

BREAKFAST

All items carry a minimum order of 6

Available individually packaged or sharing style.



PASTRIES £4.15

Croissant, cinnamon swirl, pain au chocolate or danish (V)

FILLED PASTRIES £5

Ham & Cheese Croissant

Ricotta, Lime, Blueberry Croissant (V)

Swiss Cheese, Spinach, Tomato Danish (V)

COOKED BREAKFAST £16.25

Full English: sausages, bacon, scrambled eggs, hash browns, mushrooms, grilled tomatoes & baked beans

Full vegan: vegan sausages, hash browns, grilled tomatoes, avocado, mushrooms & baked beans (VG)

BREAKFAST ROLLS £7.25

Maple glazed bacon butty

Cumberland sausage bap

Vegan sausage & tomato relish bap (VG)

Grilled halloumi, caramelised onion, avocado salsa muffin (V)

Smoked salmon, cream cheese, black pepper & lemon zest bagel

Gluten-free options available on request

CEREAL POTS & FRUIT £5.50

Greek Yoghurt, Honey, Granola, Berry coulis(V) (GF)

Vegan Yoghurt, Granola & Fruit Compote (VG) (GF)

Coconut & Almond Chia Pudding, Passionfruit, Berries, Coconut Chips (VG) (GF)

Overnight Oats, Apricot, Seasonal Berries, Banana Chips, Mixed Seeds (VG) (GF)

Seasonal Fruit Salad (VG) (GF)

SWEET £4.50

Dark chocolate chip muffin (VG)

Raspberry & coconut muffin (GF)

Lemon & Poppyseed muffin (V)

Banana bread (V)

SANDWICHES

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Gluten free options available on request.



SANDWICHES & WRAPS £9.50

MEAT

Salt beef, emmental cheese, sauerkraut, mustard & gherkin bagel

Grilled chicken, lettuce, parmesan, capers, lemon mayonnaise wrap

Korean-style shredded chicken, cabbage, carrot, mouli, coriander mayonnaise ciabatta sandwich

Honey roast ham, dijon mustard mayonnaise, rocket, red onions, cheddar, cranberry jam ciabatta sandwich

Prosciutto, mozzarella, tomato, nutless pesto, & rocket focaccia sandwich

FISH

Smoked salmon, dill cream cheese, capers, red onion lemon zest & cracked black pepper bagel

Chipotle tuna, black eyed peas, peppers, spring onions, avocado, sweetcorn, coriander, baby spinach, smoked paprika mayonnaise ciabatta sandwich

Prawn cocktail, cucumber, red onion, lettuce, tomato relish wrap

SWEET + £4.50 per person

Giant chocolate chip cookie (VG)

Flourless chocolate brownie (GF)

Lemon Drizzle Cake

Cherry & Almond Tart

Hazelnut and Pistachio Chocolate Mousse Pot (VG) (GF)

New York Cheesecake, Berry Coulis

Fruit salad (VG) (GF)

VEGAN & VEGETARIAN

Mozzarella, tomato, nutless basil pesto focaccia sandwich (V)

Herby goat's cheese, roasted aubergine, courgettes, pepper, sundried tomatoes, olive tapenade, baby spinach ciabatta sandwich (V)

Falafel, lemon and spinach hummus, red onion, carrot, tomatoes, pepper, tahini yoghurt wrap (VG)

Miso mushrooms, caramelised red onions, vegan applewood cheddar, avocado salsa, rocket ciabatta sandwich (VG)

Chargrilled vegan sausages, hash brown, roasted pepper, tomato relish, rocket wrap (VG)

SIDE SALAD + £6.75 per person

Asparagus, garden peas, tenderstem broccoli, spring onions, mint, rocket, toasted flaked almonds, white truffle balsamic glaze (VG) (GF)

Roasted harissa chickpeas, cherry tomatoes, red onions, baby spinach (VG) (GF)

Kale, edamame, shredded carrot, cucumber, blueberry, omega seed mix, citrus dressing (VG) (GF)

Classic caesar salad

Baby gem lettuce salad, red peppers, avocado, chargrilled sweetcorn, palm hearts & crispy corn (VG) (GF)

MAKE IT A MEAL

SANDWICH, SIDE SALAD & SWEET
£19.75 PER PERSON

PROTEIN SALAD

All items carry a minimum order of 6.

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PROTEIN SALAD - £15

Chicken milanese, cherry tomatoes, red onion, rocket, baby gem lettuce, shaved parmesan, lemon aioli

Lemon-marinated roast salmon, new potatoes, artichoke hearts, butter beans, shallots, baby spinach, salsa verde (GF)

Spicy prawns, wild rice, edamame, tenderstem broccoli, avocado, citrus dressing (GF)

Giant cous cous, marinated feta cheese, cucumber, olives, heritage tomatoes, jalapenos, red onion, toasted almonds, mint dressing (V)

Sweet potato falafel, roasted Mediterranean vegetables, chickpeas, baby spinach, hummus, harrisa dressing (VG) (GF)

BREAD BASKET - £20.00 (SERVES 10)

Selection of bread made fresh in the Humdingers bakery

SWEET - £4.50

Giant chocolate chip cookie (VG)

Flourless chocolate brownie (GF)

Lemon Drizzle Cake

Cherry & Almond Tart

Hazelnut and Pistachio Chocolate Mousse Pot (VG) (GF)

New York Cheesecake, Berry Coulis

Fruit salad (VG) (GF)

HOT MEALS

£22.50 PER PERSON

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MEAT

Grilled Peri Peri Chicken Breast (GF)
with potato wedges and pickled baby vegetables

Braised Spring Lamb
with potato gnocchi, garden peas and zaatar roasted baby carrots

FISH

Polenta Crusted Cod Fillet (GF)
with cherry tomatoes, capers, olives, red onions, oregano and crushed new potatoes

Grilled Seabass (GF)
with saffron and lemon braised fennel, tenderstem broccoli, and garlic and herb potatoes

VEGAN & VEGETARIAN

Basil Gnocchi (V)
with artichoke hearts, asparagus, courgettes and parmesan, truffle, parsley butter

Red Pepper, Chilli and Superstaccia Ravioli (VG)
with roasted garlic cherry tomatoes and asparagus, rocket and vegan parmesan salad

Jackfruit and Spinach Curry (VG) (GF)
with coconut and coriander Rice

Mexican Style Three Bean Chilli (VG) (GF)
with coriander quinoa and corn chips

SHARING STYLE

HOT MEAL,
SHARING SIDE SALADS,
BREAD, SWEETS

£31PP
MINIMUM 20 PEOPLE

SIDES

All items carry a minimum order of 6.

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SIDE SALAD + £6.75

Asparagus, garden peas, tenderstem broccoli, spring onions, mint, rocket, toasted flaked almonds, white truffle balsamic glaze (VG) (GF)

Roasted harissa chickpeas, cherry tomatoes, red onions, baby spinach (VG) (GF)

Kale, edamame, shredded carrot, cucumber, blueberry, omega seed mix, citrus dressing (VG) (GF)

Classic caesar salad

Baby gem lettuce salad, red peppers, avocado, chargrilled sweetcorn, palm hearts & crispy corn (VG) (GF)

BREAD BASKET - £18.00 (SERVES 10)

Selection of bread made fresh in the Humdingers bakery

SWEET + £4.50 per person

Giant chocolate chip cookie (VG)

Flourless chocolate brownie (GF)

Lemon Drizzle Cake

Cherry & Almond Tart

Hazelnut and Pistachio Chocolate Mousse Pot (VG) (GF)

New York Cheesecake, Berry Coulis

Fruit salad (VG) (GF)

LIGHT BITES & GRAZING



LIGHT BITES

£4.00 PER LIGHT BITE

Minimum order of 20 per Light Bite.

Arancini Primavera: Fontina Cheese, Asparagus, Courgettes, Peas, Mint with Aioli

Truffled Cauliflower Mac and Cheese Balls with Spicy Tomato Jam

Pork, Fennel, Caramelised Red Onion Sausage Rolls

Spiced Chickpea, Spinach, Sundried Tomato Rolls (VG)

Vegetable Samosa, Coconut Yoghurt and Mint Dip (VG)

Honey, Lime, Chilli, Coriander Grilled Chicken Skewers with Smoked Paprika and Chive Sour Cream (GF)

Teriyaki Tiger Prawns, Crispy Onions, Toasted Sesame and Soy Dip

Minted Asparagus, Courgette, Goat's Cheese, Spring Onion Tartlet (V)

BBQ Glazed Tofu Skewers, Peanut Butter Sauce (VG) (GF)

GRAZING PLATTERS

£65 PER PLATTER

- Parma Ham, Salami, Bresaola, Olives, Sun-blush Tomatoes, Grilled Artichoke Hearts, Dried Apricots, Raspberry Jam. Served with bread
- Dill-cured Salmon, Hot Smoked Salmon, Smoked Mackerel Fillet, Capers, Dijon Mustard, Tartare Sauce, Horseradish. Served with bread
- Four Cheese Selection: Truffle Brie, Aged Cheddar, Asiago, Stilton, Grapes, Mixed Roasted Nuts, Chilli Jam, Dried Figs, Cornichons. Served with crackers and bread **+£5 surcharge**
- Falafel, Grilled Baby Mediterranean Vegetables, Olives, Popped Peppers Filled with Vegan Cheese, Hummus, Tahini Yoghurt Sauce (VG) Served with flatbreads

Gluten free available on request.

SNACKS

Crisps - £2.00

Marinated Olives - £5.00

Roast Mixed Nuts - £5.00

CANAPES

£3.10 PER CANAPE

Minimum order of 20 per canape.

Prices exclusive of VAT



MEAT

Beef Carpaccio, Parmesan Crisp, Truffle Mayo (GF)

Spicy Chorizo Puff, Paprika, Manchego*

Korean Glazed Pork Belly Skewer, Crispy Onions*

Chicken Caesar Croustade, Shaved Parmesan

Harissa Spiced Lamb Kofte, Mint Yoghurt, Crispy Pitta Bread*

FISH

Spicy Tuna Tataki, Togarashi Peppers, Soy Glaze (GF)

Caviar, Smoked Trout & Crème Fraiche Mousse, Blini

Lemon & Parsley Crab Cakes, Sriracha Mayo*

Mini Lobster & Chive Brioche Rolls

Crispy Seabass, Wonton, Mango & Chilli Salsa*

VEGETARIAN / VEGAN

Goats Cheese Curd, Slow Roast Cherry Tomatoes, Pesto, Charcoal Cup

White Bean, Rosemary, Salsa Verde, Oatcake (VG)(GF)

Smoked Tofu, Asian Vegetable Basket, Shichimi & Sesame Dressing (VG)

Asparagus, Wild Garlic, Broccoli, Gruyere Tartlet*

Crushed Minted Peas, Vegan Cheese, Vol Au Vents (VG)*

SWEET

Lime, Italian meringue, Green Tea Shell

Hazelnut and Pistachio Chocolate Mousse Cup (VG)(GF)

Burnt Lemon Tartlet

Berry Drizzle Cheesecake Bites

Red Velvet Cake (VG)

*Can be served hot on request. Hot canapes require chefs and kitchen facilities.

(VG) Vegan (V) Vegetarian (GF) Gluten Free