
**HOSPITALITY
BROCHURE**





WELCOME

Our brochure is designed to make choosing the catering for your meeting, event or special occasion simple and straightforward for you. Our mission is to ensure we provide great fresh food, quality service and value for money for all our guests.

The menus are designed to be balanced and appropriate for most occasions; however we recognise that each event is unique and are always delighted to meet your specific needs for bespoke events. Please do contact us to discuss if required and we will assist you with an individual quote.

01 REFRESHMENTS

Tea and Coffee	£1.50
Biscuits	£0.85
Mineral Water – Still or Sparkling	£1.50 (500ml)
Orange or Apple Juice (per litre)	£2.20
Danish Pastries	£1.50
Muffins	£1.50
Afternoon Tea Cakes	£1.50



02 BREAKFAST

Sausage, Bacon or Vegetarian Sausage Baps £2.50

Sausage, Bacon or Vegetarian Sausage Baguettes £3.00

Served with tomato ketchup or brown sauce

Cut fruit platter (per person) £2.50



03 STANDARD SANDWICH LUNCH

SELECTION OF GRANARY, WHOLEMEAL AND TRADITIONAL BREAD

MENU 1

Mature cheddar with spiced plum chutney

Gammon ham with mustard and British lettuce

Skipjack tuna, parsley and spring onion mayonnaise, cucumber and rocket

Roasted topside of British beef with watercress and horseradish
Avocado, mozzarella and tomato

MENU 2

Cheddar cheese and peppered coleslaw

Honey roast ham with free range egg salad

Atlantic MSC prawn mayonnaise with lemon

Poached chicken tikka with mango chutney and rocket

Roasted marinated aubergine with hummus, tomato and baby lettuce

MENU 3

Somerset brie, grape chutney and crispy iceberg

Char grilled free range chicken Caesar

Salmon with lemon mayonnaise and piquillo peppers

Egg, tomato and spring onion mayonnaise with mixed green leaves

Smoked bacon, lettuce and tomato

Served with potato crisps and whole fruit.

Price per person £5.50

Based on one and a half rounds of sandwiches per person.
Menus are examples



04 DELUXE SANDWICH LUNCH

SELECTION OF GRANARY, WHOLEMEAL AND TRADITIONAL BREAD.

MENU 1

Roasted Romano pepper, barrel aged feta, pickled peach chutney and rocket

Pastrami, avocado and heritage tomatoes

Chicken with roasted mushroom mayonnaise and mizuna

Hot smoked salmon, cucumber, dill and spring onion mayonnaise

Thick cut roasted ham, free range egg mayonnaise and escarole lettuce

MENU 2

Montgomery cheddar, plum chutney and salad

Genoa salami with pickled apples, rocket and Port Salut cheese

Citrus cured salmon with heritage tomatoes, pickled red onions and dill cream cheese

Herb roasted turkey breast, red pepper aioli, frisee and Paris onions

Artichoke, roasted red pepper, goat's cheese, walnut pesto and rocket

MENU 3

Grilled smoked paprika chicken with Minster cheese and spinach

Honey roast ham with green apple, lolla rossa and spiced tomato jam

Marinated and grilled tuna with grilled spring onions, roasted carrots, pickled ginger, chickpea spread and baby leaves

Piquillo pepper, Grilled courgette, Capricorn goats cheese, rocket and olive

Slow roast sirloin of British beef, caramelised red onion and watercress

Served with potato crisps and cut fruit platter

£6.50 per person

Based on one and a half rounds of sandwiches per person
Menus are examples



05 FINGER BUFFET LUNCH

MENU 1

Chorizo spiced meatball skewers
with tomato salsa

Glazed goats crottin with piquillo
peppers and sakura cress

Smoked salmon on sour dough
bread

Skewered bhajis with minted
cucumber

Mini Scotch eggs with fresh
piccalilli

MENU 2

Olive and tomato tarts

Salmon teriyaki lollipops

Char grilled chicken, avocado and
roast pepper skewers

Brushetta of beef, beetroot and
feta curds

Falafal, hummus and
babaganoush

MENU 3

Smoked trout and pea puree
croustade

Chorizo, rocket and red onion tart

Char grilled chicken, avocado and
roast pepper skewers

Marinated Portobello mushroom
and pepper skewer

Salt and chilli pepper king prawns

£10.00 per person



06 COLD FORK BUFFET

SELECT 1 VEGETARIAN PLUS 1 OTHER MAIN, ADD TWO SALADS, SERVED WITH FRESH ROLLS AND BUTTER

VEGETARIAN

Grilled tofu with salsa verde
Butter squash and sage roulade
Sweet potato, mushroom and pine nut salad
Quinoa, roasted carrot, mint and parsley salad

FISH / MEAT

Smoked trout with heritage tomato salad
Ham and Blue Vinney filo tart
Wafer thin British beef with rocket, beets and creamed horseradish
Char grilled chicken, avocado and roasted peppers

SALADS

Salad Nicoise, with char grilled new potatoes, marinated olives, free range eggs and cherry vine tomatoes
Artichoke, olive, tomato and buffalo mozzarella with toasted walnuts
Cucumber, red pepper and sesame salad
Fennel, carrot and onion slaw
Leek, sugar snap and bean salad
Cracked wheat, mint and cherry tomato salad

Served with a cut fresh fruit platter

£16.50 per person









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