIAN)

£10.00 per person

Vegetarian Sausages
Hash Browns
Fried Tomatoes
Mushrooms
Baked Beans

MENU (VEGAN)

£10.00 per person

Vegan Sausages
Tofu Scramble
Fried Tomatoes
Mushrooms
Baked Beans

We can accommodate all dietary requirements, please ask for alternative options.
Full allergens information available on request.

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Breakfast by EASY GOURMET

BREAKFAST

THE USUAL

£4.50 (2 per person)

Viennoiserie pastries assortment
(croissant, pain au chocolat, pain aux raisin,
vanilla crown, fruit lattice, pecan pastry,
cinnamon whirl)
Seasonal fruit skewer kebab (GF)

ENERGY

£5.80

Strawberry & seasonal fruit skewers
Healthy kicks - granola yogurt pots
Fruit filled muffins

ON THE RUN

£7.90 (2 per person)

NB. Delivered warm, to be served
immediately.
Breakfast rolls (bacon & brown sauce, egg &
cheddar, Cumberland sausage, egg &
tomato)

NOT SO BREXIT

£8.45

Continental cheese platters
Continental charcuterie platters
Baguette & brioche assortment
Condiments
Sliced fruit platter

'STREET' BITES

£9.40 (Select 4 items)

Mini bacon & egg pies
BLT mini bagels
Petite filo quiche Lorraine
Mini potato cakes with serrano ham (GF)
Black pudding & apples sauce mini scone
Honey wholegrain mustard chipolatas (GF)
Smoked haddock muffin cakes
Smoked salmon & spinach tart
Kedgeree filo cups
Tomato, cheese & pesto profiteroles (V)
Gravlax & cream cheese mini bagels
Pao de queijos (small Brazilian cheese balls) (GF)
Jam & clotted cream mini scone sandwich
Scrambled egg & tomato muffins (V)
Tomato & mushroom muffins (V)
Berry mini pikelet stacks on a skewer (V)
Brie & grape mini bagels (V)

QUEBEC

£6.25

Fresh full size croissant with filling
Roast English ham & cheese, scrambled egg &
tomato
Cumberland sausage, streaky bacon & maple
Mini sweet muffin



Breakfast by EASY GOURMET

DÉJEUNER FRANÇAIS

£9.80

NB. Delivered warm, to be served immediately.

Croque Monsieur's

Grilled sourdough, filled with roast ham, tomato & melted cheddar

Grilled sourdough, filled with avocado, tomato & melted Monterey cheese (V)

Grilled sourdough, filled with streaky smoked bacon, eggs and melted mozzarella

Grilled sourdough filled with spinach eggs & melted mozzarella (V)

MENU POLANS

£7.90 (2 per person)

Mini Viennoiserie pastries

(croissant, pain au chocolat, almond croissant, pain au raisin, Danish)

Mini open bagels with smoked salmon & cream cheese, roasted ham & smoke cheese, guacamole & vine tomatoes (V), cream cheese, cucumber & boiled egg (V)

Layered yogurt & berries granola pot (V)

Exotic fruit kebabs (V)

Gluten free and special dietary requirements:

We take allergies very seriously and we will clearly label and when required we will make in separate kitchens.

We have great gluten free menus and gluten free speciality breads. Please ask us to create a menu to suit your needs.

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Breakfast by SANDS

SET BREAKFAST MENUS

MENU 1

£5.50 per person

Mini filled breakfast bagels 1pp
Mini croissant & Danish pastry selection 1pp
Fresh fruit skewers 1pp

MENU 2

£6.70 per person

A selection of mini filled breakfast bagels 1pp
Mini croissant & Danish pastry selection 1pp
A mini fruit salad pot 1pp

MENU 3 - THE HEALTHY BREAKFAST

£6.75 per person

A Greek yoghurt pot with granola and topped with
honey & blueberries
A selection of fresh fruit skewers
A freshly squeezed orange juice (250ml)

MENU 4

£6.70 per person

A selection of home-made American style muffins
(blueberry, chocolate, cherry, bran) 1pp
A selection of mini croissants and Danish pastries 1pp
A mini pot of granola with natural yoghurt and honey 1pp

MENU 5 - THE HOT FULL ENGLISH

£12.75 per person

Grilled back bacon, sausages, fried eggs,
mushrooms, grilled tomatoes and baked beans.
Served with a selection of breads & butter
NB. *This menu will be delivered with chaffing dishes
and burners. If you require a member of staff to
serve the food please ask for more details*

MENU 6 - STATESIDE HOT BREAKFAST

£12.75 per person

A selection of Sands egg and bacon muffins
Hot Scotch pancakes & American style waffles with
mixed fruit, crème fraiche and maple syrup
*This menu will be delivered with chaffing dishes and
burners. If you require a member of staff to serve the
food please ask for more details.*

RICH
MIX



Breakfast by SANDS

INDIVIDUAL BREAKFAST ITEMS

| | | |
|--|------------------|-------------|
| A selection of Croissants (Chocolate, Almond & Plain) | £1.50 mini | £2.40 large |
| Filled Croissants | £3.20 mini | £4.50 large |
| A selection of large or mini filled savoury croissants | | |
| Fillings include: | | |
| Gammon ham & tomato | | |
| Smoked salmon & cream cheese | | |
| Ham & Emmental | | |
| | | |
| Fruit Danish Pastries | £1.50 mini | £2.40 large |
| Filled Breakfast Bagels | £2.75 small | £4.50 large |
| Sands Sliced Fruit Platter | £3.50 per person | |
| Home made American Muffins | £2.00 small | £3.00 large |
| Freshly baked American style muffins. Flavours vary but can include: Chocolate, Blueberry, Cherry, Banana, Oats | | |
| | | |
| Fresh Fruit Skewer | £2.00 per item | |
| Fruit Salad Pot | £3.00 reg. | £4.00 large |
| Sliced Fruit Platters | £3.50 per person | |
| Jam Filled Doughnuts | £1.85 | |
| Greek Yoghurt / Granola (natural/blueberries/banana/honey) | £3.00 reg. | £4.00 large |
| | | |
| *SANDS classic 'blue wrap' breakfast rolls using baguettes and ciabatta filled with either: bacon / sausage / fried egg | £3.75 | |
| | | |
| A warm bacon, sausage, fried egg & cheese in a soft multigrain bap | £4.50 | |



Breakfast by SANDS

INDIVIDUAL BREAKFAST ITEMS (CONTINUED)

| | |
|---|---------------------------|
| Doorstep bloomer breakfast sandwiches: bacon / sausage / egg / Quorn sausage or mushroom omelette | £4.50 large |
| Scotch Pancakes with Honey & Blueberries (2 per person) | £5.50 per person |
| Filled Breakfast Pretzel Sub Rolls | £4.50 large |
| The BLT (grilled Bacon, Lettuce & Tomato) on a Crusty Baguette | £4.50 |
| Overnight Oats Pots (Regular or Large Size) | £2.50 reg. £3.50 Large |
| Continental Sliced Meat Breakfast Platter 3 portions of sliced meats to include Mortadella, Salami & Bresaola Served with olives, tomato and Italian breads | £7.50 |
| Continental Sliced Cheese Breakfast Platter with Crackers A selection of three portions of Continental cheeses, with crackers, butter & pickle | £7.50 per person |
| Smoked Salmon & Boiled Egg Breakfast Platter with Brown Bread & Butter | £7.50 Per Person |



Breakfast by HUBBUB

Minimum order of 10. Hot food is delivered ready to serve.

FULL ENGLISH (DELIVERED HOT) £10.00

Back Bacon, Cumberland Sausages, Free Range Eggs,
Field Mushrooms, Grilled Tomatoes, Baked Beans,
Country Breads & Butter

CONTINENTAL BREAKFAST £5.00

Crusty Rolls with Jams, Marmalade, Marmite & Nutella
Croissants & Pain au Chocolat
Greek Yoghurt, Berries & Granola Pots
Seasonal Fruit Platter

BREAKFAST PLATTER (SERVES 10) £35.00

Cold Meats (Milano Salami, Wiltshire Ham, Smoked Turkey, Pastrami)
Country Breads & Butter

British Cheeses (Somerset Brie, Mature Cheddar, Red Leicester, Smoked
Applewood) Country Breads & Butter £35.00

British Salmon (Smoked Salmon and Gravdax with Organic Lemon) £ 39.00

MINI BAGELS

| | |
|-------------------------------------|-------|
| Smoked Salmon, Capers & Dill | £2.30 |
| Salt Beef, Pickle & English Mustard | £2.30 |
| Cream Cheese, Chives & Cucumber | £2.10 |



Breakfast by HUBBUB

HOT BREAKFAST ROLLS

(Served with ketchup & brown sauce)

| | |
|--|-------|
| Large Warm Roll with Grilled Back Bacon | £3.00 |
| Large Warm Roll with Grilled Cumberland Sausages | £3.00 |
| Large Warm Roll with Free Range Eggs & Chives | £3.00 |

WHY NOT ADD...

| | |
|--|--------|
| Large Croissant (1) | £ 1.50 |
| Large Pain au Chocolat (1) | £1.70 |
| Selection of Mini Croissant, Pain au Chocolat & Raisin Swirl (1) | £1.10 |
| Mini Blueberry & Mini Chocolate Chip Muffins (2) | £1.95 |
| Greek Yoghurt, Berries & Granola Pot (1) | £2.10 |
| Seasonal Fruit Platter | £2.50 |
| Fruit Salad Pot (1) | £2.25 |
| Seasonal Fruit Skewer (1) | £1.75 |

Please enquire if you require hot service equipment and service staff. Price includes disposable platters, plates, cutlery and napkins. Prices exclusive of VAT.



Lunch by



LUNCH PLATTERS

Sandwiches & Speciality Breads
(each platter serves 4-5 people)

MEAT SANDWICH PLATTER

£18.70

Roast beef, rocket & horseradish mayo
Roasted chicken Caesar salad
Classic BLT
Coronation chicken & mixed leaves

FISH SANDWICH PLATTER

£18.70

Smoked salmon, cream cheese, lemon & black pepper
Prawn mayo and mixed leaf
Roast Salmon, baby spinach and horseradish mayo
Herby tuna & sweetcorn

VEGETARIAN SANDWICH PLATTER

£18.70

Cheddar cheese & pickle
Mozzarella, pesto and tomato & mixed leaf
Houmous & sundried tomato & mixed leaf
Egg mayonnaise & baby spinach

MIXED SANDWICH PLATTER

£18.70

Herby tuna & sweetcorn
Cheddar cheese & pickle
Roast beef, rocket & horseradish mayo
Roasted chicken Caesar salad

BITESIZE WRAP PLATTER

£20.90

Hoisin Duck
Chicken Caesar
Tuna and sweetcorn
Houmous and smashed falafel

MINI BAGEL PLATTER

(NEW YORK DELI STYLE)

£22.00

Pastrami, gherkin and mustard
Chicken, red pesto mayo & mixed leaf
Smoked Salmon cream cheese & chives
Mozzarella, pesto and tomato

CLASSIC ROLL PLATTER

£20.90

Ham and cheddar poppy seed roll
Chicken Caesar poppy seed roll
Tuna and sweetcorn granary roll
Cheddar and pickle brioche roll

MIXED SPECIALITY BREAD PLATTER

£20.90

Houmous and smashed falafel wrap
Ham and cheddar poppy seed roll
Chicken, red pesto mayo & mixed leaf bagel
Tuna and sweetcorn on granary roll



Lunch by



FINGER FOOD

Each platter serves 4 people and is a great addition to the sandwich platters

MEAT FINGER FOOD PLATTER

£17.60

Sundried tomato pesto chicken skewers
Pork, sage & apricot sausage rolls
Mini Yorkshire puds w/ roast beef & horseradish
Oriental duck balls

FISH FINGER FOOD PLATTER

£17.60

Sesame miso salmon skewers
Smoked salmon wrap
Prawn cocktail filo cup
Fish goujons and tartare

VEGETARIAN FINGER FOOD PLATTER

£17.60

Brie and cranberry parcels
Crudités (radishes, peppers, carrots, celery, and tzatziki dip)
Vegetable parcels
Bubble & squeak cakes

MIXED FINGER FOOD PLATTER

£17.60

Crudités (radishes, peppers, carrots, celery, and tzatziki dip)
Sesame miso salmon skewers
Green pesto chicken skewers
Oriental duck balls



Lunch by



LUNCHBAGS

Salad or sandwich, brownie,
fruit salad and a packet of crisps

SANDWICH LUNCHBAG

£7.15

Roasted chicken Caesar sandwich lunchbag
Classic BLT sandwich lunchbag
Herby tuna & sweetcorn sandwich lunchbag
Prawn mayo & mixed leaf sandwich lunchbag
Cheddar cheese & pickle sandwich lunchbag
Houmous & sundried tomato sandwich lunchbag

SALAD LUNCHBAG

£8.25

Tender roast chicken salad lunchbag
Beef couscous salad lunchbag
Homemade smoked mackerel salad lunchbag
Classic Greek salad lunchbag
Super foods quinoa salad lunchbag

INDIVIDUAL SALADS/SANDWICHES

SALAD BOWL

£7.15

Beer couscous salad
Classic tuna nicoise salad
Homemade smoked mackerel salad
Classic Greek salad
Super foods quinoa salad
Tender roasted chicken salad

INDIVIDUAL SANDWICH

Gluten free bread can be used if required

£8.25

Roast chicken Caesar sandwich
Classic BLT sandwich
Prawn mayo & mixed leaf sandwich
Smoked salmon, cream cheese,
lemon and black pepper sandwich
Cheddar cheese & pickle sandwich
Houmous & sundried tomato sandwich
Roast beef, rocket and horseradish mayo sandwich
Herby tuna & sweetcorn sandwich



Lunch by



DESSERT PLATTER

SWEET TREATS PLATTER

£17.60

Brownies
NYC cheesecake bites
Mini macarons
Apple cinnamon cake

SEASONAL FRUIT PLATTER

£13.20

A freshly-cut selection of fruits of the season,
ripe for the picking

SNACKS

| | |
|---|-------|
| Real Hand Cooked Crisps Sea salt, Mature cheddar and onion, Sea salt and vinegar | £1.10 |
| Fresh Fruit Apples and bananas | £0.83 |
| Fruit Pots | £2.20 |
| Monkey Mix Dried fruit and nuts | £1.10 |

RICH
MIX



Lunch by



SIMPLE LUNCH MENU

For a minimum of 4 people

SIMPLE LUNCH MENU ONE

£7.00 per person

Sandwich & speciality bread selection
(4 pieces per person)

Selection of homemade cakes and desserts (1)

Large tropical fruit skewer (1)

SIMPLE LUNCH MENU TWO

£7.00 per person

Speciality bread selection
(4 pieces per person)

Kettle chips platter with sour cream
& chives, and houmous dip

Large tropical fruit skewer (1)

SIMPLE LUNCH MENU THREE

£7.00 per person

Wrap selection
(4 pieces per person)

Kettle chips platter with sour cream
& chives and houmous dip

Selection of homemade cakes and desserts (1)

SALAD MENU

£7.50-£8.00 per person

Pesto penne pasta salad £7.50

Penne pasta in a light pesto dressing with parmesan shavings, olives, cherry tomatoes & fresh basil

Greek salad £7.75

Tomatoes, cucumber, feta, red onion, olives and fresh mint leaves with olive oil lemon dressing

Chicken Caesar salad £8.00

Chargrilled chicken with cos lettuce, croutons in Caesar dressing, topped with shaved parmesan

Chicken and avocado garden salad £8.00

Chargrilled chicken with crispy lettuce, cherry tomatoes, cucumber and avocado served with a house dressing

Poached salmon and avocado salad £7.75

Poached salmon with crispy lettuce, cherry tomatoes, cucumber & avocado with a house dressing

Tuna Nicoise salad £7.75

Chunky tuna, peeled new potatoes, free range boiled eggs, red onion, olives and green bean

All salads are served with plastic cutlery, napkin, salt and pepper and whole fruit

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Lunch by



BUFFET LUNCH MENUS

For a minimum of 6 people

BUFFET LUNCH ONE

£10.00 per person

Greek Platter:

Feta cheese, houmous, taramasalata, tzatziki, roasted onions drizzled with a pomegranate glaze, chargrilled marinated chicken fillet, stuffed vine leaves and salad garnish

(Meats plated separately)

Honey Sweet Potato & Pearl Cous Cous Salad:

Honey roast sweet potato, sundried tomato, pearl couscous with pomegranate, fresh herbs & roasted almond

BUFFET LUNCH TWO

£10.00 per person

Antipasto Platter:

Sliced Parma ham, Milano salami, stuffed piquillo peppers with cream cheese, bocconcini, sun-blush tomato, spicy herbed mixed olives with marinated chargrilled artichoke, aubergine, courgette, peppers and salad garnish

Pesto Penne Pasta Salad:

Penne pasta in a light pesto dressing with parmesan shavings, olives, cherry tomatoes & fresh basil

Large tropical fruit skewer (1)

BUFFET LUNCH THREE

£10.00 per person

Sushi & Oriental Platter:

Futomaki vegetable roll, salmon and prawn nigiri, mirin glazed salmon pieces, sweet chilli glazed king prawns, duck pancake rolls with hoisin sauce and salad garnish Served with a selection of dips - wasabi, pickled ginger and soya sauce

Oriental Duck Noodle Salad:

Oriental crispy orange honey glazed duck with egg noodles and fresh mango

Large tropical fruit skewer (1)

BUFFET LUNCH FOUR

£10.00 per person

Mezze Platter:

Middle-eastern traditional homemade houmous, aubergine moutable dip, labenah cream cheese, chickpea moussaka, tabouleh, falafel, stuffed vine leaves, pickled vegetables and traditional salad garnish. Served with toasted pitta bread

Grilled Aubergine & Yoghurt Salad:

Grilled aubergine slices in a coriander, chilli & garlic marinade, topped with a minted yoghurt dressing

Large tropical fruit skewer (1)

BUFFET LUNCH FIVE

£10.00 per person

Tapas Platter:

Selection of sliced salami, chargrilled chorizo sausages, Parma ham, tortilla Espanola, roasted pimiento pepper in vinaigrette and mexi zucchini fritters and salad garnish. Served with toasted ciabatta slices

Fiery grilled Chicken and vegetable salad:

Chilli, cumin and coriander marinated breast of chicken and vegetables, topped with torn mozzarella and a cooling citrus-balsamic dressing

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Lunch by



HOT & COLD BUFFET MENU

For a minimum of 6 people

COLD BUFFET MENU ONE

£12.00 per person

Fiery chicken breast with grilled vegetables, topped with shredded cheese and citrus-balsamic dressing

or

Grilled chicken breast with dried cranberries, peppers, glazed baby onion, sesame seeds and citrus dressing

Salmon terrine served on a bed of leaves and tartare sauce

Pearl couscous with pomegranates and roasted mixed nuts (v)

Fresh mixed leaf salad with house dressing (v)

Selection of cakes and desserts (1)

COLD BUFFET MENU TWO

£12.00 per person

Marinade chargrilled sliced chicken breast

Salmon gravadlax served with dill mustard sauce

Roasted beetroot, Braeburn apple, baby spinach and hazelnut cider dressing (v)

or

Summery spicy vegetables salad of grilled butternut squash, courgette, peppers with sun-blushed tomato, served with plum chili citrus dressing (v)

Penne pasta salad with pesto (v)

Selection of cakes and desserts (1)

HOT & COLD MENU ONE

£14.00 per person

Meat lasagne

Spinach and ricotta cannelloni

Fresh garden salad (v)

Penne pasta salad with pesto (v)

Selection of cakes and desserts(1)

RICH
MIX



Lunch by

indi-go
STREET FOOD of INDIA

BUFFET LUNCH ONE

£15.00 per person

For a minimum of 40 people

Choice of any 2 starters

Chicken Tikka

Diced Chicken Tikka

Lamb Sheesh Kebab

Minced grill lamb and chutneys.

Chicken Malay Tikka

Boneless chicken, ginger, garlic, coriander, marinated in cheese

Paneer Tikka (v)

Cottage cheese marinated in mild spices and grilled

Onion Bhaji (v)

Battered balls of onions, deepfried

Crispy Potato Bhaji (v)

Battered sliced potatoes, deepfried

Any 2 side dishes

Saag Bhaji

Spinach stir fried with hint of spices

Bombay Aloo

Potatoes mildly spiced

Chana Massala

Chickpeas in medium spicysauce

Tadka Dall

Home style yellow lentil curry, ginger, garlic, coriander

Choice of any 2 mains

Butter Chicken Massala

Tandoori grilled chicken breast, fresh tomatoes, fenugreek leaves, ginger

Kashmiri Lamb Curry

Slow cooked lamb with whole spices and Kashmiri chilli

Chicken Jalfrezi

Chicken, hot sauce, onions, capsicums and green chilli

Lamb Korai

Lamb, thick sauce, onions, capsicums

Paneer Makhani (v)

Cubes of paneer in a rich and creamy tomato sauce

Mathi Paneer (v)

Fresh paneer, fenugreek leaves, garlic, red chilli and tomatoes

Any 2 side sundries

Plain rice, pilau rice or garlic/plain/butter naan

Salad, and chutneys (included):

Mint sauce, Mango Chutney, Sweet Chilli Sauce and Mixed Salad

Plates, Cutlery and Napkin included



Lunch by

KITCHEN  **PIZZERIA**
HANDCRAFTED PIZZA

SALADS

| | |
|---|-------|
| Iceberg lettuce, avocado, parmesan, black olives, cherry tomatoes, cucumbers and caesar dressing (v) | £7.95 |
| Mixed baby leaves, cherry tomatoes, quinoa, celery with honey and wholegrain mustard dressing (v) | £7.95 |
| Wild rice, cherry tomatoes, beetroot, buffalo mozzarella, avocado and vinaigrette (v) | £7.95 |
| Kale, goat's cheese, goji berries, walnuts, fennel, grilled peppers and tomatoes with vinaigrette (v) | £7.95 |

RAVIOLI

Served with tomato sauce or butter cream

| | |
|---|-------|
| Spinach dough, spinach, ricotta, pine nuts, parmesan and nutmeg (v) | £8.00 |
| Peas, broad beans, goat's cheese, mint and lemon zest | £8.00 |
| Sun dried tomatoes, salted ricotta, roasted almonds and oregano | £9.50 |

TAGLIATELLE

| | |
|--|-------|
| Choice of sauce: tomato, pesto or butter cream | £9.00 |
|--|-------|

GNOCCHI

| | |
|--|-------|
| Choice of sauce: tomato, pesto or butter cream | £9.00 |
| Add chicken / prawns / vegetable topping | £2.50 |
| Add chicken | £2.50 |
| Add prawns | £3.00 |



Lunch by EASY GOURMET

BEST OF BOTH

£11.25

Selection of luxury sandwiches
2 finger munchie items
Cake of the day

STEP UP

£10.90

Open bagel & baguette selection (3)
(mixture of meat, fish, veg & vegan)
Chef salads (2)
Fresh strawberries dipped in chocolate
Macaroon assortment

MEDITERRANEAN

£12.50

Sharing platter
Sliced chicken breast slices Roast hams
Caviar aubergine, fresh hummus, yogurt
& kaffir lime spread
Grilled deli veg with marinated fresh mozzarella
& sun-dried tomatoes (V)
Marinated feta cheese, celeriac apple-slaw (V)
Mediterranean tabbouleh pearl couscous salad
(V) Home-made focaccia
Water crackers

FINGER MUNCHIES

£11.50

(Select 5 items)

Mini masala sausage rolls
Bacon pao de queijo (GF)
Honey wholegrain mustard chipolatas
Smoked haddock muffin cakes
Prawn cocktail pita bites
Prawn & chorizo skewers
Smoked salmon & spinach tart
Tomato & pesto profiteroles (V)
Mini pumpkin & ricotta frittatas (V)
Sweet potato & feta 'sausage' rolls (V)
Crispy quinoa with spinach & feta cakes (GF)
Mini margarita pizzas drizzled with fresh pesto (V)
Pao de queijos (small Brazilian cheese balls) (GF)
Chickpea & beetroot falafel with tahini sauce (GF V)
Sour cream southern fried chicken strips
with 3 dipping sauces
Lemon & herb grilled chicken fillet skewers
with garlic mayo (GF)



Lunch by EASY GOURMET

COLD FEAST

£16.95

English roast beef (sliced, served rare) topped with fresh horseradish

Fresh fish cakes with quinoa & chives served with lime caper dressing

Mediterranean quiche (roast vegetables, mozzarella & pesto) (V)

Italian regional tomato salad – (plum & sun-dried tomatoes, black olives, fresh herbs & light pesto dressing) (V)

Roasted baby potatoes, fried crispy onions, wild & not so wild mushrooms drizzled with lemon thyme dressing (V)

Grilled root vegetables, toasted almonds topped with grilled halloumi (V)

Artesian breads & butter

Dessert of Day

**RICH
MIX**



Lunch by SANDS

SANDWICH PLATTERS

CLASSIC PLATTER

Made with a selection of six rounds of classic sandwich fillings

Example of fillings:

Gammon Ham & Coleslaw

Roast Chicken Salad

Tuna Mayo & Cucumber

BLT (Bacon, Lettuce and Tomato, & Mayo)

Egg Mayo & Cress

Cheese Ploughman's with Pickle

Sandwiches

£20.50

Sandwiches & Wraps

£24.00

LUXURY PLATTER

Made with a selection of 6 rounds of Luxury sandwich fillings

Example of fillings:

Mozzarella, Tomato & Pesto Genovese with Rocket

Goats Cheese & Mediterranean Roasted Vegetables

Chicken, Swiss Cheese, Lettuce & Mayo

Prawn with Cocktail Sauce and crispy Lettuce

Smoked Salmon, Cream Cheese & Rocket

Roast Beef, Horseradish & Tomato

Sandwiches

£23.50

Sandwiches & Wraps

£26.50



Lunch by SANDS

VEGETARIAN PLATTER

Made with a selection of 6 rounds of vegetarian sandwich fillings

Example of fillings:

Egg Mayo & Spinach

Houmous, grated Carrot & Cucumber

Mozzarella, Tomato & Pesto Genovese with Rocket

Brie & Grape

Sliced Egg, Tomato & Cress

Cream Cheese & Mediterranean Roasted Vegetables

Sandwiches

£20.50

Sandwiches & Wraps

£24.00

BAGEL PLATTER

Contains 5 bagels per platter

Example of fillings:

Salt Beef, Mustard Mayo & Emmental

Turkey, Wholegrain Mustard, Tomato & Iceberg Lettuce Smoked

Salmon & Cream Cheese

Tuna Sweetcorn Mayo & Cucumber

Brie Cheese, Cranberry Jam & Baby Leaf Spinach

Mature Cheddar & Sweet Pickle

Regular

£23.50

**RICH
MIX**



Lunch by SANDS

BAGUETTE PLATTER

Contains 5 baguettes per platter

Example of fillings:

Chicken Breast, Sage & Onion Stuffing, Herb Mayo & Iceberg

Roast Beef, Red Cabbage, Horseradish Relish & rocket leaves

Wiltshire Honey Roast Ham & Emmental Cheese with fresh Tomato

Egg Mayo, crispy Bacon & Mustard Cress

Mature Cheddar, Chipotle Chilli Jam, Cucumber, Iceberg & Spinach Leaves

Sliced boiled Egg, sun kissed Tomatoes, shaved Parmesan & Rocket

Regular

£23.50

CIABATTA & FOCCACIA PLATTER

Contains 5 Focaccia rolls per platter

Example of fillings:

Chargrilled Chicken with Mayo, toasted Almonds & Rocket

Focaccia

Milano Salami, & Smoked Cheese Ciabatta

Chicken Escalope with Chive Aioli & Mixed Leaves Focaccia

Egg Mayo with Baby Leaf Spinach Focaccia

Mozzarella, fresh Tomato, Pesto and Basil Ciabatta

Grilled Vegetables with shaved Parmesan, roasted Tomato

Chutney & Rocket Leaves Focaccia

Regular

£23.50

**RICH
MIX**



Lunch by SANDS

SANDWICH LUNCHES

MENU A

£9.75 per person

A selection of sandwiches, mini rolls and wraps (1.5 rounds per person)

A selection of fresh fruit skewers (one per person)

A selection of home made cakes (one per person)

MENU B

£7.85 per person

A selection of sandwiches, speciality breads and wraps (1.5 rounds per person)

A bag of Premium crisps (1 per person)

MENU C

£8.25 per person

A selection of sandwiches, mini rolls and mini bagels (1.5 round per person)

A selection of home made mini cakes

MENU D

£8.25 per person

A selection of sandwiches, mini rolls and wraps (1.5 rounds per person)

A selection of fruit skewers (1 per person)

MENU E

£10.75 per person

A selection of sandwiches, speciality breads and wraps (1.5 rounds per person)

A selection of home made cakes (1 per person)

A selection of fresh fruit skewers (1 per person)

A bag of premium crisps per person



Lunch by SANDS

THE BUSINESS LUNCH

£13.00 per person

- A selection of sandwiches, rolls, wraps & speciality breads (1.5 per person)
- A selection of three Chefs choice savoury items of the day (a wide selection of options especially chosen by us for you)
- A selection of fresh fruit skewers (1 per person)
- A selection of home-made cakes and mini desserts

THE FINGER BUFFET LUNCH

£12.25 per person

- A selection of sandwiches, rolls, wraps & speciality breads (1 per person)
- A selection of three Chefs choice savoury items of the day (a daily selection of options especially chosen by us for you)
- A selection of fresh fruit skewers (1 per person)
- A selection of home-made cakes and mini desserts

THE LIGHT LUNCH

£9.50 per person

- A selection of sandwiches, rolls & wraps (1 per person)
- A selection of home-made short-crust savoury quiche (v) (1 per person)
- A selection of home-made chicken goujons with dip (1 per person)
- A selection of fresh fruit skewers (1 per person)

THE WORKING LUNCH

£11.00 per person

- A selection of sandwiches, rolls, wraps & speciality breads (1.25 per person)
- A selection of three Chefs choice savoury items of the day (a daily selection of options especially chosen by us for you)
- A selection of fresh fruit skewers (1 per person) or a selection of cakes



Lunch by HUBBUB

SANDWICH SELECTIONS

Minimum order of 10 for each sandwich option.

CLASSIC SANDWICH SELECTION

£2.95

4 pieces per person

Generously filled sandwiches on white, wholemeal & granary breads filled with our daily changing meat, fish & vegetarian fillings

MINI ASSORTED ROLLS

£3.25

2 rolls per person

Deep filled flavoured rolls including poppy seed, sesame and sunflower seeds

FLAVOURED WRAPS

£2.95

4 pieces per person

A selection of deep filled wraps including tomato, spinach & plain

MINI BAGEL SELECTION

£3.45

2 bagels per person

Generously filled, flavoured mini bagels with classic tastes

SANDWICH FILLINGS

Please choose up to 4 freshly made fillings for your choice of sandwiches, wraps, rolls & bagels or let our chef create a selection for you.

Meat

Wiltshire Cured Ham with Plum Tomatoes & Mustard Mayo
Bacon, Lettuce & Tomato
Roast Beef, Roquette & Horseradish
Salt Beef, English Mustard & Pickled Gherkins
Chicken Caesar
Roast Chicken & Avocado

Fish/Seafood

Smoked Salmon & Herb Infused Cream Cheese
Poached Salmon, Lemon Mayo & Capers
Tuna, Sweetcorn & Young Spinach
Tuna, Cucumber & Roquette
Atlantic Prawns, Roquette & Lemon Mayo
Atlantic Prawns Marie Rose

RICH
MIX



Lunch by HUBBUB

Vegetarian

Free Range Egg & Young Spinach

Somerset Brie & Cranberries

Mature Cheddar & Pickle

Mature Cheddar, Plum Tomato & Mixed Leaves

Grilled Peppers & Hummus

Mozzarella, Avocado & Plum Tomatoes, Basil Mayo





Lunch by HUBBUB

SHARING PLATTERS

Minimum order of 10 for each lunch add-on.
Each platter is suitable for up to 10 guests.

| | |
|---|--------|
| Mezze Platter | £32.50 |
| Lamb kofte, chicken chermoula, stuffed vine leaves, falafel, hummus & taramasalata, roasted tomatoes, pickled vegetables & pitta pockets | |
| Antipasti Platter | £32.50 |
| Prosciutto crudo, Milano salami, mortadella, bocconcini, olives, arancini, roasted tomatoes, pizza bites, focaccia | |
| Asian Platter | £33.50 |
| Thai fish cakes, chicken satay, onion bhajis, vegetable pakoras, mini samosa, mango chutney & lime dip, poppadoms & naan | |
| Seafood Platter | £35.95 |
| Smoked Salmon, rollmops, smoked mackerel, salt & pepper squid, butterfly prawns, Thai fish cakes, sourdough slices, grilled lemon, tartar sauce & remoulade | |
| The Vegetarian | £29.95 |
| Asparagus quiche, tortilla, stuffed vine leaves, olives, roasted tomatoes, vegetable tempura, onion bhajis, summer spring rolls, hummus & ciabatta | |



Lunch by HUBBUB

LUNCH ADD-ONS

Meat

| | |
|-----------------------------------|-------|
| Ginger & Sesame Chicken Kebab (1) | £1.75 |
| Thai Chicken Cakes, Lime Dip (2) | £1.95 |
| Lamb Samosa, Mango Chutney (1) | £1.75 |
| Lamb Kofte with Tzatziki (1) | £1.85 |
| Beef Spring Roll (1) | £1.95 |
| Chorizo Sausage Roll (1) | £1.75 |

Fish/Seafood

| | |
|--|-------|
| Teriyaki Salmon Skewer (1) | £1.95 |
| Butterfly Prawns, Sweet Chilli Dip (2) | £1.95 |
| Thai Fish Cakes, Lime Dip (2) | £1.95 |
| Smoked Salmon & Cream Cheese Choux Buns (1) | £1.85 |
| Thai Green Prawn Kebab, Lime & Coriander Dip (1) | £1.95 |
| Prawns in Filo Pastry, Hoi Sin Sauce (1) | £1.85 |

Vegetarian

| | |
|--|-------|
| Onion Bhajis with Lime Dip (1) | £1.75 |
| Wild Mushroom & Emmental Tart (1) | £1.95 |
| Bocconcini & Tomato Skewer, Basil Pesto (1) Assorted | £1.85 |
| Mini Pizzas (1) | £1.75 |
| Spicy Vegetable Samosa (1) | £1.75 |
| Vegetable Tempura, Sweet Chilli Sauce (3) | £1.75 |

Sweets

| | |
|--|-------|
| Chocolate Brownie (1) | £1.50 |
| Carrot Cake (1) | £1.50 |
| Lemon Drizzle Cake (1) | £1.50 |
| Mini Chocolate Chip/Blueberry Muffin (2) | £1.95 |
| Fruit Salad Pot (1) | £2.25 |
| Seasonal Fruit Skewer (1) | £1.75 |



Premium Lunch by FOODSHOW

SANDWICH AND FINGER FOOD BUFFET

| | |
|---|--------|
| Sandwich buffet per person (please select 3 choices) | £7.95 |
| Sandwich and finger food buffet per person (please select 3 choices of sandwich and 3 choices of finger food) | £16.95 |

SANDWICHES

Meat

- Roast beef and horseradish cream on farmhouse white
- Honey roast ham, cheddar and mustard mayo on granary
- Coronation chicken with coriander on farmhouse white

Vegetarian

- Mature cheddar and chutney on farmhouse white
- Roasted vegetable with mozzarella and basil on granary
- Egg and cress with dill on farmhouse white

Fish

- Forman's salmon and cream cheese on wholemeal
- Chunky tuna and sweetcorn on granary
- Prawn skagen with mayo, soured cream and dill on white

FINGER FOOD

Meat

- Duck liver terrine with feuille brick
- Satay chicken skewers with crunchy peanut dip
- Pressed ham hock with caramelised pear jelly

Vegetarian

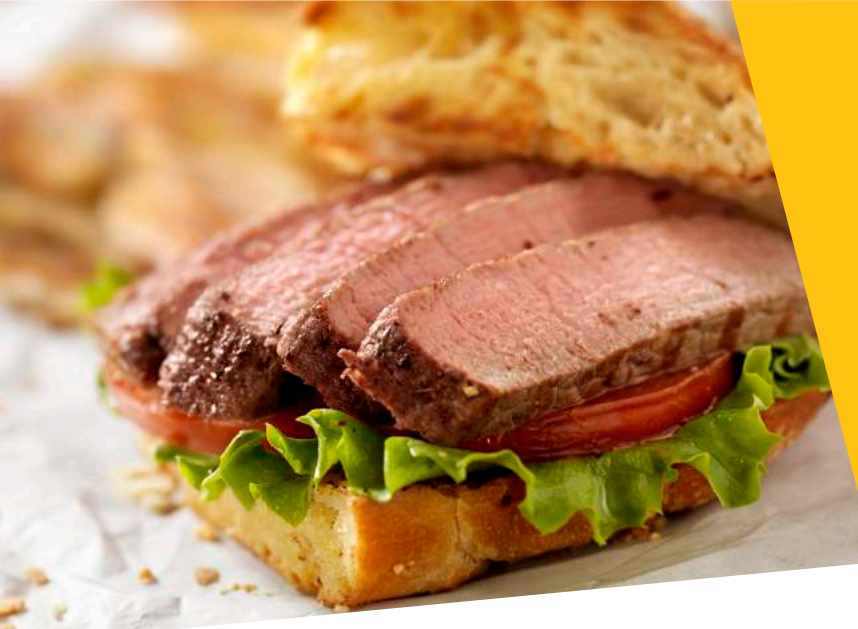
- Parmesan biscuit with aubergine puree and slow roast tomato
- Mini roast potato filled with truffled leek and shallot jam
- Sun-blushed tomato tortilla with black olive and basil

Seafood

- Pistachio and dill pesto crusted grilled salmon skewer
- Forman's smoked salmon with chive blinis and lime, crème mousseline
- Vietnamese rice paper rolls with prawn and avocado

Sweet

- Salted caramel and hazelnut brownies
- Mint fruit tartlets with crystallised seasonal berries
- Chocolate and green tea opera



Premium Lunch by FOODSHOW

COLD FORK BUFFET

- Artisan bread and salted butter
- Corn fed chicken schnitzel with garlic coriander aioli
- Chargrilled vegetable and halloumi skewers (v)
- New potato salad with spring onion and celery (v)
- Seasonal mixed leaves salad (v)
- Pavalova with summer berries and cream

Unless notified we will assume 10% of your guests will be vegetarian

Minimum order 20 guests

2 course cold fork buffet per person £19.95

Service staff costs (based on 4 hour shift)

| | |
|----------------------------------|---------|
| 1-50 guests / 1 staff member | £60.00 |
| 51-100 guests / 2 staff members | £120.00 |
| 101-150 guests / 3 staff members | £180.00 |

HOT FORK BUFFET

Option 1

- Artisan bread and salted butter
- Lasagne
- Vegetarian Lasagne (v)
- Seasonal mixed leaves, salad (v)
- Greek salad with tomatoes, cucumber, feta and olives
- Pavalova with summer berries and cream

Unless notified we will assume 10% of your guests will be vegetarian

Minimum order 20 guests

2 course hot fork buffet per person £19.95

Option 2

- Artisan bread and salted butter
- Beef Bourguignon served with white rice
- Vegetable stew served with white rice
- Seasonal mixed leaves salad (v)
- Greek salad with tomatoe, cucumber, feta and olives
- Pavalova with summer berries and cream

Minimum order 20 guests

2 course hot fork buffet per person £22.50

Service staff, chef and oven

| | |
|--------------|---------|
| 1- 50 guests | £330.00 |
| 100+ guests | £400.00 |



Premium Lunch by

HUMDINGERS CATERING

COLD LUNCH

| | |
|---|-------|
| Choose 3 sandwiches on artisan bread or wraps | £6.50 |
| add a salad | £2.50 |
| add a soup in a bio pot | £2.50 |
| add a quiche | £2.50 |
| add a dessert | £2.50 |
| add fruit | £1.65 |

SALADS

- Grilled Courgette & Mint
- Puy Lentil with Smoke Cheddar & Caramelized Red Onion
- Green Super Food Salad with Omega 3 sprinkles
- Rainbow Super Food Salad with Omega 3 sprinkles
- Pear, Pecan & Goats Cheese
- Pickle Samphire and baby leaf with Smoked Squid
- Melon, Rocket & Prosciutto
- Hot Smoked Salmon with Farfalle & Dill Mayonnaise
- Watermelon, Feta & Pumpkin Seed
- Beetroot, Orange & Black Olive
- Wild & Brown Rice with Apricot, fresh herbs & Pistachios
- Green Bean, Black Olive Tapenade & Toasted Almonds
- Bulgar Wheat, Broad Bean, Sweet Potato & Mint
- Giant Cous Cous with Roasted Vegetables

SANDWICHES/WRAPS

- Mozzarella, Tomato and Pesto
- Houmous, Carrot & Coriander Wrap
- Ham, Wholegrain Mustard and Cucumber
- Chicken, Avocado and Mayo
- Smoked Salmon, Dill and Cucumber
- Brie, Wholegrain Mustard and Tomato
- Bang Bang Chicken with Cucumber, Bean Sprouts and Spring Onion
- Applewood Smoked Cheddar and Fennel Jam
- Prosciutto, Rocket and Dried Figs
- Chicken Caesar
- Tuna Nicoise
- Hot Smoked Salmon with Wasabi Mayonnaise and Dill
- Smoked Salmon and Cream Cheese Bagel with Cracked Black Pepper and Lemon
- Roasted Butternut Squash with Stuffing and Baby Leaves
- Chilli and Garlic Baked Ricotta, Heritage Beetroot and Mustard Cress
- Brie, Red Grape, Spinach and Redcurrant Jam
- Falafel, Houmous and Shredded Lettuce
- Artichoke Heart, Lentil Puree and Leaves
- Avocado, Green Sauce and Sun-blanching Tomato
- Sweet Potato, Beetroot and Baby Spinach
- Roasted Butternut Squash, Black Olive Tapenade and Slow Roasted Tomatoes
- Goat's Cheese, Slow Roasted Tomato and Basil
- West Country Cheddar with Carrot Jam
- Goat's Cheese and Red Onion Marmalade
- Peri Peri Chicken & Coleslaw



Premium Lunch by

HUMDINGERS CATERING

HOT SOUP

- Spring Pea & Mint
- Tuscan Bean Broth with Basil Pesto
- Spiced Butternut Squash with Coconut & Coriander
- Squash, Leek, Butterbean & Thyme
- Roasted Tomato & Basil
- Broccoli & Stilton

QUICHE

- Mushroom & Truffle Oil
- Goats Cheese & Red Onion
- Leek & Cheddar
- Spinach & Shropshire Blue
- Potato & Rosemary

SWEETS

- Chocolate Chip Cookies
- Flourless Chocolate Cake
- Lemon Drizzle Cake
- Chocolate Tart
- Lemon Tart
- Fresh Fruit Platter

SHARING PLATTERS (serves 10)

- Hot Smoked Salmon with Pickled Cucumber £20.00
- Skewered Prawns £20.00
- Chicken Platter – £15.00
BBQ, Lemon & Herb or Peri Peri
- Grilled Vegetables with Pesto Dipping Sauce £15.00
- Roasted Cauliflower with Romasco Sauce £15.00
- Cheese Platter with Pickle £15.00
- Cured Meat Selection £15.00

We can accommodate all dietary requirements, please ask for alternative options.
Full allergens information available on request.



Premium
Lunch by

HUMDINGERS
CATERING

LIGHT BITES

£11 for 4
£18 for 7
£24 for 10

Meat

Melon Wrapped in Parma Ham (GF)

Pieces of seasonal melon, wrapped and skewered

Beef Skewers - Chimmichurri or Moroccan Spiced (GF)

Two 2oz pieces of skewered beef flank, cooked medium rare to medium with a choice of marinade

Chicken Skewers - Lemon & Herb, Moroccan Spiced, Korean-style or BBQ (GF)

Two 2oz pieces of skewered chicken breast with a choice of marinade

Lamb Samosa with Mango Chutney

Halal lamb samosas with spicy-sweet, homemade mango chutney

Savoury Scone with Bacon, Cheddar and Spring Onion

Savoury scone batter mixed with bacon bits, cheddar and spring onion, baked and filled with grated cheddar

Sausage Roll with Red Onion Marmalade

Cumberland sausage meat and red onion marmalade, encased in crispy baked butter puff pastry

Fish

Smoked Salmon on Soda Bread Toast with Cream Cheese, Lemon and Pepper

Cream cheese and Scottish smoked salmon served on a square of traditional brown soda bread toast, topped with a squeeze of lemon and cracked black pepper

Buttermilk Shrimp with Lime and Chilli Mayo (GF)

Two whole prawns marinated in buttermilk and dip fried, served on skewers with a lime and chilli mayo dip

Haddock, Leek and Herb Quiche

Individual quiche made with smoked haddock, leeks and fresh herbs

Hot Smoked Salmon with Spinach and Tartare (GF)

Bite-size pieces of salmon fillet hot smoked, cooled and served on baby spinach with a dollop of tartare sauce

House Fishcake

Breaded fishcakes made with the fish of the day, mashed potato, spring onions and herbs

Smoked Trout Pâté on a Herb Scone

Savoury herb scone filled with a coarse smoked trout pâté

GF= Gluten Free

We can accommodate all dietary requirements, please ask for alternative options.

RICH
MIX



Premium
Lunch by

HUMDINGERS
CATERING

LIGHT BITES (CONTINUED)

£11 for 4
£18 for 7
£24 for 10

Vegetarian

Savoury Muffin with Courgette, Feta and Basil

Savoury muffins made with shredded courgette, pepper and onion, crumbled feta and fresh basil

Crostini - Mushroom, Parmesan and Basil or Mozzarella, Tomato and Basil

Sourdough crostini with a choice of topping

Quiche - Potato and Rosemary or Goat's Cheese and Red Onion Marmalade

Individual quiche made with a choice of filling

Spinach and Feta Filo Parcel

Pastry parcel inspired by traditional Turkish borek, filled with creamy spinach and feta

Smoked Cheddar Scone with Onion Chutney

Savoury scone filled with Applewood smoked cheddar and caramelised onion chutney

Vegetable Samosas with Mango Chutney

Mixed vegetable samosas with spicy-sweet, homemade mango chutney

Vegan

Aubergine Roll with Caponata (GF)

Grilled aubergine, rolled and filled with a sweet and sour aubergine relish.

California Sushi Rolls - Avocado, Pepper and Guacamole or Smoked Tofu (GF)

Sushi rice sprinkled with sesame seeds, wrapped around a strip of nori and choice of filling.

Mushroom and Truffle Oil Crostini

Sourdough crostini with a fricassee of mushrooms and truffle oil.

Crudités and Dip - Guacamole, Houmous and Coconut Tzatziki (GF)

Rustic modernisation of an old classic with seasonal vegetables and a choice of dip.

Root Vegetable Crisps (GF)

Seasonal root vegetable crisps served in small bowls.

Mixed Nuts (GF)

Mixed salted nuts in small bowls

GF= Gluten Free

We can accommodate all dietary requirements, please ask for alternative options.

RICH
MIX



Street Food & Sharing by

B **Berkeley**
Catering with passion

STREETFOOD

(Recommended 3-4 per person)

| | |
|---|-------|
| Mini hotdog | £2.10 |
| Mini chicken and herb burger | £2.30 |
| Mini lamb and mint burger | £2.30 |
| Sticky bbq skewer | £1.90 |
| Jamaican patty | £2.00 |
| Jerk chicken and pineapple kebab | £2.00 |
| Coconut prawns with lemongrass aioli | £2.30 |
| Halloumi, courgette and pepper skewer | £2.00 |
| Vegetarian spring rolls with sweet chilli dip | £2.10 |
| Deep fried calamari bowl | £5.10 |
| Deep fried fish bowl | £5.10 |
| Vegetarian Singapore noodles bowl | £4.75 |
| Vegetable tempura bowl | £4.75 |
| Chef fee | £80 |
| Oven fee | £95 |

RICH
MIX



Street Food & Sharing by

KITCHEN  PIZZERIA
HANDCRAFTED PIZZA

PIZZAS

All our pizzas come with our signature tomato sauce which is made with San Marzano tomatoes, unless otherwise stated

| | 10" | 14" |
|--|--------|--------|
| Buffalo mozzarella, tomatoes, olive oil, parmesan and basil (v) 10" £9.00 14" £12.00 | £9.00 | £12.00 |
| Mozzarella, chicken, thyme and olive oil | £11.00 | £14.00 |
| Goat's cheese, onions, garlic, chicken tikka and olive oil | £11.50 | £14.50 |
| Mozzarella, courgettes, rocket, aubergines, olives, mushrooms, artichokes, olive oil and basil | £11.00 | £14.50 |
| Spinach, egg, smoked scamorza, olive oil and basil (v) | £11.50 | £14.50 |
| White sauce, prawns, garlic, buffalo mozzarella, olive oil and basil | £12.50 | £15.50 |
| Anchovies, capers, olives, oregano, garlic, olive oil and basil (no cheese) | £12.00 | £15.00 |
| Cherry tomatoes, ham, rocket, mozzarella, olive oil and parmesan shavings (no sauce) | £13.00 | £16.00 |
| Spicy pepperoni, chilli peppers, roasted peppers, mozzarella, olive oil and basil | £13.00 | £16.00 |
| Ham, spicy pepperoni, chicken, lamb, olive oil and basil | £13.50 | £16.50 |
| Gorgonzola cheese, olive oil, parmesan, buffalo mozzarella, burrata and olives (no sauce) (v) | £13.50 | £16.50 |

**RICH
MIX**



Street Food
& Sharing by

indi-go
STREET FOOD of INDIA

FINGER PLATTERS

£12.50 per person

A finger platter feeds 5/6 people

All dietary needs can be catered for. Please inform us at the time of ordering

Grilled Chicken Tikka

Grilled Chicken Breast marinated in spices and served with mint and sweet chilli sauce

Lamb Sheesh Kebab

Minced lamb mixed with spices and herbs, served with mint chutney and sweet chilli sauce

Grilled Paneer Shashuk

Homemade cottage cheese marinated and grilled with peppers and onions. Served on a mini skewer

Onion Bhaji

Served with mint yogurt and sweet chilli sauce

Potato Bhaji

Sliced potatoes battered and deep fried, served with carrot chutney and mint sauce

Veg Spring Rolls

Served with sweet chilli dip

Papdi Chat

Crispy flat savory topped with mashed potato, herbs, yoghurt, classic Indian chutneys

Pani Pouri

Round puff balls filled with mashed potatoes, spices, herbs, with tamarind chutney and coriander chutney

Idli Sambhar

Indian rice cake, oven baked and served with a lentil based soup style sauce

Meat Somosa

Delicious pastry filled with spiced minted lamb. Served with mint yoghurt

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Canapes & Bowl Food by



CANAPÉ MENU

For a minimum of 10 people

RICHMIX COLD CANAPÉ MENU 1

£12.00 per person + VAT

Artichoke hearts wrapped in bresaola with balsamic pearls and chervil served in a white bowl (4)

Cornfed chicken teriyaki with spring onions and toasted sesame seeds served in a pastry tartlet (4)

Smoked salmon and gravadlax wrapped in leek with wasabi served in a white bowl (4)

Spiced prawn with coriander and lime served in a shot glass (4)

Ratatouille pastry cups with micro basil served in a tomato pastry shell (4) (v)

Gazpacho - A refreshingly cool tomato and vegetable blend served in a shot glass (4) (v)

Strawberry panna cotta canapés

RICHMIX COLD CANAPÉ MENU 2

£12.90 per person + VAT

Honey glazed smoked duck with mango gazpacho served in a shot glass (4)

Homemade mini Yorkshire pudding with horseradish and creamy goats cheese topped with rare roast beef (4)

Pan fried king prawn cocktail with Marie Rose sauce and smoked paprika served in a white bowl (4)

Smoked salmon with crème fraîche, fried quails egg and caper served in a tomato shell (4)

Hummus, beetroot and olive mix topped with feta and diced beetroot served in a beetroot pastry shell (4) (v)

Asparagus spear and sun-blushed tomato wrapped in cucumber with yogurt drizzle (4) (v)

Zesty lemon meringue shot canapés

RICHMIX COLD CANAPÉ MENU 3

£16.00 per person + VAT

Crisp tartlet with, mascarpone, Parma ham and apple caviar (4)

Chicken liver pate in breadcrumbs with fresh radish and sweet onion marmalade (4)

Seared beef sirloin with celeriac, pecorino and rocket (4)

Grilled salmon fillet served in a glass with a zesty salad of orange, fennel and rocket (4)

Panna cotta of baby spinach and nutmeg with quail egg, chili oil and a Parmesan crisp served in a glass (4) (v)

Yorkshire pudding filled with slow-roasted peppers, tomato and grilled courgette (4) (v)

Rich Double chocolate mousse shot canapés

RICH
MIX



Canapes & Bowl Food by

 **Berkeley**
Catering with passion

BOWL FOODS MENU

For a minimum of 10 people

Prices include a chef and all equipment

BOWL MIX MENU

£18.00 per person

Choose 3 bowl food options

Meat

- o Grilled lamb cutlets bowl
- o Lamb rogan josh bowl
- o Traditional Moroccan lamb bowl
- o Thai chicken curry bowl
- o Cumberland sausages bowl

Fish

- o Grilled fillet of salmon bowl
- o Grilled fillet of sea bass bowl
- o King prawns with black bean sauce bowl
- o Deep fried fish goujons bowl
- o King prawn Thai green curry bowl

Vegetarian

- o Aubergine and chickpea moussaka bowl
- o Asparagus and soya bean risotto bowl
- o Vegetarian singapore noodles bowl
- o Vietnamese vegetable curry bowl
- o Stuffed aubergine bowl

**RICH
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Canapes & Bowl Food by FOODSHOW

COLD CANAPÉS

£3.50 per canapé, minimum 30 guests

- o Satay chicken skewers with crunchy peanut dip
- o Skewer of hoisin duck with spring onion, cucumber and toasted sesame
- o New potato with crayfish tail, guacamole and coriander
- o Rye bread with beetroot and vodka cured salmon and caper butter
- o Quenelle of chickpea falafel served with raita (v)
- o Serrano ham with dolcelatte and caramellised fig
- o Courgette, parmesan and basil tartlet (v)
- o Broccoli, halloumi and sage frittata (v)
- o Lamb samosas with raita (v)
- o Tiger prawns with chorizo mayo

Service staff costs (based on 4 hour shift)

1 staff member per 30 guests £60.00

HOT CANAPÉS

£3.50 per canapé, minimum 30 guests

- o Miniature corn-fed chicken and tarragon pies
- o Spoon of bangers and mash caramelised onion and port reduction
- o Parma ham tartlet with basil, roasted cherry tomato and melting Boccancini
- o Griddled spicy organic lamb skewers mint tzatzki
- o Toasted brioche bread box, leek, manchego cheddar and stilton rarebit (v)
- o Tartlet of seasonal wild mushrooms with parmesan wafer (v)
- o Raviloli of butternut squash and sage, crushed hazelnut and beurre noisette (v)
- o Mini rare tuna burger, pickled ginger, wasabi mayonnaise and rocket
- o Thai crab cake, lemongrass, ginger and Thai basil aioli
- o China spoon of tiger prawn steamed wonton and nam-jim dressing

Service staff, chef and oven

| | |
|---------------|---------|
| 1-30 guests | £330.00 |
| 30-60 guests | £400.00 |
| 60-90 guests | £465.00 |
| 90-120 guests | £530.00 |

All menus above are served with eco-friendly disposable plates and cutlery unless an alternative is ordered

RICH
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Canapes & Bowl Food by FOODSHOW

PEARLS OF THE OCEAN FOOD STATION

Why not try our wonderful interactive sea food bar at your event, allowing your guests to pick what they would like to eat. Our staff will be on hand to talk through what we have to offer.

£15.00 per person, minimum 30 guests

Your choice of 3 from:

- o Wasabi and ginger cured bass
- o Beetroot and horseradish cured bass
- o Classic shellfish cocktail, shredded baby gem and horseradish cream
- o Shooter of chargrilled tiger prawn spicy gazpacho and coriander

Served with blinis, pumpernickel, herbed creme fraiche, sweet dill mustard sauce and soy & sesame dressing

Service staff costs (based on 4 hour shift)

| | |
|----------------------------------|---------|
| 1-50 guests / 1 staff member | £60.00 |
| 51-100 guests / 2 staff members | £120.00 |
| 101-150 guests / 3 staff members | £180.00 |

All menus above are served with eco-friendly disposable plates and cutlery unless an alternative is ordered

BOWL FOOD

£5.50 per bowl, minimum 30 guests

- o Classic chilli con carne fragrant rice and com wafer
- o Moroccan chicken and olive tagine with saffron chickpeas
- o Fish and chips with tartar sauce
- o Salmon and haddock fish cakes spinach and hollandaise sauce
- o Butternut squash and sage, crushed hazelnut and beurre noisette (v)
- o Gnocchi with creamy gorgonzola walnuts and rocket (v)

Service staff, chef and oven

| | |
|---------------|---------|
| 1-30 guests | £330.00 |
| 30-60 guests | £400.00 |
| 60-90 guests | £465.00 |
| 90-120 guests | £530.00 |



Canapes & Bowl Food by

HUMDINGERS CATERING

CANAPES

5 options per person
7 options per person
10 options per person

£11.00
£15.40
£22.00

Meat

Beef Carpaccio on a Parmesan Crisp with Truffle Oil (gf)

Thinly sliced English beef fillet, served on a parmesan crisp with a drizzle of truffle oil and a micro leaf garnish

Mini Reuben Sandwich

Deluxe mini sandwich of pastrami, Thousand Island dressing, sauerkraut and Swiss cheese on sourdough, pan-fried in butter (only available hot)

Chimmichurri Beef Skewer (gf)

Grilled in an Argentinean marinade with a punchy dip

Smoked Duck Savoury Doughnut with Hoisin Sauce (gf*)

Thinly sliced smoked duck breast with shredded cucumber, spring onion and hoisin, wrapped in a savoury doughnut

Moroccan Chicken Cigar with Honey, Almonds and Cinnamon

Deep fried pastry cigars of shredded chicken, onions, spices, honey and almonds

Roasted Pork Belly and Queen Scallop Skewer (gf)

Cube of slow-roasted pork belly glazed with a reduced Worcestershire sauce, skewered with a lightly smoked queen scallop

Mini Yorkshire Pudding and Roast Beef

Thinly sliced roast beef, cooked medium rare and served in a Yorkshire pudding with watercress and horseradish cream

Popcorn Chicken with Chilli Mayonnaise (gf*)

Bite-sized pieces of chicken, fried in a cornmeal batter and served in a cone with a dollop of chilli mayonnaise

Saffron Arancini with Bolognese (gf*)

Saffron flavoured risotto rice balls stuffed with a core of beef Bolognese and grated pecorino, coated in flour, egg and breadcrumbs and deep fried

Fish

Lobster Tempura on Seaweed

Pieces of freshly cooked lobster in a crisp tempura batter, presented on a bed of mixed Japanese seaweeds

Crab and Avocado Savoury Doughnut

Dressed picked white crabmeat with crushed avocado and chopped parsley, served in the centre of a mini savoury doughnut then garnished with micro chives

Tuna and Avocado Sushi Rolls with Wasabi and Pickled Ginger (gf)

Hand-rolled nigiri rolls filled with Bluefin tuna and avocado, served with wasabi mayonnaise and pickled ginger

Mini Potato Skins with Salt Cod Brandade, Quail's Egg and Smoked Paprika (gf)

Crisp baby potato skins dusted in smoked paprika, filled with poached salt cod fillet whipped with creamy mash potato and herbs, then topped with half a quail's egg

Hot Smoked Salmon with Artichoke Pesto and Shaved Marinated Fennel

Flakes of hot smoked salmon served on homemade soda bread toast, with thinly sliced, lightly pickled fennel and an artichoke pesto

Lobster Bisque Shot with a Cheese Straw

Flavoursome, velvety lobster broth infused with spices, served in a shot glass then topped with a cheese straw



Canapes & Bowl Food by **HUMDINGERS** CATERING

CANAPÉS (CONTINUED)

Fish (Continued)

Smoked Salmon Blini with Shredded Beetroot

Buckwheat pancake topped with a roll of Scottish smoked salmon, garnished with shredded beetroot and a dollop of sour cream.

Prawn Hush Puppies (gf*)

Lightly spiced puffs of cornmeal and buttermilk batter combined with chopped tomato, pepper and spring onion, served with a lime and chilli mayonnaise dip

Smoked Trout Flatbread

Toasted flatbread topped with mini smoked trout fillets, horseradish, caviar and chives

Smoked Haddock and Leek Tartlets

Mini quiche with flakes of poached Finan haddock, diced leek and chives

Sea Bass Ceviche (gf)

Thinly sliced sea bass fillet marinated in lime juice, orange juice, chilli and coriander, served on a crisp piece of tortilla with fennel and avocado salsa

Vegetarian

Mini Mushroom Scotch Egg

Vegetarian take on a classic: soft-boiled quail's eggs wrapped in a coarse wild mushroom puree, moulded and coated in flour, egg and breadcrumbs and served with garlic mayonnaise dip.

Arancini (gf*)

Italian-style risotto rice balls, coated in flour, egg and breadcrumbs and filled with a choice of:

- Butternut squash and sage, amaretti crust
- Beetroot and goat's cheese
- Red wine and parmesan

Gougere with a Fricassee of Wild Mushroom

Light, savoury mini choux pastries with a creamy filling of wild mushrooms, thyme and garlic

Buttermilk Fried Goat's Cheese with Lavender Honey and Black Pepper (gf)

Goat's cheese pieces marinated in spiced buttermilk, tossed in cornflour and chickpea flour and fried until golden, served with a lavender-infused honey drizzle and grated black pepper

Quail's Egg on Smashed Avocado with Hollandaise (gf*)

Served on a mini toasted muffin

Goat's Cheesecake with Red Onion Marmalade and Microsorrel (gf*)

Sweet/savoury mix of goat's cheese and cream cheese, baked on a base of digestive biscuits blended with thyme and sea salt and served with a garnish of red onion marmalade and microsorrel

Stilton Scones, Fig Chutney and Pickled Celery

Savoury Stilton mini scones, baked and filled with batons of lightly pickled celery, fig jam and nuggets of crumbled Stilton

Dauphine Potatoes with Black Truffle and Sour Cream (gf)

Light pastry puffs made with a blend of choux pastry, mashed potato, chopped black truffle and herbs, deep fried and topped with sour cream, shaved black truffle and chives

Artichoke Crisps with Truffled Brie (gf)

Brie with a luxurious filling of mascarpone, chopped black truffle and truffle oil, allowed to infuse then served between two pieces of thinly sliced fried Jerusalem artichoke



Canapes & Bowl Food by **HUMDINGERS** **CATERING**

CANAPÉS (CONTINUED)

Vegan

Mini Cucumber Round stuffed with Houmous, Smoked Piquillo Peppers and Coriander (gf)

Pillars of baby cucumber, cored and filled with houmous then topped with lightly smoked slivers of piquillo pepper and microcoriander leaf

Baby Gem Lettuce stuffed with Avocado and Black Beans (gf)

Baby gem boats filled with an avocado, black bean and smoked paprika salsa

Courgette Rolls with Saffron Chickpeas and Rosemary (gf)

Strips of courgette, grilled then lightly coated in saffron and chickpea hummous, rolled into a roulade, chilled, sliced and served on a spinach leaf

Turmeric Roasted Cauliflower Floret (gf)

Cauliflower roasted in turmeric, olive oil and sea salt until al dente, served with a mint and lemon coconut yoghurt dip

Beetroot, Carrot and Kale Fritter with Coconut Yoghurt and Mint (gf)

Herbed hash brown-style mix, bound in chickpea flour and deep fried, topped with coconut yoghurt and mint

Flatbread with Black Garlic Houmous and Tomato Relish

Toasted mini flatbread topped with spiced tomato relish, black garlic humous and a sprig of micro coriander

Vegan Sushi Roll (gf)


Nigiri sushi roll filled with strips of red pepper, avocado and cucumber, served with a vegan wasabi mayonnaise dip

gf= gluten free, gf* = gluten free variant available on request

We can accommodate all dietary requirements, please ask for alternative options.

Full allergens information available on request.

RICH
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Canapes & Bowl Food by EASY GOURMET

CANAPÉ SELECTOR (COLD)

£2.70 EACH - Surcharges for luxury canapes

CARNIVORE


Chicken pesto skewers (GF)
Pao de Quejo with bacon cream cheese (GF)
Ham, fig & manchego canapés (GF)
Ham hock terrine with piccalilli mini skewer
Smoked duck breast & celeriac carpaccio with a tangerine vinaigrette on a skewer (GF)
Smoked chicken & green mango filo basket with soy ginger dressing & lemon confit
Roasted honey ham on potatoes slices topped with mint mushy peas (GF)
Fresh asparagus wrapped in Parma ham drizzled with balsamic vinaigrette (GF)
Rare roasted beef on mushrooms duxelle & truffle oil crostini
Chicken roulette filled with sundried tomato paste on shortbread
Duck pancakes with hoi sin sauce, cucumber & mango

FROM THE SEA

Smoked mackerel & horseradish rillettes on crispy rye bread with pea shoots Grapefruit and dill salmon gravlax, herb fromage blanc on a skewer (GF)
Smoked salmon mousse on blinis
Hot smoked salmon, aioli, black olives on sweet corn blinis
Salmon tartare with eastern spices (GF)
Beetroot gravlax with fresh horseradish skewers (GF)
Wasabi shortbread with smoked salmon roses
Crab & avocado salsa, lime, chilli verrine

FARMLAND (VEGETARIAN)

Grilled carpaccio courgette filled with Moroccan couscous ratatouille in a filo basket
Mediterranean vegetable mini quiche
Cherry tomato with basil and mozzarella (GF)
Goat's cheese, tomato & black olives mini quiche
Aubergine, spicy green beans & mozzarella rolls (GF)
Ficelle sundried tomato crostini with mozzarella & pesto
Roasted vine tomato with pesto & shallots salsa on grilled zucchini (GF)
Cherry tomatoes glazed with balsamic vinegar, cashew nuts & puff pastry
Fresh asparagus sundried tomato & black olive on ficelle



Canapes & Bowl Food by EASY GOURMET

CANAPÉ SELECTOR (WARM)

£2.70 EACH - Surcharges for luxury canapes

CARNIVORE

Mini cottage pies

Bangers & Mash with onion gravy served on a spoon

Mini honey & mustard Cumberland sausage skewers

Mini pancake & bacon skewers

Pork belly, cider, grain mustard, parsnip croquette served with apple sauce

Crispy scotch quail eggs with aioli mayonnaise

Yorkshire pudding topped with beef & horseradish

Grilled steak mini wrap with French fries & horseradish

Mini bacon muffins with quails eggs

Full English breakfast skewers

FROM THE SEA

Mini fish pie in filo pastry

Fish cake & aioli sauce

Fresh fish & fat chips with tartare sauce

Salmon & sweet peppers – seasoned with lime, fresh herbs (GF)

Homemade salt cod fritters, butter bean pesto served with chilli citrus mayo

FARMLAND (VEGETARIAN)

Sea salt roast baby jacket potatoes with mature cheddar & spring onions (GF)

Mediterranean vegetable mini quiche

Stilton rarebit with pickled shallot rings on baguette crostini

Roast butternut squash arancini with coriander chutney

Mini tartlet of goat cheese, tomato & black olives mini quiche


Mini mushroom & fresh rocket pizza

Scrambled egg asparagus ficelle

Beetroot scotch quails eggs, sprinkled with Cornish sea salt

Grilled Carpaccio of courgette filled with Moroccan couscous ratatouille in filo basket (vegan)

Toasted cherry tomato, rocket & halloumi skewers (V GF)



Canapes & Bowl Food by EASY GOURMET

BOWL FOOD MENU

£4.95 EACH - Surcharges for luxury canapes

SALAD (COLD)

Grilled glazed nectarine in balsamic vinegar, baby mozzarella & mix leaves drizzled with a crisp citrus dressing (V GF)
Quinoa Salad - peas, broad beans, feta cheese or tofu mixed peppers, chillies, pea shoots & pickled red onions (V GF)
Salmon tartare with avocado, onions, baby gem & red amaranth served with a seeded mustard dressing (GF)
Salmon niçoise, cured salmon, quail eggs, green beans, potatoes & black olives (GF)
Grilled halloumi, spicy ratatouille with mint couscous (V)
Beef carpaccio, rocket salad with balsamic dressing & parmesan (GF)
Courgettes & parmesan salad with peppery rocket & pumpkin seeds (V)
Parma ham, rocket, butternut, pumpkin seeds & French dressing (GF)
Rare tuna with pesto and parsnip puree on toast
Sautéed king prawns & rice noodle salad

FROM THE SEA (HOT)

Red Snapper, sweet & potato mash with tomato salsa (GF)
Seared scallops, with chorizo, apples and mashed potatoes
Shredded salt beef, mustard, bagel
Catalan cod & cannellini bean stew

CARNIVORE (HOT)

Cumberland sausage, red wine & onion gravy on spring onion mash
Confit of duck, with orange & brandy sauce, peas shoot, polenta
Crispy pork belly, braised cabbage, small diced carrots with cherry sauce
Slow cooked lamb in Cotes du Rhone wine with small vegetable served with cauliflower mash
Chicken breast in wild and button mushrooms & truffle oil sauce served with pilaf rice (GF)
Beef bourguignon with bacon in deep red wine sauce served with mash
Rare tuna, spicy ratatouille, almond couscous with a dollop of tzatziki

**RICH
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Canapes & Bowl Food by HUBBUB

CANAPÉS

We recommend 6 per guest. Delivery only, chef required for hot items. Minimum 25 pieces of each item. Prices exclusive of VAT. £1.65 per item

MEAT

Beef Teriyaki with Sesame & Spring Onion
Asparagus Tips Wrapped in Parma Ham, Garlic Aioli
Lemon & Thyme Chicken Roulade with Red Onion Jam
Roasted Lamb Fillet with Peperonata & Rosemary Crostini
Pressed Ham Hock with Caper Berries & Piccalilli
Rare Roast Beef with Horseradish & Rocket Mayonnaise
Smoked Duck & Mango Salad with Coriander
Moroccan Lamb Kofte with Minted Yoghurt Dip (hot)
Chicken Teriyaki with Black Sesame & Spring Onion (hot)
Croque Monsieur (hot)

FISH

Smoked Salmon with Lemon & Chives Crème Fraîche
Marinated Chilli & Lime King Prawns with Coriander
Cornish Crab & Mango Remoulade with Lemon Balm
Poached Salmon & Leek Roulade with Keta Caviar
Pesto Dipped Crayfish Tails with Lime Mayonnaise
Smoked Mackerel & Young Spinach Tart with Chives
Red Mullet Ceviche with Pickled Radishes & Pineapple Salsa
Crab & Dill Pearls with Lemon Oil (hot)
Sweet & Sour Chilli King Prawns with Lemon Balm (hot)
Roasted Salmon & Spinach Filo Parcels (hot)

VEGETARIAN

Grilled Vegetable Cup with Tomato Jam & Basil
Goats Cheese Pearl with Alfalfa & Sundried Tomato Paste
Organic Beetroot & Orange Zest with Feta Cheese
Ratatouille Filo Cup with Rosemary & Lemon Oil
Cumin Spiced Butternut Squash & Spinach Tart
Cherry Tomato & Bocconcini Skewer with Basil Pesto
Parisienne of Watermelon with Honey & Mint Marinade
Grilled Cheese Sandwich (hot)
Roasted Butternut Squash & Chives Filo Parcel (hot)
Buttered Leek & Hollandaise Tart (hot)

SWEET

Double Chocolate & Hazelnut Brownie
Lemon & Raspberry Tart
Exotic Fruit Cup with Mascarpone
Eton Mess
Passion Fruit and Sicilian Lemon Shot



Canapes & Bowl Food by HUBBUB

BOWL FOOD

More substantial than canapés but not as formal.

Minimum 40 guests, crockery included, chef & service staff at additional cost.

4 bowls – £12.00 / Any additional bowl – £3.95

COLD

Hot Smoked Salmon on Roquette
Chargrilled Chicken Caesar Salad
Atlantic Tuna Salad Niçoise
Heritage Tomatoes, Avocado & Buffalo Mozzarella (V)
Sweet Potato & Spinach Frittata (V)

MEAT

Lamb & Date Tagine with Cous Cous
Lincolnshire Sausages with Onion Gravy & Mustard Mash
Ragout of Chicken with Chestnut Mushrooms & Basmati Rice
Braised Shin of Beef with Caramelized Onions & Colcannon
Suffolk Chicken Korma, Bok Choi & Pilau Rice

FISH

Smoked Haddock with Wilted Spinach & Mashed Potatoes
Seared Salmon with Pesto Mash and Salsa Verde
Moroccan Fish Tagine with Cous Cous
Poached Salmon with Bok Choi & Lime Sauce
Lemon and Coriander Prawns with Quinoa

VEGETARIAN

Potato Gnocchi with Sage & Roasted Pumpkin
Peperonata with Polenta Cakes
Wild Mushroom Risotto
Spinach & Ricotta Tortellini with Roasted Almonds
Root Vegetable Cassoulet

SWEETS

Chocolate & Orange Panna Cotta
Lemon Curd Posset
Mixed Berry Eton Mess
Crème Brulee
Potted Blueberry Cheesecake



Buffet by SANDS

FINGER BUFFET SET MENUS

OPTION 1

£13.00 per person

A selection of filled Italian ciabattas, malted bloomers & granary sandwiches (1.25 rounds per person)
Sesame chicken goujons with sweet chilli mayo dip pot
Home made veggie samosas with cucumber & mint raita
Salmon & dill shortcrust pastry quiches
Fresh mini fruit skewers
Mini chocolate fudge cakes

OPTION 2

£13.00 per person

A selection of mixed filled bagels, American pretzels & granary/ wholemeal sandwiches (1.25 rounds per person)
Lemon & herb chargrilled chicken fillet skewers served with Caesar sauce dip
Yorkshire puddings topped with horseradish & roast beef
Stone baked pizzas topped with mozzarella, fresh herbs & fresh chilli
Fresh mini fruit skewers
Plum or apricot frangipan tarts

OPTION 3

£13.00 per person

French white & grain baguettes with granary & wholemeal sandwiches (1.25 rounds per person)
Chicken tikka skewers served with cucumber & mint raita
Crispy butterfly prawns with a chilli dipping sauce
Individual shortcrust spinach & cheese quiches
Fresh mini fruit skewers
Home-made chocolate brownies & oat & honey flapjacks



Buffet by SANDS

OPTION 4

£13.00 Per Person

A selection of seedy & wholemeal rolls, malted bloomer & white bloomer (1.25 rounds per person)
Honey mustard pork chipolatas
Toasted crostini topped with smoked salmon, cream cheese & fresh dill
Spinach pakoras served with minty yogurt dip & fresh corriander
Fresh mini fruit skewers
Home-made chocolate brownies & oat & honey flapjacks

OPTION 5

£13.00 per person

Multi seed dinner rolls, sandwiches & filled wraps (1.25 rounds per person)
Lemon & herb marinated grilled chicken skewers
Falafels with garnish & a pot of chickpea humus
Ham & cheese shortcrust pastry quiche Lorraine
Fresh mini fruit skewers
Portuguese custard tarts

BUFFETS

CLASSIC COLD FORK BUFFET

£20.50 per person

Oven poached salmon with prawns in a sour cream & cucumber dressing
Hand carved ham with whole grain mustard platter served with accompanying sauces & garnish
Chargrilled Italian style chicken breast pieces
Roasted Mediterranean vegetables served with classic tomato & creamy mozzarella
Mixed chef's crunchy vegetable salad of seasonal leaves, cherry tomatoes, sweetcorn & raw peppers
New potato salad & spring onion salad with a light mayo dressing
Rustic breads & butter
Home-made profiteroles served with a rich chocolate sauce (1 portion per person)
A selection of fresh fruit skewers (1 per person)



Buffet by SANDS

EXECUTIVE COLD FORK BUFFET

£26.00 Per Person

Blackened ginger & lime king prawns served with thick slices of smoked salmon & lemon wedges
A platter of home roasted meats: Rare roast beef, baked English ham, salt beef, served with fresh garnish and a caper & olive oil dressing

Home-made filo parcel filled with a fresh vegetable ratatouille

Potato salad with cornichon gherkins & fresh dill in a light mayo dressing

Sands special slaw salad

Cous cous salad with seasonal herbs

Classic seasonal mixed leaf salad with cherry tomatoes & cucumber

Traditional English cheeseboard with mixed crackers

Mixed crusty bread platter

Selection of mixed pudding pots: chocolate mousse, berry mousse & creamy giotto (1 pudding pot per person)

ITALIAN COLD FORK BUFFET

£22.00 Per Person

Roasted stuffed chicken breasts, sliced & served with mixed leaves

Grilled salmon fillets topped with a creamy pesto crust

Home-made Italian style spinach & Parmesan frittata

Italian fine green bean salad

Italian tomato & fresh mozzarella salad with fresh oregano & grilled bread

Rice salad with peas, chopped ham & fresh garden mint

New potato salad, dressed with a lemon & olive oil vinaigrette

Crusty baguettes served with butter

Home-made Tiramisu

SPECIAL COLD FORK BUFFET

£23.00 Per Person

Home cooked real salt beef platter served with original horseradish & gherkins

Delicious chicken breast escalope coated in fresh breadcrumbs, lemon & black pepper

Roasted aubergines and toasted ciabatta salad served with rocket & balsamic dressing

Tabbouleh salad of bulgar wheat & fresh mixed herbs

Lentil salad with fresh lemon & olive oil dressing & crumbled feta cheese

Classic seasonal mixed leaf salad with cucumber & grated carrots

Pitta bread served with houmous, & marinated chillis

A platter of sliced melon & fresh pineapple

Home-made baked cheesecake



Buffet by SANDS

ARTISAN BUFFET - MENU 1

£29.00 Per Person

- A platter of Smoked Fish with Honey Mustard Dressing
- Parmesan Crust Chicken Breast Escalopes served with a side of Caesar Sauce
- Roasted Red & Yellow Peppers with a Virgin Olive Oil & Caper Dressing with Fresh Continental Parsley
- Salad of tender Fine Green Beans with a classic Vinaigrette Dressing
- Chargrilled Artichoke Salad with Fresh Lemon
- Italian Pasta Salad with Fresh Pesto & Pinenut Dressing
- Toasted Ciabatta Platter
- Cut Fresh Fruit Platter
- Individual English Apple Tarts served with Clotted Cream

ARTISAN BUFFET - MENU 2

£29.00 Per Person

- Rare Roasted British Beef served with Horseradish Crème Fraiche & Watercress
- Roasted Salmon with Lemon & Dill Mayo
- Roasted Peppers stuffed with herby Brown Mushroom Rice
- Vine Tomato, fresh Mozzarella & Basil Salad
- Grilled Aubergines with Balsamic Dressing
- Potato Salad with Lemon Dressing
- Rustic Breads served with unsalted Butter cubes
- Cut Fresh Fruit Platter
- Individual mixed Dessert Pots



Buffet by
hubbub
CATERING

FINGER BUFFET

**£2.95 per item, minimum order of 4 items. Buffet ware & crockery included.
Minimum of 20 guests. Delivery only. All items served cold, items marked (h) can be served hot. Chef & service staff at additional cost.**

MEAT

- Chicken Tikka Skewers with Raita (h)
- Cured English Bacon and Onion Quiche
- Chorizo Sausage Rolls with Piccalilli
- Chicken Drumsticks with Rosemary & Garlic (h)
- Pulled Pork Croquettes with BBQ Dip (h)
- Cocktail Cumberland Sausages with Honey & Mustard (h)
- Buffalo Chicken Wings with Blue Cheese Dip (h)

FISH

- Sesame Prawns with Mint Chutney (h)
- Smoked Mackerel and Spinach Pancake Rolls
- Salmon Mousse Profiteroles
- Cucumber Cups with Smoked Trout Mousse
- Smoked Salmon & Cream Cheese Blini
- Gravadlax Crostini with Avocado
- Curried Prawn and Tilapia Fish Cakes (h)

VEGETARIAN

- Spinach & Sweet Potato Tortilla
- Wild Mushroom Arancini (h)
- Gazpacho Soup Shots
- Red Onion Jam & Goats Cheese Tart Choux
- Pastry Bun with Grilled Peppers & Cottage Cheese
- Falafels with Chilli Dip (h)
- Bocconcini & Tomato Skewers

SWEETS

- Mini Chocolate Éclairs
- Crème Brulee
- Chocolate & Walnut Brownies
- Organic Lemon Posset
- Caramel & Vanilla Fool
- Eton Mess
- Assorted Smoothie Shots



Buffet by EASY GOURMET

BUFFETS & STREET FOOD

SO EAST

£16.50

Individual street food boxes

Select 2 combos

Bread choice:

Brioche bun, pitas, flour bap, tortilla

Filling:

Yakisoba BBQ pulled pork, chili, ginger & chipotle mayo

Sour cream southern fried chicken, iceberg, Monterey & aioli

Falafel, tabbouleh, mix leaf & roasted red pepper with coriander yogurt sauce

Grilled aubergine, courgette & roasted peppers

Chili con carne, jalapenos & sour cream

Salt beef, gherkin & English mustard

Vietnamese chicken banh mi

Grilled jackfruit

Baba ganoush with parsley & pomegranate

Mexican beef or chicken burritos

Side:

Tricolour coleslaw

Greek salad

Sweet potato wedges



Buffet by EASY GOURMET

PIE HIGH

£15.00 (Select 2 pies)

Bacon, chicken & tarragon (free range British chicken, smoky bacon, roasted garlic & vermouth)
Steak, chorizo & olives
Wild mushroom, asparagus, shallots, white wine & pepper (v)
Goat cheese, sweet potato, spinach, red onion & roast garlic (v)
Steak & Ale, cracked pepper & real ale)
Mashed potatoes
Mushy peas
Red wine gravy

RUSTIC

£18.95

Corn-fed whole chicken (beneath skin garlic marinade), fresh herbs; vegetable wine jus
Fish filet papillotes with fresh herbs, garlic & lemon
Aubergine puy lentil moussaka (v)
Basilica oil spaghetti (v)
Superfood salad with a zesty dressing (v)
Asparagus, broad beans & spinach salad (v)
Roasted seasonal vegetables (v)
Artesian bread & butter

MUMMA'S COOKING

£21.60

Slow-cooked lamb shoulder
(Moroccan style) seasoned with cumin, cinnamon, ginger, paprika, fennel, harissa served with spicy tomato jus
Roasted fish fillets with sumac & oregano spices
Fatoush salad, toasted pita, feta cheese, tomato, cucumber, peppers, with a zest dressing
Vegetable tagine with almond & chickpeas Tomato, cucumber, coriander salsa
Lemony couscous, seasoned with Moroccan spice, toasted almond & raisins
Turlu Turlu veg - courgette & aubergine with spices
Mint yogurt
Flat Bread with zaatar

DESSERT OF THE DAY

£3.70

RICH
MIX



Evening dinner by FOODSHOW

DINNER

From £49.00

Served on ceramic plates with cutlery and napkins

- o Passion fruit and gin marinated Forman's organic salmon
- o Spring onion blinis and lime creme fraiche crème
- o English garden salad with quail egg
- o Heritage tomato, baby carrot, whipped Ragstone goat's cheese and artichoke (v)
- o Corn fed chicken filled with wild mushroom farce, lemon and thyme fondant potato, seasonal baby vegetables and tarragon scented gome jus
- o Wild mushroom wellington, summer squash, spinach and wild mushroom cep puree and truffle oil (v)
- o Coconut and pineapple panna cotta with almond crumble
- o White chocolate and passion fruit delice

Additional serving staff can be arranged at an additional cost.

All orders are subject to delivery charge of £35.00 + VAT

**RICH
MIX**



Evening
dinner by

HUMDINGERS
CATERING

DINNER

£22.00 per person with dessert
£19.50 per person without dessert

MENU ONE

Corn-fed Chicken Leg, Stuffed with Ricotta, Lemon and Thyme (GF)
Charred, Brined Cauliflower Steak with Walnut and Chive Crumble (VV)(GF)
Trotie Pasta Salad with Red Pesto and Cherry Tomatoes (VV)
Rio Caesar - Baby Gem, Pepper, Avocado and Palm Heart Salad with Toasted Corn (VV)(GF)
Vegan Chocolate Cake (VV)

MENU TWO (GF)

Roast Stuffed Sea Bass with Swiss Chard and Saffron Jus (GF)
Grilled Portobello Mushrooms Stuffed with Red Pepper and Goat's Cheese (V)(GF)
Baby Spinach Salad with Avocado, Toasted Walnuts and Blue Cheese (V)(GF)
Potato Wedges with Pine Salt (VV)(GF)
Mocha Pot (V)(GF)

MENU THREE

Jerk Marinated, Slow Roasted Shoulder of Lamb (GF)
Jerk Jackfruit, Mango and Black Bean Wraps (VV)
Rice and Peas (VV)(GF)
Plantain, Avocado, Mango and Baby Gem Salad with Lime Dressing (VV)(GF)
Carrot Cake with Orange Icing (V)

MENU FOUR

Breaded Pork Escalope alla Milanese
Cannelloni with Spinach, Cherry Tomatoes and Goat's Cheese (V)
Grilled Aubergine Caponata (VV)(GF)
Pesto Tossed Tenderstem Broccoli with Kalamata Olives (VV)(GF)
Angel Cake with Summer Berries (V)

MENU FIVE

Grilled Moroccan Style Chicken with Ras El Hanout, Roasted Peppers and Red Onions (GF)
Grilled Halloumi and Chestnut Mushroom Skewers (V)(GF)
Roast Broccoli with Toasted Almonds and Sherry Vinaigrette (VV)(GF)
Wilted Greens and Smoky Chickpeas with Chilli and Lemon Tahini Dressing (VV)(GF)
Banana and Date Cake (V)

V = Vegetarian, VV = Vegan, GF = Gluten Free

We can accommodate all dietary requirements, please ask for alternative options.



Evening
dinner by

HUMDINGERS
CATERING

DINNER (CONTINUED)

£22.00 per person with dessert
£19.50 per person without dessert

MENU SIX (SERVED COLD)

Poached Salmon Fillet with Pickled Cucumber and Herb Mayonnaise (GF)
Grilled English Asparagus with Soft Boiled Quail's Eggs (V) (GF)
Ratte Potatoes with Samphire and Green Beans (VV) (GF)
Baby Gem, Avocado And Edamame Salad (VV) (GF)
Chocolate Tarts with Salted Caramel and Honeycomb (V)

MENU SEVEN

Garlic and Thyme Butterflied Chicken with Red Pepper and Basil Salsa (GF)
Mediterranean Vegetable Lasagne (V)
Rainbow Super Food Salad with Butternut Squash, Beetroot and Quinoa (VV)(GF)
Pumpkin Wedges with Parmesan and Bread Crumbs (V) (GF)
Strawberry Eton Mess (V)(GF)

V = Vegetarian, VV = Vegan, GF = Gluten Free
Full allergens information available on request.
We can accommodate all dietary requirements, please ask for alternative options.

MENU EIGHT (GF)

Beef Tagine with Preserved Lemon and Green Olives (GF)
Pumpkin, Rainbow Chard and Chickpea Tagine with Saffron Onions (VV) (GF)
Tabbouleh (VV)
Watermelon Salad with Mint and Feta (V) (GF)
Chilled Rice Pudding with Apricots (V) (GF)

LIGHTER MENU 1

Gochujang Marinated Chicken Wings (GF)
Grilled Prawn Skewers (GF)
Steamed Bun with Teriyaki Seitan and Stir Fried Vegetables (V) (Vegan alternative available)
Thai Quinoa Salad (VV) (GF)
Vegetable Spring Rolls with Sweet Chilli Dipping Sauce (V) (GF)
Miso Braised Aubergine with Sesame and Spring Onion (VV) (GF)
Mini Salted Caramel Brownie (V) (GF)

LIGHTER MENU 2

Chimmichuri Beef Skewers (GF)
Hot Smoked Salmon Pieces with Rosemary and Lemon (GF)
Vegetarian Sausage Rolls (V)
Aubergine Rounds with Quinoa, Mint Yoghurt and Pomegranate (V)(GF)
Bruschetta with Basil, Tomato and Baby Mozzarella (V)
Puy Lentil Salad with Red Onion Marmalade Smoked Applewood Cheddar (V)(GF)
Morello Cherry and Almond Polenta Cake Bites (V) (GF)



Dessert by EASY GOURMET

MINI DESSERTS

Platters at the table or a tower

MOUSSE

- Dark chocolate mousse
- Dark chocolate and orange zest mousse
- Milk chocolate mousse
- Dark and white chocolate mousse
- Coffee mousse
- Lemon mousse
- Mandarin mousse
- Passion fruit mousse
- Strawberry mousse

JELLY

- Raspberry and elderflower jelly
- Summer fruit jelly
- Coconut jelly
- Curacao jelly (extra 0.50p)
- Gin and tonic jelly (extra 0.50p)
- Pimms jelly (extra 0.50p)
- Summer tequila jelly (extra 0.50p)
- Blueberry vodka jelly (extra 0.50p)

MINI TARTS & CAKES

- Chocolate brownie
- Pavlova (choices: Pecan, raspberry, strawberry, blueberry & blackberry)
- Raspberry tartlet
- Strawberry tartlet
- Fruit of season tartlet
- Apple crumble tartlet
- Scones with jam and cream
- Citron tart tartlet
- Pecan tart tartlet
- Bakewell tartlet
- Chocolate tartlet
- Treacle tartlet Plum tartlet
- Pear and cranberry Salted caramel Mini éclair

CUPCAKES

All flavours and colours available.
Minimum quantities apply.
Price on request.

DIVERSE

- Strawberry and cream (in season)
- Fruit trifle with amaretto biscuit
- Vanilla panna cotta with raspberry coulis
- Roast pear with toasted almonds in port syrup
- Roast peach with toasted almond in port syrup
- Salted caramel panna cotta with warm salted caramel popcorn
- Eton mess pot
- Chocolate pot
- Crème brûlée
- Mini tiramisu
- Apple & sultana crumble
- Rhubarb & apple crumble
- Blackberry & apple crumble
- Mini bread & butter pudding

MACAROONS

(min 35 pieces)

- Chocolate
- Vanilla
- Coffee
- Lemon
- Raspberry
- Orange

| | | |
|--|----------|-------|
| 1 per guest | select 4 | £4.30 |
| 2 per guest | select 5 | £6.50 |
| 3 per guest | select 6 | £9.60 |
| Price may vary on less than 100 guests | | |

We can accommodate all dietary requirements, please ask for alternative options.

**RICH
MIX**