

CONTEMPORARY & SUSTAINABLE CATERING IN LONDON



arc

Your team

LAMYA HACHICHO - FOUNDER



ELLIE WINTER - SENIOR ACCOUNT MANAGER



Our founder, Lamya, began arch after seeing an opportunity to do things differently when it came to catering.

After 5 years running Lebanese street food stalls and supper clubs in her spare time, she decided to bring her love of food, her passion for sustainability and her experience in business together, to leave the corporate world behind and retrain as a chef at Le Cordon Bleu London, before starting arch in 2020.

Ellie comes to arch with over 10 years experience managing events and she has organised everything from a private 20 person dinner at the British Museum, to a 6000 person convention at Printworks.

Ellie's previous venue roster includes the Science Museum, Middle Temple, Tower of London, Somerset House and Old Bishopsgate.

Sustainability

We minimise food waste by recycling, preserving and fermenting and building innovative menus using what we make

We use biodegradable or reusable packaging for deliveries and prioritise suppliers who do the same

We focus on building an organic and ethical supply chain, especially for animal products



We are committed to reducing our carbon impact as a business by 10% every year.

Our menus are developed to show that great vegetarian and vegan food means you don't have to miss eating meat

arch makes it easy to make the sustainable, contemporary choice for your catering needs, without compromise.



food

Menus

Breakfast

Finger food

Buffet

Sweet

Snacks

Team meals

Drinks



Breakfast

*Available as a mini subs / half-size portion

ALL PRICES ARE EX. VAT



Cold breakfast

BREAKFAST POTS (MIN ORDER) £4.50 EACH

- Chocolate orange overnight oats (6)
- Sour cherry overnight oats (6)
- Greek yoghurt, muesli, seasonal compote (6)
- Greek yoghurt, blueberries, honey, almonds (6)
- Vegan coconut yoghurt pot, muesli, seasonal compote (6)
- Chia pudding, spiced poached fruit, pumpkin seeds(6)
- Seasonal fruit pot (10)

PASTRIES (MIN ORDER) FROM £2.50 EACH

- Croissant (5)
- Almond croissant (5)
- Pain au chocolat (5)
- Seasonal fruit danish (apple / apricot / raspberry) (5)
- Selection of mini pastries & danishes (20)
- Mini blueberry muffin (10)
- Mini chocolate muffin (10)

SAVOURY BREAKFAST (MIN ORDER) FROM £4 / £7 EACH

- Filled croissant with pesto, avocado, tomato, spinach & mozzarella (5)*
- Filled croissant with ham, cheese & mustard mayo (5)*
- Avocado, feta, pickles on sourdough (5)*
- Miso scrambled tofu. spinach crispy chilli oil on sourdough (5)*
- Smoked salmon, dill, cream cheese, pink pickles on sourdough (5)*
- Seasonal frittata breakfast bites (30)

Breakfast

Hot breakfast

BREAKFAST ROLLS (Min Order) £4.80

Smoked bacon, ketchup (5)*

Bacon, egg & chilli jam (5)*

Sausage, pepper & salsa verde (5)*

Vegan sausage, pepper & salsa verde (5)*

Scrambled egg, mushroom (5)*

Scrambled tofu, mushroom & chill jam (5)*

BUCKWHEAT & JUMBO OAT PORRIDGE (Min Order) £4.50

Banana, peanut butter (6)

Seasonal fruit compote and toasted seeds (6)

PANCAKES (Min Order) £6

Smoked bacon & maple syrup (10)

Seasonal fruit compote, maple syrup, coconut yoghurt (10)

HOT POTS (Min Order) £5

Turkish eggs, yoghurt, spinach, chilli brown butter, pickled onions (10)

Green shakshuka (10)

Leek & kale hash egg pot (10)

Leek & kale hash pot with scrambled miso tofu (5)

*Available as a mini subs / half-size portion

EXTRA CHARGES APPLY FOR HOTBOX COLLECTION IF APPLICABLE.

SUITABLE EQUIPMENT IS REQUIRED FOR SERVICE AT EVENTS AND POTENTIALLY SUBJECT TO HIRE FEES.

ALL PRICES ARE EX. VAT

Buffet



Finger food platters

Larger and less refined than a canapé, and more filling. To accompany a buffet or drinks party.

Please be aware our platters are mixed and therefore may not be suitable for those with allergies.

ALL PRICES ARE EX. VAT

MEAT / FISH PLATTER - FEEDS 5/ FEEDS 10 £58/ £115

Gochujang chicken skewer, kimchi mayo & sesame
Sausage roll, caramelised onion jam
Smoked salmon sub, dill cream cheese, pink pickle

VEGETARIAN / VEGAN PLATTER - FEEDS 5 / FEEDS 10. £58 / £115

Smoked beetroot pastrami slider
Seasonal vegetable frittata, leek mayo
Gochujang mushroom skewer

CHARCUTERIE BOARDS

Selection of british cheese, charcuterie, pickles and crackers.

Small box - Feeds 5 - £65

Large box - Feeds 10 - £130

Cold buffet

MEAT / FISH - £6.50 PER PORTION

VEGETARIAN - £5 PER PORTION

VEGAN - £4.50 PER PORTION

SIDES - £3 PER ITEM PORTION

MINIMUM ORDER - 15 PER ITEM

MEAT / FISH

Grilled chicken thighs & lemongrass, chilli, ginger

Grilled chicken with quinoa, kalamata olives, feta cheese, tomato, and mint salad

BBQ chicken thighs, crispy chilli

Chicken Caesar salad, smoked bacon, parmesan*

Za'atar and pomegranate salmon

Smoked mackerel, roasted beetroot, salad

VEGETARIAN

Hot honey roasted carrots, labneh, hazelnuts & seasonal leaves

Burrata, peas, grilled raddichio, chilli crisp

Broccoli, kale & stracciatella quiche

Roasted courgette, soft boiled eggs, spring leaves, puffed quinoa, sun dried tomatoes

VEGAN

Charred hispi cabbage, miso & ginger glaze, sesame

Roasted tenderstem, preserved lemon, toasted almonds, green lentils

Za'atar and pomegranate celeriac steaks

Gochujang aubergine, spring onion

ALL PRICES ARE EX. VAT

Cold buffet

MEAT / FISH - £6.50 PER PORTION

VEGETARIAN - £5 PER PORTION

VEGAN - £4 PER PORTION

SIDES - £3 PER PORTION

MINIMUM ORDER - 15 PER ITEM

ALL PRICES ARE EX. VAT

SIDES

Citrus slaw, spring cabbage, toasted seeds

Harissa potatoes, tahini dressing, parsley

Mustard & dill potato salad

House Focaccia and extra virgin olive oil

Giant couscous, citrus, dill, spinach, smoked pumpkin seeds

Mexican bean salad, vegan crema

Chilli green beans, fried garlic

Seasonal Panzanella

Mediterranean orzo salad

Roasted sweet potato with maple & puffed quinoa

Green salad, mustard vinaigrette

ADD-ONS

Hummus & crudite pot (10) - £5

Egg & spinach pot (5) - £3

Cheese straws (20) - £3

Sandwiches

INDIVIDUAL - £7

MINIMUM ORDER - 6 PER ITEM

FINGER SANDWICHES - £3

MINIMUM ORDER 24 PER ITEM

Gluten free bread available on request.

MEAT/FISH

Roast chicken, tarragon lemon mayo, rocket focaccia

Smoked salmon, dill cream cheese, pink pickles, ciabatta

Prosciutto, pesto, mozzarella, focaccia

BLT, chipotle mayo, focaccia

VEGETARIAN

Mature cheddar, arch chutney, lettuce, ciabatta

Egg mayonnaise, watercress, cornichon brioche

Roast beetroot, whipped goat's cheese, walnut, herbs, ciabatta

VEGAN

Aubergine and hummus ciabatta

Coronation cauliflower focaccia

Roasted sweet potato, muhammara, rocket focaccia

ALL PRICES ARE EX. VAT

Sweet

CAKES - £4 PER ITEM
MINIMUM ORDER 8

CANAPE SIZE CAKE - £2.50 PER ITEM
MINIMUM ORDER - 30 ITEMS

COOKIES - £2.50 PER ITEM
MINIMUM ORDER - 12 PORTIONS

MIXED MINI CAKE PLATTER
Brownie, lemon drizzle, banana bread
SMALL (CONTAINS 15 PIECES) - £37.50
LARGE (CONTAINS 30 PIECES) - £75

ALL PRICES ARE EX. VAT



CAKES

Miso caramel brownies
Orange & polenta
Spiced chocolate banana bread
Lemon drizzle
Carrot & walnut

COOKIES

Vegan tahini chocolate
Chocolate chip
Spiced oat, raisin

Snacks

CRISPS - £2.50 (6)

Tyrrells - Lightly salted

Tyrrells - Cheddar & chive

Tyrrells - Cider vinegar & salt

Propercorn - Sweet & salty

Lentil chips - Sea salt

BAR STYLE SNACKS (200g POT)

Bombay mix (5) £4

Mixed nuts (5) £7

Wasabi peas (5) £6

Chilli & lemon fried broad beans (5) £6

SWEET (200g POT)

Yoghurt covered raisins (5) £6

Chocolate mini eggs (15) £6

Wine gums (15) £4

ALL PRICES ARE EX. VAT

Team meals



Team meals

Great teams do their best work when they're well fed.

We deliver daily changing, chef-prepared team meals designed to keep everyone energised, focused, and excited about lunch.

Our menus rotate every day, drawing inspiration from seasonal ingredients and global flavours, so there's always something new to look forward to.

Whether you're feeding a small office or a growing team, we make workplace catering effortless. From balanced, nourishing dishes to crowd-pleasing comfort food, every meal is prepared fresh and delivered right when you need it.

Deciding what suits your workplace best?

OFFER	GUIDE PRICE	BENEFITS
Grab n Go - Individual Portions	£5-14+VAT per dish	<ul style="list-style-type: none">• No equipment requirements• Daily changing menu• Easy to control portions• Hot & cold options available
Buffet lunch / dinner	£15-18+VAT per person - depending on scale / frequency of ordering	<ul style="list-style-type: none">• Daily changing menu• Hot & cold options available• Service included - server / chef to manage plating and 1-2 front of house to manage service, clean up and portions• Delivery only not available• Weekly invoicing available
Hybrid model	TBC on requirements	<ul style="list-style-type: none">• A mixture of the above 2 models across breakfast / lunch / dinner

Example weekly breakfast

MONDAY

Chocolate orange overnight oats
Selection of pastries

TUESDAY

Waffles, berries, whipped cream
Vegan pancakes

WEDNESDAY

Blistered tomato, hummus toasts,
Scrambled miso tofu toasts

THURSDAY

Scandinavian breakfast - Jammy eggs / Salmon / Fruit +
Vegetable platter / Crispbreads / Yoghurt

FRIDAY

English breakfast spread

Example weekly lunch

MONDAY

Lamb keema
Black bean and chickpea keema
Green bean curry
Kachumber
Naan bread and garlic yoghurt

TUESDAY

Grilled chicken, saffron braised chickpeas
Grilled tempeh, saffron braised chickpeas
Sumac and oregano roast cauliflower
Stone fruit and heritage tomato salad
Green salad, vinaigrette

WEDNESDAY

Boeuf bourguignon
Veggie bourguignon
Gratin dauphinois and vegan
Grilled asparagus, watercress and bulghur salad
Frisee, rocket and croutons salad

THURSDAY

Aromatic pork, kimchi
Aromatic aubergine, kimchi
Sweet potato, spinach and tofu banchan
Chilli green beans, fried garlic
Soy marinated soft boiled eggs

FRIDAY

Gaeng Gai - Thai chicken curry
Tofu Thai curry
Jasmine rice, Sesame
Citrus slaw, toasted Seeds
Aromatic herb salad

Soft drinks

WATER

- Belu Large - Sparkling/Still (6) 3
- Belu Small - Sparkling/Still (6) 1.60

SOFTS

- Karma - Cola / Diet Cola / Lemonade / Gingerade/ Orangeade (6) 3
- Dalston - Fizzy Elderflower / Cherry Seltzer (6) 3
- Cawston Press - Cloudy Apple / Rhubarb. (6) 3
- San Pellegrino - Lemonade / Blood Orange (6) 2
- Daily Dose Juice - Orange / Glorious Greens (12) 4
- Daily Dose Smoothie - Bramble / Aloha (12) 5
- Vita Coco - Coconut Water (12) 3

DISPOSABLES

Bamboo plates, bowls, and vegware cutlery are available. Please contact staff for a price.

TESTIMONIALS

“

A fantastic, creative, wonderful team to work with. Arch was the caterer for our annual corporate event in Mayfair and they were brilliant in the creative / design phase all up to delivery on the night. Gorgeous food... would definitely recommend.

–
Alice, Google Review

“

Just wanted to say thank you so much for your services last night at our event. Everyone was so complementary of the food and your waiting staff were fabulous - so helpful and professional. We will definitely be recommending and hope to use you again for future events!

–
WM, via email

“

My company uses Arch regularly to cater for our internal lunches. I cannot find a single fault on any of the occasions we have used Arch, and when we haven't used them, we have been left wanting. The food is exceptional in flavour, presentation, quality, and portion sizes. Lanya is helpful in her advice and communications when it comes to booking, and always ensures the food is delivered safely and in good time.

–
Harrison, Google Review

We'd love to hear from you.
Here's how you can get in touch.

ELLIE WINTER

Senior account manager
ellie@archfood.uk

GENERAL

info@archfood.uk

SOCIALS

[Instagram](#)

WRITE

106 Dunbridge Street
London
E2 6JG

PHONE

[+44 \(0\)7523 111680](tel:+44(0)7523111680)

archfood.uk

