



## CATERING MENU

**COLD WORKING  
LUNCH BUFFET  
MENUU**

# SANDWICH & WRAP PLATTER

Please choose five

Smoked salmon & herb cream cheese on multigrain

Falafel & harissa hummus wrap (VG)

Roast chicken mayo, prosciutto & avocado ciabatta

Mild cheddar & tomato on white bread

Tomato, mozzarella & pesto ciabatta

Wiltshire ham & smoked Applewood cheese baguette

Prawn & Lobster cocktail roll

Beetroot hummus, sundried tomato & avocado wrap (VG)

Roast chicken & pesto focaccia

Honey roast ham salad & wholegrain mustard

Roast beef & red onion jam baguette

Roast Butternut squash, hummus & black bean wrap (VG)

Roast beef, horseradish & rocket baguette

Chicken, bacon & sweet gem lettuce sandwich

Smoked salmon, cucumber & dill cream cheese on rye bread

Grilled vegetable & halloumi on ciabatta (V)

Chicken tikka & mango chutney sub

# SANDWICH & WRAP PLATTER

continued...

Brie, fig jam & rocket on sourdough

Roast pork, apple chutney & watercress on granary bread

Tuna nicoise salad wrap with boiled egg

Grilled halloumi, roasted vegetables & pesto wrap

Grilled chicken Caesar wrap

Roast beef, blue cheese & caramelized onion baguette

Egg salad & cress sandwich on white bread

Avocado, sun-dried tomato & feta on ciabatta

Roast turkey, cranberry & brie

Grilled courgette, hummus & red pepper wrap (VG)

Spicy Italian sub with pepperoni, salami & provolone

V - Vegetarian VG - Vegan

# SALAD STATION

A selection of leaves, roast & raw vegetables, cheeses, croutons & dressings

# LITTLE BITES

£3 per bite per person or £10 for four

Smoked salmon blinis, herbed creme fraiche, caviar

Teriyaki Grilled beef, sweet potato & spring onion

Creamed goats cheese, Parmesan crisp, quince & red vein sorrel

Ham hock terrine with pickled carrot & piccalilli

Avocado and tomato bruschetta (VG)

Caesar salad cups with chickpea croutons (VG)

Mushroom pate with soda bread(VG)

Salmon rillette on croute

Crayfish, mango & avocado croustade

Seabass ceviche, lime, mango & coriander

Grilled teriyaki tuna loin & Asian pickled radish

Quail egg, grilled asparagus & caviar

Creamed Cauliflower, curried raisins & seeded Lavosh( VG)

Beetroot and horseradish tartlets (VG)

# LITTLE BITES

(continued)

Marinated tomato, basil & balsamic pearl bruschetta(VG)

Roasted cauliflower and pickled walnut vol au vants (VG)

Mackerel & tomato fondue on toast

Chicken liver pate & chutney on brioche

Lime & basil Crab rillette, pickled apple

Beetroot Cured salmon & creme fraiche

Goats cheese and beetroot jam tartlets

Smoked salmon, capers citrus cream cheese

Mini caprese skewers with balsamic glaze

Beetroot and feta skewers with honey mustard dressing

Tuna and avocado tartare with sesame crackers

Cucumber cups with herb cream cheese and smoked salmon

Chicken Caesar salad cups

Gazpacho shots with croutons and basil oil (VG)

Grilled asparagus and wild mushrooms, cashew cream (VG)

Butternut squash and sage risotto balls, tomato chutney (VG)

Sweet potato and chickpea falafel, tahini dressing (VG)

Watermelon and feta skewers, mint dressing (V)

Quinoa, roasted pepper and black olive bites, chimichurri (VG)

Artichoke, sun-dried tomato and olive tapenade crostini (VG)

# LARGER BITES

Peanut & soy chicken thighs, coriander & coconut crumb

Teriyaki salmon, sesame seeds & spring onion

Courgette, cumin & spelt fritters, Sriracha mayonnaise (VG)

Brazilian beef skewers

Lime & soy glazed Salmon skewers

Oregano & lemon Chicken gyros, tomato & cucumber salad, tzatziki

Poached king prawns in arrabbiata sauce

Pork & truffle sausage roll

Prawn cocktail & avocado mousse cups

Mature cheddar & truffle quiche

Soy & honey glazed chicken on rice noodles

Teriyaki & lime beef skewers

Marinated seared tuna nicoise

# SALAD PLATTERS

Tomato & mozzarella Caprese salad

Seasonal market bowl salad

Caesar salad

Roasted beetroot & goats cheese salad

Classic new potato salad

Lebanese Fattoush salad

Radish, cucumber, yoghurt & mint

Courgette & heritage tomato

Chickpea & tamarind salad

Tomato & cucumber tabbouleh

Roasted harissa cauliflower & hazelnut

Crudit  platter & hummus



# SHARING PLATTERS

Charcuterie board- fresh figs, cornichons, crusty bread & fig chutney

Cheese board- selection of 3 cheeses, chutney, crackers, grapes & figs

Meze platter- harissa hummus & pomegranate, falafel, grilled halloumi, oregano

chicken skewers, stuffed peppers, roast vegetables, flatbread

Pub snacks board- Scotch egg, pork & apple sausage roll, smoked salmon & caviar

blinis, pork cracking & apple sauce, crudités

Anti pasti board- Cured meats, tomato & basil bruschetta, marinated baby

mozzarella, olives, crusty bread, oil & balsamic vinegar

Mixed Grazing board- cured meats, selection of cheeses, home made chutneys,

crudités, crusty bread, roast vegetables, hummus & tzatziki

Smoked salmon, smoked Mackerel, poached tiger prawns, pickled shallot, lemon

& crusty bread

# DESSERT CANAPES

Minimum order of 10 portions

Double chocolate brownie & chocolate cremeaux

White chocolate and baileys cheesecake

Lemon meringue tart

Chocolate & Olive Oil cake (VG)

Profiteroles & Chocolate sauce

Mini Muscovado Meringue & Berry Compote

Custard tart

Strawberry and mint cheese cake

Cherry & Almond tart

Lemon posset & brandy snap biscuit

Chocolate Mousse pots

Passion fruit and coconut panna cotta

Matcha and white chocolate truffles

Mango and coconut rice pudding cups

Salted caramel and hazelnut chocolate tarts

Pistachio and raspberry tartlets

Mini Victoria sponge (VG)

Mixed fruit and nut flapjack (VG)

Strawberry mousse, marinated strawberries & oat  
crumble (VG)

# DESSERT CANAPES

continued...

Earl Grey tea and lemon tartlets

Espresso and dark chocolate shot glasses

Vanilla and cardamom shortbread with lemon curd

Cherry and vanilla cheesecake bites

Rosewater and pistachio meringue nests

Blackberry and elderflower panna cotta

Raspberry and rosemary mini pavlovas

Orange and almond cake bites

Pecan and maple syrup tartlets

Apple crumble tartlets with chantily cream

Strawberry cheesecake cho

Mini tiramisu choux

Mixed berry tart

Hazelnut glazed mousse cake

Almond cake with mascarpone Chantilly and raspberries

Dark chocolate and salted caramel lollipop cookie

Baked NY style cheesecake with sour cream and apple compote

Mini carrot cake with cream cheese frosting

Mini date pudding cupcake with white chocolate ganache and little fudges