



Corporate Catering **BROCHURE**

www.corporatecat.co.uk



Locally sourced x
Crafted with **artistry**



Management & Ownership

Corporate Catering was established in 2013 to provide high-quality catering services to businesses in the Thames Valley region & West London. We are a family-owned business run by husband & wife team Ian & Lindsey Beagle, who combined have 78 years of experience in hospitality & catering services. Director is Ian Beagle, who is City & Guilds 706/1/2/3 trained & holds a BSc in International Culinary Arts. Lindsey Beagle holds an HND in Hotel, Catering and Institutional Management and BSc (Hons) in Environmental Science.

What we do

We are a boutique caterer and provide bespoke catering for hospitality and training tailored to our client's requirements. We provide corporate catering, including breakfasts, brunches, lunches, afternoon tea, and evening meals. We also cater for 'Occasions' such as canape receptions, BBQs themed events and product launches. We also offer a fruit delivery service to our customers.

Our mission

To provide outstanding food, whatever the occasion. Sometimes it's the little things that make the biggest difference. We have always prided ourselves on being different and ensuring that whatever our customers ask for, we know that we can cope without letting our high standards slip.

Core values

The foundation of our business is built on integrity and the quality of our services. Corporate Catering is a team dedicated to servicing and supporting today's business market's evolving needs and expectations concerning food services. Our commitment is to our customers' satisfaction.

As caterers, we know we have a significant role in the food chain both as procurers and providers of food. We recognise our responsibility to provide healthy and sustainable food to our customers. We will promote healthy and sustainable practices in all aspects of our food sourcing, production, and service.

The health and well-being of our employees is essential to us. We strive to provide a working environment that promotes talent and culinary creativity through personal development. Corporate Catering is committed to leading the industry in minimising the impact of its activities on the environment. The company accepts responsibility for its operations' effects on the local and global environment and is dedicated to reducing them.

Our quality policies include

- Food Hygiene Rating 5 (Buckinghamshire County Council)
- Avetta Approved (supply chain risk management)
- Apleona Approved (supply chain risk management)
- Due Diligence policy
- HACCP
- Quality Management
- Covid-19 Safety trained
- Sustainability & Environmental policy

**WE'RE
MEMBERS OF**



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ASSOCIATION
ncass.org.uk



Welcome

Welcome to our new brochure; we look forward to serving our customers once again as life returns to some normality. Our objective remains to provide a personal service of the highest standard to all our customers to ensure you receive the highest quality food tailored to your specific needs.

FAQ's

Office Hours – Our office hours are 8 am – 5 pm; however, our kitchen operates longer hours and can be contacted on **01753 650103** in an emergency.

Ordering - Please place your order by email by noon the day before the food is required. Email us at **orders@corporatecat.co.uk**. You will receive a confirmation by email. If you do not receive the confirmation, please call us on **01753 650103**. Please ensure you put the date you require the food as the subject header.

Minimum Order - Please note that a minimum order of 6 persons applies to each menu/menu item unless otherwise specified or we have a prior arrangement with our customers who regularly utilise our services. Please get in touch with us for further information.

Cancellations – You may cancel your order up to 24 hours before your event (working day only) and will not be charged. Less than 24 hours' notice will incur a charge of 100%. This does not apply to special orders or events. Please refer to our terms and conditions at the back of the brochure.

Delivery Charges – Due to recent fuel price rises we are now charging a flat fee for delivery within our delivery area **£5.00** (excluding VAT) **per delivery**. Outside of this area, the charge is **POA**.

Dietary Requirements – We can cater for special diets; for example, if you have vegetarians, gluten or dairy free attending, then please let us know at the time of booking so that we can accommodate their needs. We can also cater for halal if required. Please note that there is a supplement for Gluten Free meals of £2.50 per head.

China and Crockery and Service equipment – We provide china with our lunches, our food is also served on china. We expect all our property to be ready for collection the day following the event. If we have to return more than once to collect, there will be an extra charge incurred. We will also charge for missing equipment.

Food allergies and intolerances – Our busy kitchens endeavour to take all reasonable steps to avoid any risk of cross-contamination; however, we cannot guarantee that our food is 100% free from a specific allergen it is therefore crucial that you inform us of any food allergies and intolerances at the time of booking so that we can ensure the food is prepared safely. **A full allergen list is available on request**

Policy – Copies of our indemnity and liability insurances (10 million) are available upon request. Our Environmental , HACCPs, Anti slavery policies are also available upon request.

Contents

Management and ownership		2
Welcome and FAQs		3
Contents		4
Breakfast and brunch		5-6
Yoghurts and inhouse bakery		7
Beverages hot and cold		8
Fruit, cheese, cakes and desserts		9
Handmade celebration cakes		10
Afternoon tea		10
Training lunch menus		11
Vegetarian training lunch menus		12
Working lunch menus		13
Savoury buffet platters an bread platters		14
Finger buffets		15
Fork buffets		16
Salads		17
Sharing platters /dipping trays		18
Themed international fork buffets		19-20
Hot Food		21
Bountiful bowls		22
Terms and conditons		23
Catering order sheet		24

Breakfast and brunch

Set Menus

Our set breakfast menus offer a simple way to cater for your guests without having to plan the menu. The minimum order per menu is six persons unless otherwise stated.

Full English Breakfast (Served Hot)

Cumberland sausage (Vegan version available)
smoked back bacon
scrambled or fried eggs
sautéed mushrooms
hash brown
baked beans
grilled tomatoes
toast/bread rolls & butter
ketchup & brown sauce



BKM01 per head **£11.50**

The Working Breakfast

A choice of back bacon, Cumberland sausages or vegetarian sausages in a crusty or soft roll (served hot)
tomato ketchup & brown sauce
Fresh fruit kebab
Freshly baked mini continental breakfast pastries served with butter & preserve
Yoghurt pot selection

BKM02 per head **£9.50**

The Continental Breakfast

Sliced continental meats & cheeses
Continental sliced bread selection
Freshly baked butter croissant served with butter & strawberry preserve
Sliced fruit and berry Selection



BKM03 per head **£10.50**

The Grazing Brunch

Serrano ham and Swiss cheese-filled croissants
Chocolate brioche, blueberry muffins
Yoghurt & granola pots
Sliced fruits and berries

BKM04 per head **£10.50**

Viennoiserie Selection

A Selection of full-size home-baked, pain au raisin, pain au chocolat, Danish pastries, almond croissant, chocolate & vanilla twists, butter croissant & preserve
(2 per person)



BKM05 per head **£4.50**

Hot Breakfast Items (minimum 6 persons per menu item)



Bacon-filled roll	Two smoked back bacon rashers served in/with a freshly baked crusty Vienna roll with ketchup and brown sauce	BK01	£4.25	Each
Sausage filled roll	Two Cumberland sausages in/with a freshly baked Vienna roll (<i>ketchup & brown sauce</i>)	BK02	£4.50	Each
Breakfast Panini	Egg, cheese, bacon, pesto & sundried tomato filled toasted panini	BK03	£4.75	Each
Smoked bacon & swiss cheese panini	Freshly baked panini bread toasted and filled with bacon & swiss cheese (add mushrooms or tomato £0.50p each)	BK04	£4.75	Each
Puff pastry sausage roll	Freshly baked hot seven-inch sausage roll – in a crispy puff pastry case (<i>ketchup sauce</i>)	BK05	£2.95	Each
Egg filled roll	Two free-range eggs in/with a freshly baked Vienna roll (ketchup & brown sauce)	BK06	£4.75	Each
Singapore bee hoon	Rice noodles with an omelette, stir-fried with vegetables & chicken, soy & oyster sauce	BK07	£7.50	Each
Bánh mì	Vietnamese Breakfast roll with eggs, bacon, pickled daikon, carrots, coriander, chilli, and mayonnaise.	BK08	£4.95	Each



Vegetarian & vegan selection (minimum 6 persons per menu item)

Vegetarian sausage roll	Lincolnshire vegetarian sausages served in a crusty roll (<i>ketchup & brown sauce</i>)	BKV1	£4.00	Each
Mushroom, tomato & potato rosti ciabatta	portobello and chestnut mushrooms with a potato rosti, tomato and spinach in our rustic ciabatta roll (vegan)	BKV2	£4.95	Each
Vegetarian, breakfast roll	mature cheddar, spring onion & feta frittata – served with baked beans and crusty bread	BKV3	£4.75	Each
Avocado veggie panini	stuffed with melting mozzarella, shallot, mushrooms, cherry tomatoes, kale on a bed of smashed avocado	BKV4	£5.50	Each
Pimp your porridge	steel-cut porridge oats (minimum 10 persons) served with a selection of fresh toppings –banana cinnamon & honey or seeds & berries (vegan)	BKV5	£4.50	Each
Roti canai	Asian vegetable curry (vegan) served with crispy flatbread	BKV6	£6.95	Each
Shakshuka baked eggs with flatbread	baked eggs in fragrant tomato sauce, cherry tomato, red onion, olive oil, eggs and garlic and diced bell pepper.	BKV7	£4.95	Each

Cold individual Breakfast Items (minimum 6 persons per menu item)



Granola layer pot	Granola Greek yoghurt, toasted nut & berry coulis layered pot	BK09	£3.95	Each
Granola, yoghurt & berry pot	Granola with bio Live Greek yoghurt & fresh berry pot (Honey on the side)	BK10	£3.50	Each
Muesli, yoghurt & berry pot	Muesli with bio live Greek yoghurt & fresh berry pot (Honey on the side)	BK11	£3.50	Each
Grapefruit & mango fruit salad	Pink grapefruit & mango salad with ginger lime and star anise dressing	BK12	£3.95	Each
Rachels organic yoghurt pot	Individual organic yoghurt pot selection, strawberry, cherry, peach, vanilla, (min 6 per flavour)	BK13	£1.95	Each
Fruit salad deli pot	Individual fruit salad Deli Pots	BK14	£3.95	Each
Yoghurt & fresh berry pots	Organic natural yoghurt with fresh seasonal berries	BK15	£2.95	Each
Alpro vegan yoghurts	Greek-style -Strawberry, Blueberry, Mango or Passionfruit (Dairy & gluten-free- contains soya)	BK16	£1.50	Each
Plenish breakfast shots	Ginger-immunity /Turmeric-Defence/Berry – Gut health (60ML each)	BK17	£2.75	Each

Breakfast - Fresh In-house Bakery



Continental breakfast pastries	A selection of full-size viennoiserie, pain au raisin, pain au chocolate, blueberry & custard plait, chocolate & vanilla twists	BK18	£2.25	Each
Butter croissant	Freshly baked French charentes butter croissant & preserve	BK19	£2.25	Each
Tulip muffins	Triple Chocolate, Apricot, blueberry and Salted Caramel	BK20	£2.95	Each
Chocolate and vanilla twist	Freshly baked chocolate & vanilla twists	BK21	£2.25	Each
Filled butter croissants	Freshly baked and filled with ham & swiss cheese, swiss cheese and tomato, egg and tomato or BLT.	BK22	£4.95	Each
Boulangerie mini danish	vanilla crown, maple & pecan plait, raspberry crown, cinnamon swirl & apple lattice. (2 each)	BK23	£2.95	Each
Mini gourmandises	A selection of miniature Viennese pastry, cinnamon custard swirls, cranberry twists, chocolate chip custard twists and butter croissants (3 each)	BK24	£3.25	Head

Beverages – Hot and Cold

Juices

Pure Orange Juice	Orange Juice from concentrate	BV01	£2.50	Litre
Pure Apple Juice	Apple Juice from Concentrate	BV02	£2.50	Litre
Tropicana Orange Juice	Orange, smooth or with bits	BV03	£3.95	900ml
Copella Cloudy Apple Juice	Handpicked apples pressed into apple juice	BV04	£3.95	900ml
Copella Apple & Elderflower	Handpicked apples cold-pressed into a delicious juice infused with elderflower.	BV05	£3.95	750ml
Innocent/Tropicana juices	Orange juice, apple juice, apple and mango juice,	BV06	£2.50	330/250ml
Pure orange/apple juice	Orange/Apple Juice from concentrate with straws	BV07	£1.50	200ml

Water

Still Mineral water	Harrogate still spring water glass bottle	BV08	£2.75	750ml
Sparkling mineral water	Harrogate sparkling spring water glass bottle	BV09	£2.75	750ml
Still Mineral Water	Harrogate still spring water glass small ind bottle	BV10	£1.50	330ml
Sparkling mineral water	Harrogate sparkling spring water small ind bottle	BV11	£1.50	330ml

Canned soft drinks

Full-sugar soft drinks	Coca cola originl taste, Fanta, Rio, Sprite	BV13	£1.50	330ml
Diet/sugar-free soft drinks	Diet Coke, Coke Zero,7up free, tango sugar-free, Rio, pepsi max	BV14	£1.50	330ml

Speciality (minimum order 6)

Kombucha	Good Earth – Ginger & Lemon (organic)	BV15	£4.50	275ml
Kombucha	Good Earth – Pomegranate & Blueberry (organic)	BV16	£4.50	275ml
Bottle Green Sparkling	Elderflower Presse, Ginger & Lemongrass Presse, Bramble Presse, Summer Raspberry Presse	BV17	£4.50	750ml
Innocent smoothie	Recharge, Energise, Invogorate	BV18	£2.95	300ml

Tea and Coffee

Coffee flask	Freshly ground coffee flask (serves 8) includes milk, sugar, cups etc	HBV1	£24.00	1.9L
Tea Selection	English and speciality selection (serves 8) includes milk, sugar, cups etc	HBV2	£22.00	1.9L

Cookies and Biscuits

Cookies	La Boulangerie freshly baked cookies, baked in-house	SWT01	£1.10	Each
Biscuits	Border Mini packs, light & buttery Viennese Whirls, Light & Buttery Shortbread Rings, Butterscotch Crunch, Divinely Chocolatey Cookies, Crunchy Oat Crumbles	SWT02	£1.20	Packet
Traditional	Selection of traditional biscuits (3 per person)	SWT03	£0.95	Head



Fruit, Cheese and Cakes & Celebration Cakes (minimum 6 persons per menu item)

Fresh Fruit

Carefully selected to ensure freshness and quality



Seasonal fresh fruit basket	FR01	£1.95	Head
Luxury Prepared fresh fruit platter	FR02	£4.95	Head
Fresh fruit kebab	FR03	£1.95	Each
Grapefruit and mango fruit salad with star anise, ginger and lime	FR04	£3.95	Each
Fruit salad bowl/ pot	FR05	£3.95	Head
Strawberries and cream *	FR06	£3.95	Head
Sliced melon and pineapple	FR07	£2.75	Head
Strawberry kebab & chocolate dipping sauce *	FR08	£2.95	Each
Company Fruit Baskets (40 persons)	FR09	£40.00	Basket

*These items are only available in season to guarantee natural flavour and sustainability

Cheeseboard (minimum 6 persons)

Our provincial cheeses have been carefully selected for their unique flavours



Perfect British	A combination of hard, blue & soft cheeses. combining the taste of mature cheddar, Blackstick blue & Somerset brie	CB01	£5.95	Head
	served with grapes, celery, apple chutney & oatcakes, digestives & crackers			



Cakes and Desserts (minimum order 10 pieces-48 hours notice required)

Pear & almond frangipane (individual)	DSM01	£3.95	Each
Fig plum and almond tart (individual)	DSM02	£3.95	Each
Pecan walnut & blueberry tart (individual)	DSM03	£3.95	Each
St Clements tart (individual)	DSM04	£3.95	Each
White chocolate & raspberry tart (individual)	DSM05	£3.95	Each
Rhubarb and Apple Crumble (individual)	DSM06	£3.95	Each
Salted caramel & chocolate tart (individual)	DSM07	£3.95	Each
Passion fruit & mango delice	DSM08	£3.95	Each
Pyramid of milk chocolate & orange mousse	DSM09	£3.95	Each
Fresh raspberry and white chocolate ingot	DSM10	£3.95	Each
Strawberry and raspberry cheesecake	DSM11	£4.50	Each
Baked vanilla and lemon cheesecake	DSM12	£4.50	Each
Lemon meringue tart	DSM13	£3.50	Each
Profiteroles	DSM14	£3.50	Each
Assorted classic afternoon tea cakes (2 each)	DSM15	£3.50	Each
Assorted luxury afternoon tea cakes (2 each)	DSM16	£4.50	Each
Sliced cake	DSM17	£1.95	Each
Tulip muffins (large)	DSM18	£2.95	Each
Scone with Devonshire clotted cream and preserve	DSM19	£2.50	Each

Handmade Celebration Cakes

Our fine handmade cake selection uses only high quality natural fresh ingredients. Please note we require a minimum of 72 hours notice for these cake orders. These cakes can be personalised with a plaque (up to 35 characters) or ordered without the plaque. Serves 12-14 persons

Belgian chocolate mousse cake	Rich dark Belgian chocolate mousse on a chocolate sponge base.	HMC1	£35.00	Each
Carrot cake	Classic homestyle carrot cake made with Cinnamon, Nutmeg, and Carrots, iced with an orange cream cheese topping.	HMC2	£35.00	Each
Strawberry sponge cake	Layered Vanilla Sponge sandwiched with fresh cream & strawberry jam finished with Creme Chantilly & Chocolate Curls.	HMC3	£35.00	Each
Chocolate fudge cake	Layered Chocolate Sponge & Chocolate Ganache covered with a rich chocolate topping.	HMC4	£35.00	Each
Special order	We can arrange larger cakes; please enquire	HMC5	POA	Each



Afternoon Tea (minimum 6 persons)

Classic Afternoon Tea Menu

CAT01

Finger Sandwiches

Cheddar & Chutney [V]
 Chicken breast with tarragon mayonnaise
 Egg mayonnaise with watercress,
 Cream cheese, cucumber and fresh dill [V]
 Smoked salmon with lemon butter
 Houmous and roast pepper [V]

Homemade Sausage rolls

Scones and Pastries

Freshly baked scones
 Cornish clotted cream and strawberry preserve
 Assortment of classical seasonal afternoon Tea pastries and cakes

Afternoon Tea Selection

Price per head: £14.00

Luxury Afternoon Tea Menu

LAT01

Finger Sandwiches

Rare roast beef, watercress and horseradish
 Coronation chicken and salad
 Smoked salmon, cream cheese and chive
 Organic ham and mustard, cucumber and
 lemon butter [V]
 Houmous and roast pepper [V]
 Mature cheddar and local chutney [V]

Savoury Tartlet Selection

Prawn Vol au vents

Scones and Pastries

Freshly baked scones
 Cornish clotted cream and strawberry preserve
 Assortment of luxury seasonal afternoon Tea pastries and cakes

Afternoon Tea Selection

Price per head: £16.50

Why not add a bottle of prosecco? POA

Training Lunches (minimum 6 persons)

Sandwiches can be changed to filled tortillas (no charge), filled baguettes or bloomer sandwiches for a £1.50 supplement. For a healthier option, substitute the crisps and sweet treats for a bowl of pesto pasta or mixed salad bowl. (There is a surcharge for Gluten-free meals of £2.00 per head)

Training Lunch Menu A

Chicken Souvlaki
Roasted vegetable tart [V]
Serrano ham with smoked Monterey Jack cheese
Freshly prepared ¼ cut sandwich selection (4 quarters per person)
Hand cooked crisps
Fresh seasonal fruit bowl
Sweet treat



TRLA

£10.75 /head

Training Lunch Menu B

Stuffed mushroom with chorizo & olive
Crispy tortilla rounds with king prawn and guacamole
Mini lamb shawarma
Freshly prepared ¼ cut sandwich selection (4 quarters per person)
Hand cooked crisps
Fresh seasonal fruit bowl
Sweet treat



TRLB

£10.75 /head

Training Lunch Menu C

Beef & Cheddar Sliders
Southern fried chicken fillet with BBQ dipping sauce
Carrot, celery & cucumber sticks with blue cheese dip [V]
Freshly prepared ¼ cut sandwich selection (4 quarters per person)
Hand cooked crisps
Fresh seasonal fruit bowl
Sweet treat



TRLC

£10.75 /head

Training Lunch Menu D

Jerk chicken skewers with hot pepper sauce
Sausage roll
Crispy Thai filo prawns with sweet chilli dipping sauce
Freshly prepared ¼ cut sandwich selection (4 quarters per person)
Hand cooked crisps
Fresh Seasonal fruit bowl
Sweet treat



TRLD

£10.75 /head

Training Lunch Menu E

Blinis with smoked salmon, beetroot and horseradish
Chicken Satay with peanut dipping sauce
Melton Mowbray's with sweet pickle
Freshly prepared ¼ cut sandwich selection (4 quarters per person)
Hand cooked crisps
Fresh Seasonal fruit bowl
Sweet treat



TRLE

£10.75 /head

Vegetarian Training Lunches (minimum 6 persons)

Our popular training lunches are made up of finger food, sandwiches, crisps, fruit and a sweet treat. Sandwiches can be changed to filled tortillas (no charge), filled baguettes or bloomer sandwiches for a £1.50 supplement. For a healthier option, substitute the crisps and sweet treats for a bowl of pesto pasta or mixed salad bowl. (There is a surcharge for Gluten-free meals of £2.00 per head)

Vegetarian Training Lunch Menu A

Brie & mushroom tart
Roasted aubergine, halloumi rosemary & honey
Falafel with hummus
Freshly prepared ¼ cut sandwich selection (4 quarters per person)
Hand cooked crisps
Fresh Seasonal fruit bowl
Sweet treat



VTLA

£10.75 /head

Vegetarian Training Lunch Menu B

Sweet potato, leek & feta frittata
Onion bhaji with yoghurt dip
Nori seaweed rolls, pickled ginger, seaweed and toasted sesame
Freshly prepared ¼ cut sandwich selection (4 quarters per person)
Hand cooked crisps
Fresh Seasonal fruit bowl
Sweet treat



VTLB

£10.75 /head

Vegetarian Training Lunch Menu C

Feta, olive and cherry tomato sticks
Piri potato wedges with salsa
Vegetable samosas with mango chutney
Freshly prepared ¼ cut sandwich selection (4 quarters per person)
Hand cooked crisps
Fresh Seasonal fruit bowl
Sweet treat



VTLC

£10.75 /head

Vegetarian Training Lunch Menu D

Corn, tomato & redbean quesadillas
Sweet chilli pakoras
Shortbread with goats cheese & fig jam
Freshly prepared ¼ cut sandwich selection (4 quarters per person)
Hand cooked crisps
Fresh Seasonal fruit bowl
Sweet treat



VTLD

£10.75 /head

Working Lunch Menus

Our working lunches offer a simple solution, ideal for quick lunch meetings. All our meats are roasted in house using fresh meat joints. Vegetarians/vegans can be catered for; please specify when booking. (Gluten-free bread is available for a surcharge of £2.00)

Fillings include Roast beef, horseradish and lettuce, ham and cheese, chicken mayonnaise and salad, cheddar ploughman's, egg mayonnaise and cress, prawn mayonnaise, tuna mayonnaise and cucumber, turkey and coleslaw, bacon, lettuce and tomato. Have a favourite, not on our list? Then please ask when booking.

Traditional

Freshly prepared ¼ cut sandwich selection on seeded, white and wholemeal bread (4 quarters per person)

Hand cooked crisps

Fresh Seasonal fruit

Sweet treat

SLM01

£7.50 /head

Bloomin' marvellous

Freshly prepared sandwiches on freshly baked bloomer bread (2 halves per person)

Hand cooked crisps

Fresh Seasonal fruit

Sweet treat



SLM02

£8.00 /head

Classic Baguette

Freshly baked and filled demi-baguette (2 halves per person)

Hand cooked crisps

Fresh Seasonal fruit

Sweet treat



SLM03

£8.75 /head

It's a Wrap!

Fresh filled supersoft tortilla wraps (2 halves per person)

Hand cooked crisps

Fresh Seasonal fruit

Sweet treat



SLM04

£7.50 /head

Kind of Special

Filled freshly baked and filled stonebaked artisan bread

Pain au seigle, pain aux olives, finedors, pain au cereales (3 per person)

Hand cooked crisps

Fresh Seasonal fruit

Sweet treat



SLM05

£8.95 /head

Savoury Buffet Platters (Serves 8)

Our savoury buffet platters cater for 8 people unless otherwise stated. The price is per platter, ideal for adding to a working lunch or if you want to plan your menu and event.

Chicken satay skewers with peanut dipping sauce (two each)	SPL01	£24.00	Platter
Chicken souvlaki skewers with tzatziki dip	SPL02	£20.00	Platter
Cajun chicken skewers	SPL03	£20.00	Platter
Tandoori chicken skewers	SPL04	£20.00	Platter
Thai green curry chicken skewer	SPL05	£20.00	Platter
Southern-fried Chicken fillet goujons, bbq dipping sauce (three each)	SPL06	£15.95	Platter
Breaded chicken goujons with a ketchup dipping sauce (three each)	SPL07	£18.50	Platter
Sticky chipotle chicken wings (three each)	SPL08	£17.00	Platter
Chicken sliders with mayonnaise, cheese and dill pickle	SPL09	£20.00	Platter
Chicken and vegetable gyozas with a soy dipping sauce (three each)	SPL10	£24.00	Platter
Beef sliders with mayonnaise, cheese and dill pickle	SPL11	£20.00	Platter
Roast beef Yorkshires with horseradish and watercress	SPL12	£16.00	Platter
Beef fajitas with red onion and tabasco	SPL13	£20.00	Platter
Lamb samosas with mango chutney (two each)	SPL14	£19.50	Platter
Lamb shish kebab with mint yoghurt sauce	SPL15	£20.00	Platter
Mini pork hotdogs with American mustard and ketchup	SPL16	£20.00	Platter
Sausage rolls 6 inches	SPL17	£14.00	Platter
Sausage and red onion turnovers	SPL18	£16.00	Platter
Pork souvlaki skewer	SPL19	£20.00	Platter
Chipolata sausages with Honey Dijon mustard mayonnaise	SPL20	£14.00	Platter
Salmon skewers with citrus mayonnaise	SPL21	£30.00	Platter
Oriental king prawns in filo pastry, sweet chilli dipping sauce (two each)	SPL22	£20.00	Platter
Japanese tempura coated pawns	SPL23	£20.00	Platter
Seafood Volauvents – tuna and pepper, prawn mayonnaise (two each)	SPL24	£16.00	Platter
Siracha king prawns served with fresh mango salsa	SPL25	£24.00	Platter
Smoked Salmon, smashed avocado and feta Bruschetta	SPL26	£24.00	Platter
Prawn gyozas with a soy and ginger dipping sauce (three each)	SPL27	£24.00	Platter
Vegetable Spring rolls with sweet chilli dip (two each) [V]	SPL28	£18.00	Platter
Vegetable samosas with mango chutney (two each) [V]	SPL29	£19.50	Platter
Vegetable crudities with hummus dip [V]	SPL30	£22.00	Platter
Vegetable and tofu gyozas with soy and sesame dipping sauce [V]	SPL31	£24.00	Platter
Tomato, onion and basil bruschetta [V]	SPL32	£16.00	Platter
Chargrilled Mediterranean vegetable skewers [V]	SPL33	£24.00	Platter
Provençal tartlets with cherry tomato, mozzarella, olive & basil [V]	SPL34	£20.00	Platter
Pesto halloumi kebabs [V]	SPL35	£24.00	Platter

Bread Platters (serve 5)

Our filled bread platters are the perfect accompaniment to our savoury platters if you want to plan your menu. All our meats are home roasted; we do not use reformed meats. Gluten-free bread is available at a £1.50 Surcharge per head. These platters are available as meat and fish or vegetarian selection.

Sandwich platter (20 quarters)	BPL01	£21.50	Platter
Tortilla platter (10 halves)	BPL02	£21.50	Platter
Bloomer sandwich platter (10 halves)	BPL03	£22.50	Platter
Ciabatta platter (10 pieces)	BPL04	£25.00	Platter
Speciality French stonebaked roll platter (10 rolls)	BPL05	£27.50	Platter
Baguette Platter (10 halves)	BPL06	£25.00	Platter

Why not add, Real hand cooked crisps (CR01) @ £1.20 per head.

Finger Buffet Set Menus (minimum 6 persons)

Our finger buffets are a perfect way to impress, easy to eat and very popular when entertaining guests. These menus come with assorted sandwiches, which can be swapped out for Greek salad, pasta salad or a mixed seasonal salad or rice salad. Just let us know at the time of booking.

Finger Buffet Menu A

Teriyaki pork fillet with toasted sesame seed

Cheddar and parmesan scones with cream cheese, dill and chive [V]

Tandoori chicken skewers

Celery, goats curd and black grape [V]

Chilli garlic prawns

Selection of meat, fish and vegetarian [V] sandwiches



FNGBA

£14.00 /head

Finger Buffet Menu b

Mini hot dogs

Salmon fillet sticks with sweet pepper and teriyaki sesame glaze

Leek, sweet potato and feta frittata [V]

Spicy lamb samosas with chutney

Cajun chicken skewer

Selection of meat, fish and vegetarian sandwiches



FNGBB

£14.00 /head

Finger Buffet Menu C

Crispy Thai filo prawns with sweet chilli dipping sauce

Toasted Proscuitto, pinenut, mushroom, shaved parmesan on sourdough

Mini salmon burgers with caper mayonnaise

Chicken satay skewers with peanut dipping sauce

Cherry tomato, bocconcini, basil and olive sticks [V]

Caramelised onion, cheese and thyme tart [V]

Selection of meat, fish and vegetarian [V] sandwiches



FNGBC

£16.00 /head

Finger Buffet Menu D

Chargrilled halloumi and aubergine kebabs with rosemary [V]

Roast duck Chinese style with accompaniments

Pumpnickel rounds with parma ham and dolcelatte

Steamed king prawn gyozas with potsticker sauce

Piri Piri chicken skewers

Smoked salmon and asparagus spears

Selection of meat, fish and vegetarian [V] sandwiches



FNGBD

£18.00 /head

Why not add, Real hand cooked crisps (CR01) @ £1.20 per head

Fork Buffets (minimum 6 persons per dish) (served with a bread roll and butter portion)

Our fork buffets are a perfect way to impress, giving guests variety and a choice of fare. This versatile and traditional catering style allows you to mix and match a wide selection of main dishes and salad accompaniments. Prices are per head, and there is a minimum number of 8 per dish

Chicken Tikka Botti	Spiced, fragrant chicken breast served with chargrilled peppers and onions	FBP01	£8.00
Grilled Chicken Breast	Grilled and sliced chicken breast	FBP02	£7.95
Chicken Platter	Cajun Skewers, crumbed fillet, hickory drumsticks,	FBP03	£7.50
Coronation Chicken	Chicken breast served in a mild curry and coconut sauce with toasted almonds	FBP04	£7.50
Seared Salmon Fillet	Seared salmon fillet with lemon and wild rocket mayonnaise	FBP05	£9.50
Roast Beef	Sliced roast aged beef served with fresh watercress & horseradish cream	FBP06	£7.50
Roast Turkey Breast	Sliced breast of turkey with sage and onion stuffing	FBP07	£7.50
Gammon Ham	Natural gammon ham sliced served with apple chutney	FBP08	£6.00
Grilled Souvlaki Pork	with lemon and oregano and crushed white beans, onions and parsley	FBP09	£8.95
Sliced Meat Platter	Roast Aged beef, turkey breast & smoked sliced gammon ham	FBP10	£9.00
Fish Platter	Poached salmon, prawn mayonnaise, smoked salmon, peppered mackerel with fresh lemon, capers and citrus mayonnaise	FBP11	£10.00
Charcuterie Selection	Prosciutto, Italian bresaola, Salami, Mortadella with bread and olives	FBP12	£7.50
Sliced Cheese Platter	A selection of English and continental sliced cheeses served with wafer bread and pickles and chutneys [V]	FBP13	£6.95
Vegetarian Platter	Individual tart selection, Spanish tortilla, grilled halloumi [V]	FBP14	£8.50
Chargrilled Cauliflower Steak	Chargrilled fresh cauliflower tahini & yoghurt dressing with preserved lemon & toasted almond flakes [V]	FBP15	£6.95
Avocado Pear	Fresh avocado pear, lime vinaigrette, watercress, pumpkin seeds and burnt orange [V]	FBP16	£7.50
American Cobb	sliced chicken breast, hard-boiled egg, cherry tomato, sweetcorn, bacon and avocado on a bed of romaine lettuce with creamy ranch dressing.	FBP17	£7.50

Set Fork Buffet Menus (minimum 6 persons) Served with bread roll and butter

Fork Buffet A FORK1

Jerk salmon with smashed avocado guacamole

Grilled chicken breast with miso dressing

Beetroot salad with fresh watercress, orange segments, thyme and orange vinaigrette

Crispy romaine salad leaf, croutons, dried onions
Sundried tomatoes and ranch dressing

Superfood salad
Mixed grains, grated carrot, broccoli, black eye beans, peanuts, peas, dried cranberries

Tomato salad with wild rocket, capers, pecorino cheese and chargrilled red onions

Price per head £22.00

Fork Buffet B FORK2

Roast saddle of turkey served with sage and onion stuffing & homemade piccalilli

Garlic, ginger and chilli king prawn skewers (4)

Italian prosciutto with kalamata olives and dolcelatte cheese

Poached asparagus with crispy panko crumb, chopped egg & cold-pressed rapeseed oil

Charred sweetcorn Kernal coleslaw

Penne pasta with hazelnut pesto, toasted pinenuts and cherry plum tomatoes

Roasted vegetable salad with curly kale and balsamic vinegar dressing

Price per head £28.00

Salads – The Classics (minimum order of 6 portions per salad)

Our freshly prepared salads are the perfect accompaniment to all our lunches.



Seasonal Mixed salad	Mixed salad leaf with cucumber, tomato, red onion, radish dressing on the side	SLD01	£2.75	Portion
Mixed Leaf	A selection of mixed leaves served with a shallot vinaigrette	SLD02	£2.25	Portion
Classic Greek	Vine tomatoes, cucumber, red onion, kalamata olives, oregano, feta cheese in extra virgin olive oil & fresh lemon juice dressing	SLD03	£3.95	Portion
Classic Caesar	Romaine lettuce leaves, crispy croutons, shaved parmesan, with crispy pancetta and anchovy fillets. With caesar dressing	SLD04	£3.95	Portion
Classic Caprese	Vine-ripened tomatoes, mozzarella cheese, fresh basil leaves in Olive oil with black pepper	SLD05	£3.50	Portion
Classic Waldorf	Apple, grapes, celery, toasted walnuts bound in mayonnaise	SLD06	£2.95	Portion
Classic Nicoise	Potato, hard-boiled egg, green bean, tomatoes, olives, red onion and tuna fish	SLD07	£3.95	Portion
Classic Coleslaw	Crunchy white cabbage, carrot and onion bound in mayonnaise	SLD08	£1.95	Portion
Classic Potato	Potato, chive, capers, cornichons, parsley with mayonnaise & olive oil	SLD09	£2.50	Portion
Classic Italian Pasta	Pasta with cherry tomatoes, mozzarella pearls, red onion, salami, olives, fresh herbs in an Italian dressing	SLD10	£3.50	Portion

Salads – The Grains (minimum order of 6 portions per salad)



Superfood Salad	Giant couscous grains with carrot, broccoli, black eye beans, peas, green beans, soy, ginger, garlic, olive oil, pistachios, almonds, peanuts	SLD11	£3.95	Portion
Tabbouleh	Bulgur wheat with chopped parsley, fresh mint, cucumber, tomato in olive oil, lemon and garlic vinaigrette	SLD12	£3.50	Portion
Israeli Pearl Couscous Salad	Couscous, wild rocket, with shallots, chickpeas, sundried tomatoes, fresh herbs, crumbled feta in a lemon vinaigrette	SLD13	£3.50	Portion
Oriental Rice	Basmati rice, with punch pooran spices, peas, baby corn, peppers and fresh coriander	SLD14	£2.95	Portion
Summer Grain	Farro, barley, roasted chickpeas and almonds, dried apricots, red onion, parsley and basil, grilled corn, olive oil, lemon juice and garlic	SLD15	£3.95	Portion
Fattoush	Lebanese salad with pitta bread, lettuce, tomato, cucumber and radish with sumac dressing and pomegranate	SLD16	£3.95	Portion

Salads – Zesty (minimum order of 6 portions per salad)



Swedish Cucumber	Cucumber with red shallot, parsley, dill, cider vinegar and honey	SLD17	£2.50	Portion
Tomato Salad	Vine Tomato, red onion and basil in balsamic glaze	SLD18	£2.50	Portion
Thai Rice Noodle	Beansprouts, carrot, cucumber, spring onion, chilli, mint and basil with roasted peanuts in a zingy sweet and sour dressing	SLD19	£3.50	Portion
Supergreen	Broccoli, mangetout and sugar snap in a citrus gremolata dressing	SLD20	£3.50	Portion

Salads – Pasta (minimum order of 6 portions per salad)



Pesto Pasta	Green pesto pasta with olives, pinenuts, sundried tomato & fresh basil with shaved fresh Parmigiano	SLD21	£3.50	Portion
Pomodoro	Penne pasta with Pomodoro sauce, roasted bell pepper, torn buffalo mozzarella, olive oil and oregano	SLD22	£2.95	Portion

Sharing Platters/Dipping Trays (Minimum order 6 persons per menu)

Luxury Dip Tray	Cajun pitta crisps ✓ Cheese & bacon chunks Potato skins with chopped coriander ✓ Mini Roti, mozzarella sticks ✓ Served with rouille, guacamole and lemon and cumin yoghurt dips ✓	LDT01	£6.95
Stuffed Vegetable Platter ✓	Celery, cream cheese, beetroot and horseradish Carrot, houmous and chive Morrocan couscous and chive Stuffed tomato with blue cheese and walnut Charred courgette with a mushroom duxelles	LDT02	£7.95
Bruschetta platter	Perfect for picking- toasted ciabatta with the following selection of toppings Roasted vegetable with mortadella Gorgonzola, walnut and pear ✓ Tomato, basil and red onion ✓ Green pesto chicken and olive	LDT03	£6.95
Charcuterie Platter	Whole camembert, rosemary, garlic and honey ✓ Rocket, pecorino and tomato salad ✓ Comte cheese ✓ Torn buffalo mozzarella with red onion and basil ✓ Mixed charcuterie meats (bressola, mixed salamis, serrano ham, chorizo) Fresh olives, quince jelly ✓ Fig chutney Mixed grapes Olive bread with olive oil and balsamic vinegar ✓	LDT04	£12.95
Vegetable Mezze ✓	Tabbouleh and Homemade hummus Yoghurt, mint & cumin dip Feta cheese, chargrilled artichoke Homemade pickled vegetables Falafel, crudites, dolmades Semi-dried tomatoes Marinated butter beans Fresh dates & kalamata olives Stuffed peppadews Pitta Fingers	LDT05	£10.95
Butchers Board	Pulled chicken, scotch eggs Coarse Pate, handmade pork pie Pork scratchings, saucisson Homemade piccalilli, caperberries, apple chutney Pickled onions, plum tomatoes Crispy Melba toast French Bread Butter	LDT06	£12.95

Themed International Fork Menus

Our themed fork buffets involve international culinary exploration, they are served cold unless specified, and there is a minimum of 8 persons per menu.

Lebanese 🇱🇧

Chargrilled eggplant rolls stuffed with rice, lamb, pinenuts, cumin and parsley.

Lebanese Chicken with pomegranate honey, allspice, thyme and coriander leaf

Artichoke and Fava bean salad with plum tomatoes, garlic, rosemary & sage leaf with lemon and balsamic dressing ✓

Tabouleh with shredded fennel, celeriac and mint with parsley, walnuts and pomegranate syrup ✓

Potato salad with tahini, spring onion and green bell pepper ✓

Flatbreads ✓



TFB01

£18.00 /head

Japanese 🇯🇵

Sushi handmade rolls with rice, avocado, seafood stick, cucumber with black sesame seed and wasabi mayonnaise

Teriyaki chicken breast with oyster mushrooms

Grilled tofu with blended spinach and miso, mirin and tahini dressing ✓

Daikon and carrot salad with mint, pickled ginger and sushi vinegar ✓

Soba noodles salad with dashi, spring onion, shredded wakame seaweed and edamame bean ✓



TFB02

£18.00 /head

Spanish 🇪🇸

Seville Style Chicken with orange, dry sherry, green olives, garlic and thyme

Saffron rice with pickled mussels, king prawns, peas and crispy garlic
Green beans, chorizo, tomato, hazelnut and roasted red onion with a parsley and oregano dressing

Cauliflower salad, caper and grated egg with Catalan dressing ✓

Roasted pepper salad with manchego cheese with avocado and gherkin

Garlic Bread ✓



TFB03

£20.00 /head

Ploughmans 🇬🇧

Roasted Chicken with orange and rosemary

English gammon ham

Mature cheddar cheese wedges ✓

Mini Meltons or vegetable samosas ✓

A selection of crusty bread wedges and butter

Celery sticks, cherry tomatoes, coleslaw ✓

Mixed leaf salad ✓, jersey potatoes ✓

Accompaniments, sweet pickle, pickled onions, mustard and chutney ✓

TFB04

£16.00 /head

English Summer

Poached Salmon fillet with salsa verde
Coronation Chicken
Fragrant rice salad ✓
Grilled asparagus with lemon and crumbled feta cheese ✓
Mixed leaf salad with shallot vinaigrette ✓
Freshly baked bread rolls and butter
Strawberries and cream

TFB05

£22.00 /head

All year BBQ Traditional (Mains served hot)

BBQ'D by us and delivered ready to eat

Build your own chargrilled 1/4lb steak burger served with lettuce, sliced tomatoes, cheddar slices, gherkins
Cumberland sausage with English mustard
Chicken or pork souvlaki skewers with tzatziki
A selection of bread
Greek salad ✓
Crunchy fresh coleslaw ✓
Balsamic roasted new potatoes ✓
accompaniments include English, American mustard and ketchup



TFB06

£20.00 /head

Mediterranean

Grilled pork fillet served on crushed white beans, parsley and onions (marinated in oregano, lemon zest and red wine vinegar)
Tuna, roasted pepper and courgette tart
Tomato salad with blood orange, pistachio and sumac
Traditional Greek salad with citrus vinaigrette ✓
Grilled Padron peppers with virgin olive oil and garlic ✓
Sweet potato wedges with green onion, flaked chilli and tahini dressing with toasted sesame seeds ✓



TFB07

£20.00 /head

Asian Flavours

Teriyaki salmon
Korean spiced chicken thighs with pickled cucumber
Asian slaw with pomegranate and cashew dressing ✓
Rice noodle and vegetable salad ✓
Egg fried rice ✓
Flatbreads



TFB08

£18.00 /head

Hot Hot Hot!

Choose one main and any one side from each column (minimum 10 persons one menu choice only)

Excellent for in-house training or staff events where you want to provide a high-quality meal*

A vegetarian/vegan alternative can be supplied alongside to cater for the non-meat/fish eaters

Spice Corner

Choose any one side from each column

Main	Price	Side 1	Side 2	Side 3
Butter Chicken	£14.00	Aloo Gobi	Coconut Rice	Naan bread
Chicken Dhansak	£14.00	Poppadoms & pickles	Jasmin fragrant	Roti paratha
Thai Green Chicken	£14.00	Chilli spiced beans	Egg fried rice	Chapati
Beef Rendang	£16.00	Cucumber Salad	Classic Pilau	Garlic Naan bread
Lamb Pasanda	£18.00	Tarka Dhal	Braised Basmati	Poppadoms & pickles
Kung Poh Chicken	£15.00	Stirfried mixed greens	rice noodles	Rice crackers/chilli dip

Classically French

Choose any one side from each column

Main	Price	Sides 1	Side 2	Side 3
Boeuf Bourguignon	£16.00	Haricot vert	Garlic & chive mash	French bread
Coq au vin	£15.00	Cabbage & bacon	Braised pilaf rice	Crusty round
Chicken Chasseur	£15.00	Cauliflower mornay	Lyonnais potatoes	Sourdough
Slow-cooked pork belly Cassoulet	£15.00	Petit pois	Dauphinoise potatoes	Garlic
Cod Nantua	£18.00	Vichy carrots	Parisienne potatoes	Stonebaked

Quintessentially British

Choose any one side from each column

Main	Price	Side 1	Side 2
Roast Beef or Roast Chicken with Yorkshire pudding	£15.00	Roast potatoes	Buttered savoy
Somerset Cider Chicken	£15.00	Minted new	Seasonal (2 vegs)
Chicken & Wild mushroom or Steak & Ale pie, gravy	£12.50	Buttered mash	Steamed broccoli
Battered Fish with lemon, homemade tartare sauce	£12.50	Triple cooked Chips	Mushy or garden peas
Banger Trio & Caramelised Onion Gravy	£12.50	Roasted baby New	Roast parsnip & carrot

Regional Specialities

Choose any one side from each column

Main	Price	Side 1	Side 2
Beef burritos, sour cream and salsa & cheese	£14.00	Garlic mushrooms	Crusty bread & oils
Truffle Mac'n'Cheese with Pancetta	£12.50	Mixed salad	Toasted pitta
Ragù Alla Bolognese or Lasagne	£14.00	Buttered Corn cob	Garlic bread
Paella with Chicken, Prawn & Chorizo	£14.00	Caesar salad	Tortilla chips & salsa
Chicken Parmagiano	£14.00	Red bean rice	Sweet/ Potato wedges
Chicken Shawarma with yoghurt sauce and flatbread	£15.00	Chickpea Rice pilaf	Slaw

*Our hot food is freshly prepared from scratch using the best ingredients and is delivered hot and ready for self-service from our chafing dishes (electrical supply required).

Bountiful Bowls (minimum order of six per salad)

Our delicious bowls of goodness are full of flavours that complement each other and will surely leave guests satisfied. They are the ultimate one-dish meal. Each dish is a delight to the eye and the tummy—and an easy way to nourish the body with a wholesome, balanced meal. tgyf



Chargrilled Chicken Caesar Salad

Chargrilled chicken breast served on a bed of romaine lettuce with hard-boiled free-range egg, croutons, smoked bacon, anchovy fillet, Green onion, crispy croutons, red onions, sweet vine-ripened tomatoes & shaved fresh Parmigiano-Reggiano cheese. Served with a pot of Caesar dressing on the side.

Supergrain Salad Served with Falafel, Homemade Hummus and Flatbreads V

Quinoa, spelt, couscous, barley with spinach leaf, dried cranberry, blended broccoli, pomegranate seed, red onion, roasted peppers, almonds, peanuts, tomato & cucumber. Bound in a soy, ginger & rapeseed oil dressing. £9.50 CL03

Green Pesto Pasta served with Serrano Ham, Sundried Tomatoes & Garlic bread

Pasta bound with green pesto & sun-dried tomatoes topped with mozzarella & toasted pinenuts and garnished with crispy garlic bread. £9.50 CL04

Roast Chicken served with Waldorf Salad & Herb Roasted New Potatoes

Chicken breast, chopped apples, celery, grapes & toasted walnuts in a yoghurt dressing. Herbed roasted new potatoes, beetroot, wild rocket & crumbled feta cheese with homemade tomato salsa. £9.75 CL05

Poached Salmon Fillet with Green Lentil, Asparagus & Shaved Fennel salad.

Fresh Salmon fillet poached, served on a bed of green lentils, with pumpkin seeds, flaked smoked mackerel, cannellini beans, asparagus spears, shaved fennel & radish. With orange & mustard vinaigrette & fresh dill dressing. £12.00 CL06

Mexican Chicken with a Coriander & Lime Sauce

Corn, mixed beans & chilli, rice, mole chicken, guacamole, salsa & Homemade corn chips with peppers & lime. £10.50 CL07

Fragrant Rice, Tandoori Chicken served with Chutney, Paratha & Samosa

Our popular fragrant oriental rice. Basmati rice, punch pooran spices with peas, baby corn, peppers & fresh coriander. Chicken marinated and cooked in tandoori spice and served with paratha & samosa & chutney. Garnished with fresh cilantro and crispy onions £10.50 CL08



Canapés

Canapés are the perfect way to start your function; we would suggest 5 canapés per person for a pre-dinner/ luncheon event and eight per person for a drink only event. Please note that these are bite sized appetisers.

Savoury Canapés

Mini croque monsieur
Truffle mushroom palmiers
Minted pea and watercress & king prawn bruschetta
Smoked salmon on rye, sour cream and caper
Courgette and roasted pepper frittata
Mini cheddar scones with Philadelphia and onion chutney
Green curry chicken and coconut sticks
Cheese and chive beignets
Charred courgette, feta cheese and rosemary
Celery, goats cheese and black grape
Nori seaweed, smoked salmon and cucumber
Bruschetta, green pesto, semi dried tomato
Beetroot, pumpernickel, sour cream and walnut
Garlic prawn
Shortbread, serrano ham, Santerini tomatoes
Blinis, smoked mackerel and horseradish
Toasted paratha, chicken tikka and aubergine chutney
Creamy mushroom bouche, with truffle oil

Sweet Canapés

Raspberry cheesecake shots
Chocolate snobinette
Blackberry, blueberry & pineapple mini skewer
Cinnamon palmiers
Petit choux with chantilly cream and dipped chocolate
Mini carrot cake, vanilla cream cheese topping with walnut
Rich chocolate brownie with fresh raspberry
Chocolate truffle

Choice of	5 different canapés	per person	£10.75
	8 different canapés	per person	£12.50
	10 different canapés	per person	£18.50

Waiting staff are available upon request : POA

Food Allergies and Intolerances

Before you order your food and drinks please speak/email our staff if you want to know about our ingredients. An allergen sheet is available upon request.

Terms & Conditions

Please Note All contracts between Corporate Catering and its clients will be bound by the Terms & Conditions on this page. All prices exclude VAT at the current rate.

Corporate Accounts – The prices are all listed in this brochure; if the client uses a purchase order system, please forward the Purchase order number at the time of booking. If you require assistance with the pricing of your function, please email or telephone our office.

Events – Corporate Catering will provide an individual written quotation, which will remain valid for your particular event date. If changes are made, it may be necessary to review and reissue the quotation. We will keep the booking open after confirmation for 14 days until the 20% deposit is received to confirm the booking. If not received within this period, we will release the date and cancel the booking.

Corporate Caterings' services are hired under the Terms and conditions set out below. The payment by any person of any fees for such services shall be deemed to be acknowledgement and acceptance by such person of these conditions. When the deposit or full payment is received a signed copy of the terms and conditions should be supplied to confirm this.

The Payment – Corporate Accounts must be settled in full within 30 days of the invoice date. Any accounts outstanding after this period will incur an interest charge at 2% above the LSTB Base rate of the total invoice. Outstanding debts requiring the services of a solicitor or debt collection agent to collect will have 20% of the total outstanding amount added to them

The Payment – Events – A deposit of 20% (non-refundable) is required to secure and confirm your event. Full prepayment of all known costs is payable 7 days before the event.

Cancellations – Corporate Accounts – We require a minimum of 24 hours' notice of cancellation or the full price will be payable. Cancellations must be made in writing by email and must be acknowledged and confirmed by Corporate Catering.

Cancellations – Events – Cancellations made up to one month before the event will lose the deposit paid. If the cancellation takes place less than one month but more than one week prior to the event date, the client will be liable to pay 50% of the total costs.

Cancellations made less than one week prior to the event will be liable to pay 100% of the total Confirmed price..

Where circumstances beyond Corporate Caterings control prevent us from fulfilling any obligations, Corporate Catering will by notice in writing to the client, terminate the contract and return to the client any balance of the payment on account remaining after settlement of any costs, expenses or liabilities howsoever incurred in respect of the proposed provision of services.

Any price increase, or alteration, beyond our control, will be notified.

Corporate Catering can arrange hire of refrigeration and cooking equipment, crockery / cutlery / table linen / napkins and glass hire on behalf of the client.. A dirty wash charge is applied to all hire orders and any losses or breakages will be added to the final invoice. Hire brochure and quotation sent on request. E.g. A hot meal on a grass site will require cookers / warming cupboards, etc.

Any wines supplied by us on Sale or Return basis providing 25% only are returned. Any loss or breakages will be charged to the client. When we provide the china we expect it to be ready for collection the following day (except hot food – Same day). If we have to return to collect missing china a fee will be charged, Please ensure that the china is clean. If we have to wash it there will be a charge.

Catering request form

E: orders@corporatecat.co.uk

T: 01753 650103



Date required:

Company name:

Requested delivery time:

Ordered by:

Total no. of persons:

Purchase order no. (if policy):

Menu requirements

Brochure code	Price	Description	Number required

Food Allergies & intolerances

Our busy kitchens endeavour to take all reasonable steps to avoid any risk of cross-contamination; however, we cannot guarantee that our food is 100% free from a specific allergen. Please inform us of all allergies at the time of booking.

Allergy	<input checked="" type="checkbox"/>	Comments	Number required
Coeliac/Wheat			
Dairy/Lactose			
Nut			
Other (please specify)			
Diet			
Vegan			
Vegetarian			
Pescatarian			
Halal			
Other			

Office use only

Received by:

Confirmed date:

Diary booked:

Email confirmation: