

CATERING MENU

MINI BREAKFAST PLATTER

Assortment of freshly baked mini croissants, pain au chocolat & pain aux raisin in a presentation box with complimentary butter & preserves.

Regular 12 minis serves 4-6 people | 16

Large 24 minis serves 8-12 people | 32

BREAKFAST PASTRY PLATTER

Assortment of homemade scones, freshly baked pastries in a presentation box with complimentary butter & preserves.

Regular 6 pieces serves 4-6 people | 19

Large 12 pieces serves 8-12 people | 39

LIGHTER OPTIONS

Yogurt , fruit & Granola pots | 3.55 pp

Fruit basket | 5 serves 8-10 people

Fruit platter – cut fruit pieces | 4.2 pp

HOT BEVERAGES

Flask of tea | 2.95

Flask of coffee | 2.95

COLD BEVERAGES

Freshly squeezed Orange juice | 3

Smoothies | 4.75

Pellegrino Lemonade | 2.35

San Pellegrino Blood Orange | 2.35

San Pellegrino Orange | 2.35

All prices are per person unless otherwise specified.

Prices are exclusive of VAT at 13.5% and 23%.

Special dietary requirements can be accommodated upon request.

Please advise at the time of booking.

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SANDWICHES

Served in Sourdough or Flatbread Wraps

Sandwich Platter selection of sandwiches serves 6-8 | 60

GOURMET SALAD BOWLS

Small bowl (serves 5-6 as a side salad) | 18

Regular bowl (serves 10-12 as a side salad) | 36

HOT DISHES

Italian Meatballs in tomato sauce with wholemeal penne pasta, parmesan & pesto | 10.20

Free-range chicken tagine with couscous, yogurt & coriander | 10.20

Iberic chorizo and chickpea stew with brown rice | 10.20

Chickpea and spinach stew with brown rice, soya tzatziki and coriander (Vegan) | 9.00

CAKE PLATTER

Mixed cake platter 4-6 | 18

Mixed cake platter 8-12 | 36

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