

The CATERING MENU

BAGUETTE & WRAP PLATTERS x12 - £55

1. Pick your sandwich base - baguette OR wrap
2. Pick your filling below

Halloumi, Roasted Peppers & Caramelised Red Onion (V)

Bacon, Brie & Chilli Jam

Roasted chicken breast, crispy bacon, tomatoes & homemade pesto

Roasted mediterranean veggies, humous & Rocket (VE)

Goats cheese, basil roasted tomatoes & spinach (V)

Wiltshire ham, Cornish vintage cheddar & lightly seasoned tuffle mayonaise

MEAT PLATTERS - Serves 10-12

Chicken shawarma platter - £35

Shredded chicken breast marinated in mixture of delicious Middle Eastern spices. Served with pickled red cabbage, radish and pomegranate seeds.

Baked salmon fillets, with samphire and lemon - £45

Sustainably sourced salmon fillets, served on a bed of salty samphire and topped with charred lemon slices.

Honey-glazed smoked Gammon Joint - £28

Locally sourced in Surrey, our smoked gammon joint is glazed in a sweet honey mustard rub. Served on a bed of rocket.

BBQ Chicken wings - £28

Sweet and spicy slow cooked chicken wings, served with a parmesan ranch dressing.



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SALAD PLATTERS - Serves 10-12

Quinoa salad, with feta & pomegranate (V) - £24

Roast potato salad, with crispy prosciutto (V) - £22.00

Kale salad, with roasted walnuts and parmesan flakes (V) - £22

Caeser salad with parmesan croutons and crispy prosciutto (V) - £25

Seasonal chopped salad with feta and roasted pine nuts (V) - £24

Pesto Pasta salad, with samphire, rainbow tomatoes and mozzarella pearls (V) - £24

*Most salads can be made vegan upon request.

NIBBLES

Caramelised onion sausage rolls X12 - £30

British pork sausage meat and caramelised onion chutney, wrapped in a buttery puff pastry.

Cornish cheddar & caramelised onion quiche (V) - Serves 10-12 - £30

Vintage Cornish cheddar, sweet caramelised onions and rich free-range eggs.

Soft-set scotch eggs X12 - £35

Perfectly poached, golden free-range egg, coated in herby sausage meat, and rolled in crispy breadcrumbs.

Crudités & Dip Platter - Serves 10-12 - £28

Seasonal crudités served with hummus, tzatziki and parmesan ranch dressing (V)

Seasonal crudités served with hummus, lime guacamole and chipotle Salsa (VE)

Olives (VE) - X12 Portions - £26

Freshly marinated garlic and herb olives



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SWEETS

Mixed cookie selection (V) X12 - £18.00

x6 Double chocolate chunk
x6 White chocolate and
raspberry

Chocolate brownie bites (V) X24 - £18.00

Indulgent chocolate brownie bites

Mixed croissant platter (V) X12 - £18.00

x6 All buttered croissant
x6 Chocolate hazelnut croissant

Scones, Jam & Cream (V) X12 - £30

X12 Freshly baked scones, each served with miniature strawberry Jam and Cornish clotted cream

Fruit Platter (VE) - Serves 10-12 - £18

Seasonal fruit platter served with fresh mint

Carrot Cake (V) - Serves 10-12 - £25

Carrot cake, topped with cinnamon cream cheese, walnuts and dried edible flowers.

Strawberry yoghurt parfait x12 - £28

Strawberry jam, topped with vanilla greek yoghurt, almond flakes and fresh mint. Individually served. (V)

Strawberry jam, topped with soya vanilla yoghurt, almond flakes and fresh mint. Individually served. (VE)

Banana bread load (V) - Serves 10-12 - £25

Banana bread, topped with roasted peanuts, chocolate chips and a peanut butter drizzle.



