

This menu will be served from 1st February 2019 to 31st May 2019
Allergen information is available on our website and is supplied with your order
Dietary legend: v = vegetarian, g = gluten free, d = dairy free, n = contains nuts
Full Ts & Cs on our website
*Executive Presentation - food will come on smart white platters.
There is a 10% surcharge.*



Sandwich Lunch

A combination of Sandwiches, Finger Buffet, Cakes, Fruit & Cheese - ideal for working lunches

These menus enable you to order quickly, a quality working lunch (sandwiches, finger buffet, cakes, fruit, cheese) at a price and mix of content to suit your budget. All the sandwiches and buffet items are selected by us, unless named, and rotate daily from this season's list over. You simply select the menu which matches your requirements and order for the number of people you are catering for. The food, as standard, is served on black, recyclable platters with a serviette for each guest. Unwrapping is the only requirement.

WILLOW

Sandwiches including 1.5 rounds per person varying daily from this season's selection **£12.20 p/p**
Finger Buffet 2 per person (min of 3 types) selected by us from this season's list
Kettle Crisps 1/2 portion per person
Fresh Fruit Skewer 1 per person
Cake & dessert mini homemade selection, 1 per person
Cheese Board 1 portion per person

MAGNOLIA

Sandwiches including 1 round per person varying daily from this season's selection **£14.65 p/p**
Finger Buffet 2 per person (min of 3 types) selected by us from this season's list
Tortilla Chips (vegan, g) (25g per portion) with salsa dip
Cut Fruit 1 portion per person
Cheese Board 1 portion per person

CAMELLIA

Sandwiches including 1 round per person varying daily from this season's selection **£13.05 p/p**
Finger Buffet 4 items per person selected by us from this season's list
Cut Fruit 1 portion per person

LAUREL

Sandwiches including 1 round per person varying daily from this season's selection **£12.30 p/p**
Finger Buffet 3 items per person selected by us from this season's list
Tortilla Chips (vegan, g) (25g per portion) with salsa dip
Cake & dessert mini homemade selection, 1.5 per person

CLEMATIS

Sandwiches including 1 round per person varying daily from this season's selection **£12.15 p/p**
Finger Buffet 3 items per person selected by us from this season's list
Italian Olives
Fresh Fruit Skewer 1 per person

WISTERIA

Sandwiches including 1 round per person varying daily from this season's selection **£11.60 p/p**
Finger Buffet 3 items per person selected by us from this season's list
Tortilla Chips (vegan, g) (25g per portion) with salsa dip
Fresh Fruit Skewer 1 per person

JASMIN

Sandwiches including 1 round per person varying daily from this season's selection **£11.40 p/p**
Finger Buffet 2 per person (min of 3 types) selected by us from this season's list
Tortilla Chips (vegan, g) (25g per portion) with salsa dip
Fresh Fruit Skewer 1 per person
Cake & dessert mini homemade selection, 1 per person

Please Note: Jasmin also available in the following options:

Gluten Free
 Vegan
 Vegetarian
 All Meat
 All Fish

Please enquire when ordering.

THISTLE

Sandwiches including 1.5 round per person varying daily from this season's selection **£10.60 p/p**
Cake & dessert mini homemade selection, 1.5 per person
Cut Fruit 1 portion per person

MAPLE

Sandwiches including 1 round per person varying daily from this season's selection **£9.95 p/p**
Finger Buffet 2 items per person selected by us from this season's list
Kettle Crisps (vegan, g) (40g per portion) with salsa dip
Fruit 1.5 pieces of whole fruit per person

LILAC

Sandwiches including 1 round per person varying daily from this season's selection **£9.90 p/p**
Finger Buffet 2 per person (min of 3 types) selected by us from this season's list
Cut Fruit 1 portion per person

ROWAN

Sandwiches including 1.5 rounds per person varying daily from this season's selection **£9.85 p/p**
Tortilla Chips (vegan, g) (25g per portion) with salsa dip
Cut Fruit 1 portion per person

ACER

Sandwiches including 1.5 rounds per person varying daily from this season's selection **£9.65 p/p**
Crisps
Cake & dessert mini homemade selection, 1 per person
Fresh Fruit Skewer 1 per person

MULBERRY

Sandwiches including 1.5 rounds per person varying daily from this season's selection **£9.35 p/p**
Kettle Crisps (vegan, g) (40g per portion)
Cake & dessert mini homemade selection, 1.5 per person

HIBISCUS

Sandwiches including 1.5 rounds per person varying daily from this season's selection **£8.25 p/p**
Kettle Crisps (vegan, g) (40g per portion)
Fresh Fruit Skewer 1 per person

HAWTHORN

Sandwiches including 1.5 rounds per person varying daily from this season's selection **£8.05 p/p**
Cut Fruit 1 portion per person

AZALEA

Sandwiches including 1.5 rounds per person varying daily from this season's selection **£8.05 p/p**
Cake & dessert mini homemade selection, 1.5 per person

SET SANDWICH PLATTERS

<p>Classic Sandwich Platter One each of the following: Blythburgh Farm Gammon Ham & Mustard on White Bread; Cheddar & Pickle on Malted Grain (v); Egg & Tomato on Malted Grain (v); Rare Roast Beef with Roasted Tomato on Malted Grain; Roast Rosemary Chicken on Malted Grain; Smoked Salmon & Cream Cheese on Malted Grain</p>	<p>£21.00 platter</p>
<p>Contemporary Sandwich Platter One each of the following: Asian Salmon & Spinach in Tunnbrod (d); Beetroot, Spinach & Goats Cheese on Multi Seed Bloomer (v); Blythburgh Farm Gammon Ham & Marmalade on Sourdough Baguette; Cheddar & Pickle on Roasted Barley Baguette (v); Smoked Mackerel & Ricotta in a Spinach Wrap; Maple Roasted Sweet Potato on Olive Bread (vegan, d)</p>	<p>£25.00 platter</p>
<p>Mixed Sandwich Platter One each of the following: Blythburgh Farm Gammon Ham & Mustard on White Bread; Brie with Plum & Ginger Chutney on Tunnbrod (v); Chicken & Houmous in a Wrap (d); Egg & Tomato on Malted Grain (v); Smoked Mackerel & Ricotta in a Spinach Wrap; Trout with Horseradish on Malted Grain</p>	<p>£22.00 platter</p>
<p>Vegetarian Sandwich Platter (v) One each of the following: Beetroot Houmous & Rocket in a Spinach Tortilla Wrap (vegan, d); Beetroot, Spinach & Goats Cheese on Multi Seed Bloomer (v); Brie with Plum & Ginger Chutney on Tunnbrod (v); Cheddar & Pickle on Roasted Barley Baguette (v); Egg & Tomato on Malted Grain (v); Maple Roasted Sweet Potato on Olive Bread (vegan, d)</p>	<p>£19.00 platter</p>
<p>Vegan Sandwich Platter Two each of the following: Beetroot Houmous & Rocket in a Spinach Tortilla Wrap (vegan, d); Chick Pea & Spring Onion Ciabatta (vegan, d); Maple Roasted Sweet Potato on Olive Bread (vegan, d)</p>	<p>£19.00 platter</p>
<p>Meat Sandwich Platter A mixture of the following: Blythburgh Farm Gammon Ham & Mustard on White Bread; Chicken & Houmous in a Wrap (d); Egg & Bacon in a Baguette; Rare Roast Beef with Roasted Tomato on Malted Grain; Roast Rosemary Chicken on Malted Grain</p>	<p>£24.00 platter</p>
<p>Fish Sandwich Platter Six rounds including: Asian Salmon & Spinach in Tunnbrod (d); Smoked Mackerel & Ricotta in a Spinach Wrap; Smoked Salmon & Cream Cheese on Malted Grain; Trout with Horseradish on Malted Grain</p>	<p>£28.00 platter</p>
<p>Open Sandwich Platter (12 pieces) two each of the following: Asian Salmon Open Sandwich with Rocket on Roasted Barley Baguette; Beetroot Houmous Open Sandwich on Sourdough Baguette (vegan, d); Blythburgh Gammon & Marmalade Open Sandwich on Mini Bagel (d); Smoked Salmon & Cream Cheese Open Sandwich on Roasted Barley Baguette; Rare Roast Beef & Tomato Open Sandwich on Mini Bagel; Egg Mayonnaise & Tomato Open Sandwich on Sourdough Baguette</p>	<p>£23.00 platter</p>
<p>Rustic Platter six speciality bread and roll sandwiches: Blythburgh Farm Gammon Ham & Marmalade on Sourdough Baguette; Cheddar & Pickle on Roasted Barley Baguette (v); Egg & Bacon in a Baguette; Chick Pea & Spring Onion Ciabatta (vegan, d)</p>	<p>£24.00 platter</p>
<p>Wrap Platter two each of the following: Beetroot Houmous & Rocket in a Spinach Tortilla Wrap (vegan, d); Chicken & Houmous in a Wrap (d); Smoked Mackerel & Ricotta in a Spinach Wrap</p>	<p>£20.00 platter</p>

SET FINGER BUFFET PLATTERS

<p>Finger Buffet Platter Three of each of the following finger buffet on one platter (12 in total): Sushi Roll (v); Broccoli & Emmenthal Cheese Tart (v); Meat Balls glazed with Tomato Barbecue Sauce - 2 per portion (d); Chicken Satay Brochette (d, n)</p>	<p>£20.55 platter</p>
<p>Vegetarian Finger Buffet Platter Three of each of the following finger buffet on one platter (12 in total): Mini Pizza with Rocket (v); Samosa (vegan, d); Falafel with Beetroot Houmous - 2 per portion (vegan, g, d); Sticky Squash & Sesame (vegan, g, d)</p>	<p>£20.50 platter</p>

VEGAN SANDWICHES

Beetroot Houmous & Rocket in a Spinach Tortilla Wrap (vegan, d) <i>English beetroot with chickpeas, lemon, tahini and garlic with rocket</i>	£3.10
Duckless Wrap (vegan, d) NEW <i>smoked seitan, with pak choi, hoi sin, cucumber & spring onion in a spinach wrap</i>	£3.95
Maple Roasted Sweet Potato on Olive Bread (vegan, d) NEW <i>with black olive tapenade & rocket</i>	£3.55
Chick Pea & Spring Onion Ciabatta (vegan, d) NEW <i>with carrot, capers & vegan mayonnaise</i>	£3.20

VEGETARIAN SANDWICHES

Cheddar & Pickle on Roasted Barley Baguette (v) <i>farmhouse cheddar with homemade root vegetable pickle on a stone baked baguette</i>	£3.55
Brie with Plum & Ginger Chutney on Tunnbrod (v) <i>English brie & our own plum & ginger chutney</i>	£3.10
Cheddar & Pickle on Malted Grain (v) <i>farmhouse cheddar with homemade root vegetable pickle</i>	£2.95
Egg & Tomato on Malted Grain (v) <i>free range egg mayonnaise & tomato</i>	£3.00
Beetroot, Spinach & Goat's Cheese on Multi Seed Bloomer (v) <i>steamed beetroot with baby leaf spinach, goat's cheese and raisin dressing</i>	£3.45
Maple Roasted Sweet Potato on Gluten Free Bread (v, g, d) NEW <i>with black olive tapenade & rocket</i>	£3.95

MEAT SANDWICHES

Rare Roast Beef with Roasted Tomato on Malted Grain <i>thinly sliced rare roast beef with roast tomato with garlic & bella lodi dressing</i>	£3.60
Roast Rosemary Chicken on Malted Grain <i>roast chicken with rosemary mayonnaise and baby leaf</i>	£3.35
Blythburgh Farm Gammon Ham & Marmalade on Sourdough Baguette <i>baked gammon with mustard, marmalade & baby spinach</i>	£3.95
Chicken & Houmous in a Wrap (d) <i>Free range Gloucestershire chicken with our beetroot houmous and lettuce</i>	£3.40
Blythburgh Farm Gammon Ham & Mustard on White Bread <i>honey & mustard baked free range gammon with English mustard</i>	£3.80
Egg & Bacon in a Baguette <i>egg mayonnaise with crispy bacon</i>	£3.35
Rare Roast Beef with Roasted Tomato on Gluten Free Bread (g) <i>thinly sliced rare roast beef with roast tomato with garlic & bella lodi dressing</i>	£3.90

FISH SANDWICHES

Smoked Mackerel & Ricotta in a Spinach Wrap <i>with pickled red onion, cream cheese and rocket</i>	£3.80
Asian Salmon & Spinach in Tunnbrod (d) <i>baby spinach leaves with salmon poached in ginger, lime, coriander and chilli</i>	£4.10
Smoked Salmon & Cream Cheese on Malted Grain <i>with cream cheese and black pepper</i>	£3.95
Trout with Horseradish on Malted Grain <i>poached Chalk Stream Farm trout with horseradish crème fraiche & red chard</i>	£3.95
Smoked Salmon & Cream Cheese on Gluten Free Bread (g) <i>with cream cheese and black pepper</i>	£3.95

FINGER BUFFET

VEGAN

Falafel with Beetroot Houmous - 2 per portion (vegan, g, d) <i>sweet potato falafel with turmeric and cumin topped with beetroot houmous</i>	£1.70
Samosa (vegan, d) <i>packed full of fresh vegetables and potatoes in a spicy sauce enclosed in a crisp pastry case</i>	£1.70
Sticky Squash & Sesame (vegan, g, d) <i>baked soy and maple smothered squash with sesame seeds on a skewer</i> NEW	£1.65
Kettle Crisps - 40g portion (vegan, g, d) <i>with salsa dip</i>	£1.30
Tortilla Chips with Salsa Dip - 40g portion (vegan, g, d) <i>with salsa dip</i>	£0.95

VEGETARIAN

Broccoli & Emmental Cheese Tart (v) <i>the Swiss king of cooking cheeses with an English vegetable viscount—a royal marriage</i>	£1.85
Mini Pizza with Rocket (v) <i>focaccia base with tomato sauce, rocket and grated bella lodi</i>	£1.80
Feta, Kale & Tomato Frittata (v, g) <i>mini kale, feta & tomato frittata</i> NEW	£1.60
Sushi Roll (v) <i>mix of traditional maki sushi with pickled ginger and soy</i>	£1.80

MEAT

Chicken Satay Brochette (d, n) <i>peanut & soy marinated chicken with fresh ginger, garlic, coriander & chilli</i> NEW	£1.75
Cheddar Scone with Chorizo <i>home baked cheddar scone with a mascarpone and chorizo filling</i>	£1.75
Meatballs Glazed with Tomato Barbecue Sauce - 2 per portion (d) <i>slow cooked beef & pork meatballs with a sticky tomato barbecue sauce</i>	£1.65
Cocktail Sausages with honey—3 per portion (d) <i>honey and mustard coated cumberlands</i>	£1.65

FISH

Fish Cake - 2 per portion <i>thai fish cake with sesame & a sweet chilli dip</i> NEW	£1.75
Salmon Tartlet - 2 per portion <i>salmon and spinach with sambal oelek chilli</i>	£1.95
Smoked Mackerel Sourdough Crostini <i>smoked mackerel with lemon, ricotta cheese & capers on crostini</i> NEW	£1.70

CAKES

Cake Platter <i>eight cakes from the selection below</i>	£15.75
Egg Custard Tart (v) <i>those yummy Portuguese specialities</i>	£1.90
Apricot, Walnut & Coconut Energy Balls - 2 per portion (vegan, g, d, n) <i>with orange, maple syrup & cashew nuts</i>	£1.80
Courgette Cake with Cream Cheese Frosting (v, n) <i>delicious moist cake that is sure to pleasantly surprise</i>	£1.90
Cranberry Polenta Cake (v, g, n) <i>polenta cake with fresh cranberries</i>	£1.85
Orange Posset with Blood Orange Jelly - Mini Pot (v, g) <i>fresh orange & orange zest with double cream topped with a little blood orange jelly</i>	£1.85
Red Velvet Cake (v) <i>naturally flavoured with beetroot and cocoa topped with a creamy frosting</i>	£1.80
Rhubarb Tartlet - 2 per portion (v) <i>poached English of course</i>	£2.15
Walnut Brownie (v, n) <i>dark, thick and gooey</i>	£1.80
Mini Muffin - 2 per portion (v) <i>Blueberry Mini</i>	£1.80
Lemon Drizzle Cake (v) <i>light sponge cake with fresh lemon and crunchy sugar topping</i>	£1.80
Granola Healthy Bar (vegan, d, n) <i>oats, almonds, seeds, dates, maple syrup, peanut butter & cranberries</i>	£1.85

FRUIT

Fresh Fruit Individual Salad Pot (vegan, g, d)	£2.90
Fresh Fruit Skewer - 1 per portion (vegan, g, d) <i>seasonal fruit chunks on sticks</i>	£1.60
Cut Fruit - per person (vegan, g, d)	£2.60
Cut Fruit Platter - for 8-12 people (vegan, g, d)	£19.50
Large Whole Fruit Platter - for 10-15 people (vegan, g, d)	£18.50
Small Whole Fruit Platter - for 5-10 people (vegan, g, d)	£14.00
Piece of Fruit	£0.82

CHEESE **NEW**

A British Spring Cheeseboard (n) <i>Lincolnshire Poacher, Shropshire Orange Curd Blue, Perl Wen served with celery, grapes, oatcakes and crackers</i>	£4.50 p/p
---	--------------