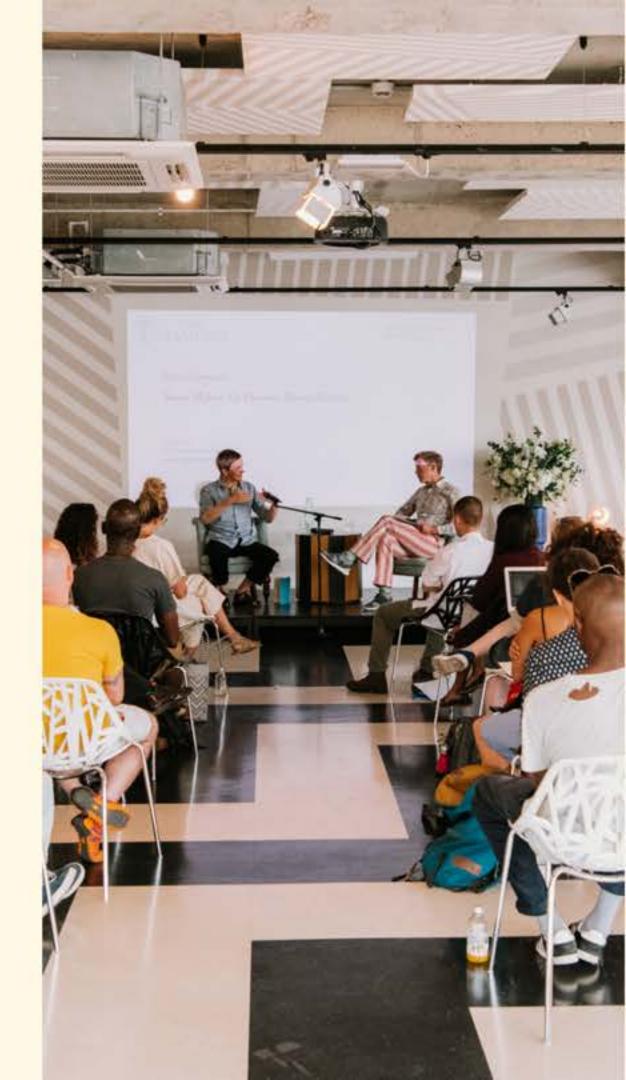


Catering Menu

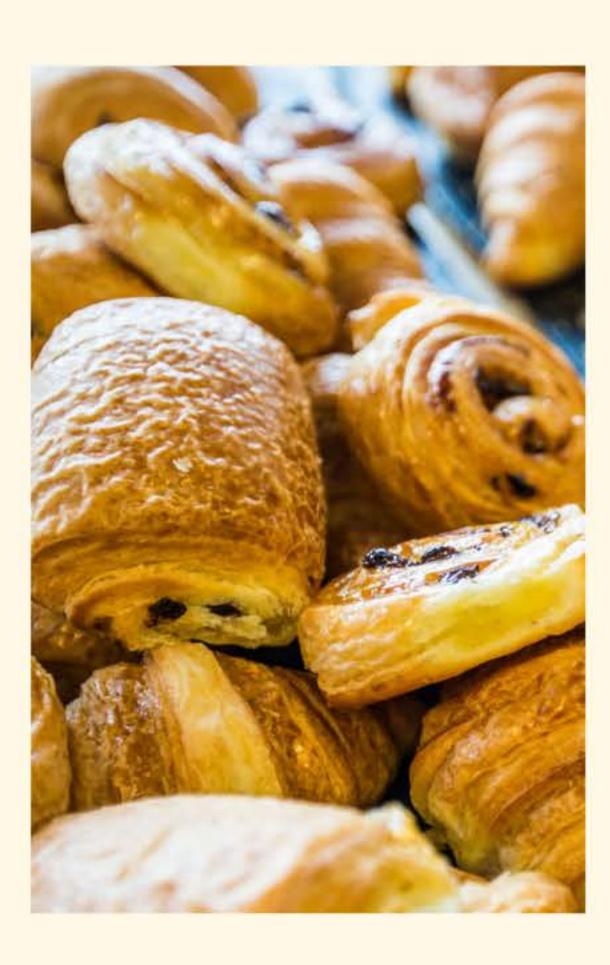
The Trampery is a purpose-led enterprise dedicated to making business a positive force in society.

When creating this catering menu, we endeavoured to work with local, sustainable and socially conscious suppliers.









Working Breakfast - £6pp
Selection of pastries + whole fresh
fruit

East London Staples - £10pp

Smashed avocado on sourdough (vg)

Smoked salmon on sourdough

Whipped ricotta and roasted fruit on

sourdough

Parma ham on sourdough

Tomato and Feta with za'atar on

(Minimum of 25 required)

sourdough

Fruits + Granola - £6pp

Yoghurt w/ granola (vegan options available)

Arrival teas + coffee - £4pp

Unlimited tea, coffee, water - £6pp

Selection of juices - £2.50pp

Cold pressed shots - £2.50pp

Turmeric Ginger Probiotic VitaminC VitaminD

Straight or in water, kickstart your meeting with a dose of goodness.

Bottled Water - £2pp

VEGAN AND GLUTEN FREE CHOICES AVAILABLE

LUNCH OPTIONS

Healthy Individual Lunch Bowls

£19pp

Sample Working Lunch Menu

Cultured lemon & thyme chicken, Living harissa roasted potato, sumac garden salad, Aleppo pepper, kimchi aioli

BBQ Salmon, soba noodles salad, kimchi, daikon, edamame, sprouts, sesame, ginger & lime dressing

Tempeh, roast aubergine, sweet potato, cauliflower, chickpeas, bok-choi, brown rice, coconut yoghurt, fermented lime, chilli & coriander

Pulled Slow cooked Lamb shoulder, White bean & chickpea stew, fennel kraut, artichoke labneh.

Artisan Sandwich Lunch

from £16pp

Sample Working Lunch Menu

Panini Sandwiches OR Wraps

Chicken Pesto with Red Peppers and Rocket Tuna, Sun Dried Tomato and Red Onion

Hummus, Falafel and Roasted Vegetable

Prawns in Marie Rose Sauce with Lettuce and Lemon

Grilled Chicken Salad and Mayonnaise

Smoked Salmon and Cucumber with Lemon and Black Peppe

Portion size is approx. 2 - 3 per person. Served with crisps, whole fruit and snacks

Focaccia Sandwiches Lunch

from £16pp

Sample Working Lunch Menu

Hot salami spicy nduja spread + ricotta cheese + Italian salami + rocket salad

Mortdadella ham with pistacios + ricotta cheese + our pistacio pesto spread

Rustic Basil Sauce, Italian Mozzarella, Seasoned Vine Tomato, Oregano & Extra Virgin Olive Oil

Fried Aubergine, Roasted Tomato Hummus, Cherry Tomato & Fresh Basil

Portion size is approx. 2 - 3 per person. Served with crisps, whole fruit and snacks

Mezze Buffet

£26pp

Sample Working Lunch Menu (minimum of 20 required) 5 options

Hummus & spiced chickpeas (pb/gf)
Labneh, roasted garlic & za'atar (v/gf)
Spinach & feta borek (v)
Spiced lamb borek

Pepper & tomato stuffed aubergine (pb/gf)
Green bean, walnut & herb salad (gf)
Roasted pepper, lentils, sweet herbs & preserved lemon dressing (pb)

Courgette, pea, roasted shallot & rocket salad (pb/gf)
Smoky chopped chicken salad, sesame dressing (gf)
Herbed bulgur pilaf (pb)

VEGAN AND GLUTEN FREE CHOICES AVAILABLE









SWEET SNACKS

Sweet - £5

Sample Menu

Choose from:

Banana, Caramel & Hazelnut Slice

Big Brownie

Carrot & Walnut Slice

Selection of Cookies + Biscuits

Lemon & Blueberry Slice

Doughnuts

or

Healthy Snacks
Cereal bars, protein bars and mixed nuts

or

Fruit Bowls - £6

Individual portion of seasonal fruits served with fresh mint (platters available)

VEGAN AND GLUTEN FREE CHOICES AVAILABLE FOR ALL OPTIONS



EVENING BITES

Pizza - £12pp

Sample menu, approx. 2 big slices pp

Margarita

Tomato Sauce, Fiordi Late Mozarela, Olive oil & fresh basil leaves

Pepperoni

Regular pepperoni, smoky gyula pepperoni & spicy nduja sausage

Artichoke

Grilled artichokes, olives, red onion & salsa verde

Savoury

Sample Menu

Dips and Crudities - £4.50

or

Charcuterie Platter - Mixed Cheese and Cold Meats - £8

VEGAN, MEAT AND FISH CHOICES AVAILABLE FOR ALL OPTIONS



CANAPES AND BOWL FOOD

Canapés from £26pp

Sample menu (more options available)
Minimum of 25 required

Veggie

Chicory Boats, Dolcelatte, Candied Walnuts (DF)
Butternut Squash & Sage Arancini with Roast Garlic
Aioli

Parmesan Sablé Biscuits with Aubergine & Sun Dried Tomato Caponata Smoked Cheddar Crème Porcini Arancini with Tarragon Crème Fraiche Pea & Pecorino Tartlets

Vegan

Coronation Chickpea Poppadoms Little Gem Boats

Bowl Food from £36pp

Sample menu to choose from... Minimum of 25 required

Veggie

Roast Beetroot, Burrata & Hazelnut Salad
Butternut Squash & Lemon Thyme Risotto with Pan
Grattata
Wild Mushroom Risotto with Chive Oil

Fish

Truffled Macaroni Cheese

Salmon, Cucumber Ribbon & Horseradish Creme fraiche King Prawn Noodle, Red Pepper, Coriander & Toasted Peanut Salad Prawn Mouli Curry, Jasmine Rice Spiced Prawn Cocktail Salad with Little Gem, Avocado & Marie Rose sauce

VEGAN, MEAT AND FISH CHOICES AVAILABLE FOR ALL OPTIONS

EVENING DRINKS

DRINKS PACKAGE

1 glass of wine 1 beer 1 soft drink

£18pp

DRINKS OPTIONS

Wine - £6pp

Beer - £5pp

Soft - £3pp

Bottled Cocktails - £7pp

Prosecco - £8pp

BAR MENU

Olives Nuts Bars

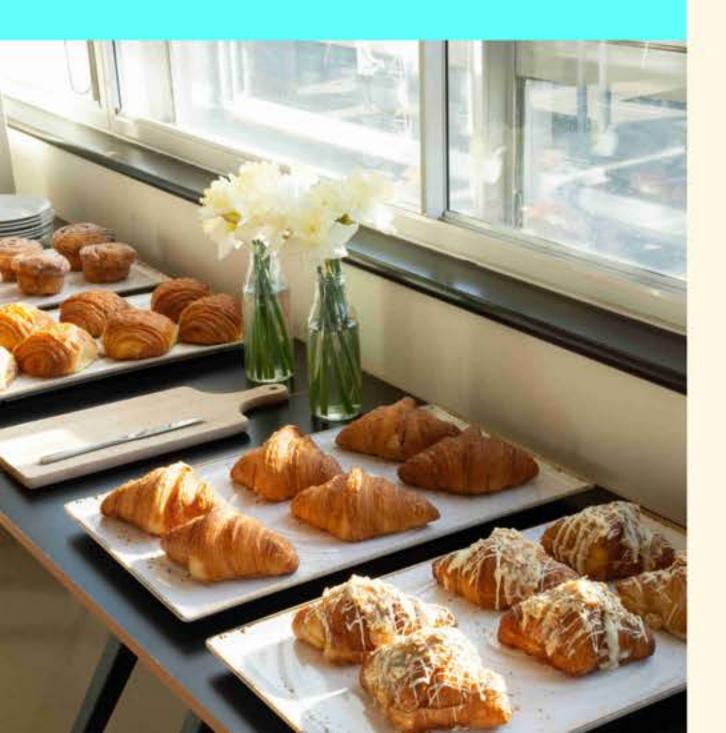
£5pp





The Trampery is proud to be using business as a force for good.

Verified by B Lab to meet high standards of social and environmental performance, transparency and accountability.



TRAMPERY

Not found what you are looking for?

Give us a call or drop us an email, we will happily discuss any bespoke packages you require

events@thetrampery.com 0203 111 9884

The Trampery Old Street is a certified B Corp events venue offering a 2000sqft black canvas space along with 4 meeting rooms for events of all sizes. With a 500Mbps wifi connection and AV in every room, we can accommodate live and hybrid events alike.

Did you know? When you book a meeting room or event with The Trampery you are actively supporting underrepresented entrepreneurs to access workspace and business support.