

2016

Menu Options



www.StandByChef.co.uk
CATERING FOR EVERY OCCASION
020 8963 1465

Do not dispose, we will collect box and trays



Table of Contents

How to Order	3
Amending your order	3
Dietary Requirements	3
Allergies	4
Allergens List	4
Food Safety	5
Boxes, Trays and Lids.....	5
Cancellation	5
SANDWICHES & ROLLS.....	7
Vegetarian.....	7
Fish	7
Meat	7
WRAPS.....	8
Vegetarian.....	8
Fish	8
Meat	8
Desserts	8
BUFFET IN A BOX	9
Salads	9
Fish Platters	9
Vegetarian Platters.....	9
Meat Platters	9
FINGER FOOD BITES.....	10
Vegetarian.....	10
Fish	10
Meat	10
Desserts	10
COLD CANAPÉS.....	11
Vegetarian.....	11
Meat	11
Fish	11
Sweets	11
BREAKFAST BOX- BITE SIZE	12
Healthy Choices	12
From The Bakery.....	12
Naughty Selection	12

WHEAT AND GLUTEN FREE.....	13
Salads	13
Fish Platters	13
Vegetarian Platters	13
Meat Platters	13
Canapes.....	13
DAIRY FREE	14
Sandwiches and Rolls	14
Salads	14
Fish Platters	14
Vegetarian Platters	14
Meat Platters	14
Finger Food.....	14
Canapes.....	14
VEGANS.....	15
Sandwiches, Wraps & Salads.....	15
Canapes.....	15
TERMS OF TRADE	16

HOW TO ORDER

Please send us an email for every order to paco@standbychef.co.uk. Your order will ALWAYS be confirmed by return email. If you don't receive an order confirmation, please double check that we received your order.

Place your order by 2.00pm for next day delivery. If your order is placed after that, we will do our best to fulfil your request but a Chef's choice might be available instead.

Please note that some items might not be available for next day delivery but a similar substitution will be made.

If you have any question regarding your order, do not hesitate to send us an email or call us on 020 8963 1465. For any emergency, please contact Paco directly on 079 3261 6031.

Amending your order

For any request of amendment to your order, please notify us by 2.00 pm the day before at the very latest. Any modification requested after that will not be accepted and the full price of the original order will be charged.

Please notify us of such modification by phone and by email.

For any emergency, please contact Paco directly on 079 6231 6031.

DIETARY REQUIREMENTS

Please inform us of any dietary requirements you might have so that we can take extra care in preparing your order. If you have any question, do not hesitate to contact us directly, and we will be happy to assist you further.

Please refer to the information below as a general guidance but when ordering, please inform us of any dietary requirements you might have so that we can take extra care in preparing your order.

Wheat and Gluten Free	WGF
Dairy Free	DF
Vegan	VE
Contain Nuts	NUT

ALLERGIES

If we are notified of any allergies, we will insure that these ingredients are not used in the food provided, however we cannot guarantee any dishes free from trace elements due to the nature of the kitchens. Please be aware that our products may contain nuts or nut traces.

ALLERGENS LIST

On each of our delivery note, you will find at the bottom the following Allergens information, which will point to the particular allergens contained in each product you ordered.

We advise you to give this delivery note to the person in charge of the food on the day of your event:

¹ **Allergens:** **C:** Celery / **GW:** Cereals containing Gluten / **Cr:** Crustaceans / **E:** Eggs / **F:** Fish / **L:** Lupin / **M:** Milk / **Mo:** Molluscs / **Mu:** Mustard / **N:** Nuts / **P:** Peanuts / **Ss:** Sesame Seeds / **S:** Soya / **Sd:** Sulphur Dioxide (or sulphites)

For your information, since December 2013, rules about food labelling changed. There are 14 major food allergens which need to be identified in each product. In order to make our customers aware about these allergens, on each delivery note, you will find this indication.

For your information, here are following the 14 allergens needed to be identified:

1. **Celery (C):** this includes celery stalk, leaves and seeds and celeriac. It is often found in celery salt, salads, some meat products, soups and stock cubes.
2. **Cereals containing Gluten (GW):** This includes wheat (such as spelt and Khorasan wheat/Kamut), rye, barley and oats. It is often found in foods containing flour, such as baking powders, batter, breadcrumbs, bread, cakes, couscous, meat products, pasta, pastry, sauces, soups and food dusted with flour.
3. **Crustaceans (Cr):** this includes crabs, lobster, prawns and scampi. It is often found in shrimp paste used in Thai curries or salads.
4. **Eggs (E):** this is often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and food brushed or glazed with egg.
5. **Fish (F):** this is often found in some fish sauces, pizza, relishes, salad dressings, stock cubes and in Worcestershire sauce.
6. **Lupin (L):** this includes lupin seeds and flour, and can be found in some types of bread, pasties and pasta.
7. **Milk (M):** this is found in butter, cheese, cream, milk powders and yoghurt. It is often used in food glazed with milk, powdered soups and soups.
8. **Molluscs (Mo):** this includes mussels, land snails, squid and whelks. It is often found in oyster sauce or as an ingredient in fish stews.
9. **Mustard (Mu):** this includes liquid mustard, mustard powder and mustard seeds. It is often found in bread, curries, marinades, meat products, salad dressing, sauces and soups.

10. **Nuts (N)**: this includes almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nus, macadamia or Queenslands nuts. These can be found in breads, biscuits, crackers, desserts, ice cream, marzipan (almond paste), nut oil and sauces. Ground, crushed or flaked almonds are often used in Asian dishes such as curries or stir fries.
11. **Peanuts (P)**: this can be found in biscuits, cakes, curries, desserts and sauces such as for satay. It is also found in groundnut oil and peanut flour.
12. **Sesame seeds (Ss)**: this can be found in bread, breadsticks, hummus, sesame oil and tahini (sesame paste)
13. **Soya (S)**: this can be found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu. It is often used in some desserts, ice cream, meat products, sauces and vegetarian products.
14. **Sulphur Dioxide (Sd)**: this is often used as a preservative in dried fruits, meat products, soft drinks and vegetables as well as in wine and beer.

FOOD SAFETY

StandByChef follows strict HACCP guidelines for all food production.

The company advices that all food must be consumed within two hours of delivery if kept unrefrigerated, therefore any food consumed after two or more hours of it first being served is at the clients' discretion and therefore becomes the clients' responsibility.

BOXES, TRAYS AND LIDS

Boxes, Trays and Lids will be collected on the next delivery unless discussed otherwise.

Please note that any loss, damage or failure to return Boxes, Lids and Trays will be charged at the replacement costs (£ 25.00 each completed box set).

CANCELLATION

We always try to help you as much as we can. If you need to cancel an order, please contact us as soon as possible. Be advised that a cancellation fee will apply as followed:

Food

Cancellation within 48h – 25% order cost

Cancellation within 24h – 50 % order cost

Cancellation less than 24 h – 100% order cost

Hired equipment:

Cancellation within 14 working days – 25% of quoted costs

Cancellation within 10 working days – 50% of quoted costs

Cancellation within 5 working days – 100% of quoted costs

Staff:

Cancellation within 14 Working Days – 25% of Quoted Costs

Cancellation within 8 Working Days – 50% of Quoted Costs

Cancellation within 2 working days – 100% of quoted costs

SANDWICHES & ROLLS¹

£ 125.00 per Box or £ 26.00 per Individual Tray
One tray contains between 16 and 20 pieces



Vegetarian

- Poppy Seeds Bread Rolls with Egg & Cress Salad **GW,E,Mu**
- Cucumber & Cream Cheese Sandwiches **GW,M**
- Tomato Sandwiches with Lemon Ricotta & Watercress **GW,M**
- Focaccia with Humus, Basil & Mozzarella **GW,Ss,M**
- Cheddar Cheese with Brown Pickles & Salad Sandwiches **GW,M,Sd,E,Mu**
- Tomato & Mozzarella Rolls with Basil Pesto **GW,M,N,E,Mu** **NUT**
- Rosemary Focaccia with Tomato, Aubergines & Lemon Pesto **GW,M,N,E,Mu** **DF NUT**
- Egg, Cress & Red Radish Tartines with Black Pepper **GW,E,Mu** **DF**



Fish

- Granary Bread Rolls with Smoked Salmon & Cream Cheese **GW,M,F**
- Salmon & Yogurt Flakes with Pink Peppercorn on White Baps **M,GW,F**
- Beetroot Marinated Salmon on Wholemeal Bagels **F,GW,M**
- Crabmeat & Avocado Tartines **GW,Cr,E,Mu** **DF**
- Mini Ciabatta with Tuna Melt & Sweet Corn **GW,F,M,Mu,E**
- Prawns & Spicy Tomato Salsa in Herbed Bread Rolls **GW,Cr,E,Mu** **DF**
- Surimi & Cucumber Open Sandwich **Cr,GW,E,M**
- Poached Salmon, Oak Leaves & Dill Mayonnaise Buns **F,E,Mu,GW** **DF**
- Smoked Mackerel & Sweet Corn Rice Cakes Open Sandwich **F,GW**
- Tuna, Spinach & Kidney Bean Open Sandwich **F,GW,E,Mu** **DF**



Meat

- Granary Bread Rolls with Chicken Tonnato Sauce **GW,Mu,M,E,F**
- Chicken Club Sandwiches with Pancetta, Avocado & Sweet Red Pepper Mayonnaise **GW,E,Mu,M**
- Ham & Sweet Grain Mustard Sandwiches **GW,M,Mu**
- Mini Ciabatta with Brie & Parma Ham **M,E,Mu,GW**
- Fresh Focaccia with Layers of Bologna & Fontina **GW,M,E,Mu**
- Parma Ham & Mozzarella Buns **GW,M,E,Mu**
- Grilled Chicken & Grain Mustard Sandwiches **GW,M,Mu,E**
- Mini Sandwiches with Cheese Ham & English Mustard **GW,M,Mu,E**
- Ham & Cheese Croque-Monsieur **GW,M,Mu**
- Ham, Tomato & Mayo Sandwiches **GW,M,Mu,E**
- Pretzels with Salami & Pickles **GW,M,Sd,E,Mu**
- Focaccia with Lemon Drenched Chicken Milanese **GW,E,Mu**

¹ Cf [Allergens Explanation](#)

WRAPS²

£ 135.00 per Box or £ 28.00 per Individual Tray
One tray contains between 16 and 20 pieces



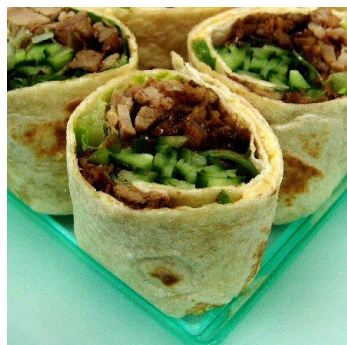
Vegetarian

- Falafels with Coriander Tzatziki Wrap **GW,M,Ss** **VE** (if Yoghurtless)
- Roasted Vegetable and Hummus Wrap **GW,Ss,Mu,E** **VE**
- Spinach and Ricotta Frittata Wrap **GW,M,E,Mu**
- Aubergine Salata and Grilled Halloumi Cheese Wrap **GW,Ss,M,E,Mu**
- Mozzarella, Basil leaves, Tomato & Black Olives Mayonnaise Wrap **GW,Mu,E,M**
- Broccoli, Stilton & Sun Dried Tomato Wrap **GW,M,E,Mu**



Fish

- Crayfish & Avocado Wrap with a Hint of Chilli **Cr,GW,E,Mu**
- Salmon and Dill Mayonnaise with Oak Leaf Salad Wrap **F,Mu,E,GW**
- Salmon and Sun Dried Tomato Tapenade Wrap **F,GW,E,Mu**
- Tuna, Mange Tout and Sweetcorn Wrap **F,M,GW,E,Mu**
- Taramosalata and Roasted Courgettes Wrap **F,GW,E,Mu**
- Smoked Mackerel and Red Cabbage Mayonnaise Wrap **F,Mu,E,GW**
- Spicy Crabmeat and Mushrooms Fritters Wrap **Cr,GW,E,Mu**



Meat

- Cajun Chicken and Salsa Wrap **GW,M,C,Mu,E**
- Tandoori of Chicken & Mango Chutney Wrap **Mu,P,N,GW,E** **NUT**
- Roast Beef Wrap with Horseradish & Green Beans Wrap **GW,E,Mu,Sd**
- Five Spice Duck Wrap with Cucumber & Spring Onions **S,Ss,GW**
- Avocado, Grilled Chicken & Hummus Wrap **Ss,GW,E,Mu**
- Chicken Parmigiana Wrap **GW,M,E,Mu**
- Curried Chicken Wrap **M,GW,E,Mu**



Desserts

- Chocolate Fudge Brownies **E,GW,M**
- NY Cheese Cake **M,GW,E**
- Raspberry Frangipane Cake **N,E,M,GW** **NUT**
- Carrot & Walnut Cake **GW,N,M,E** **NUT**

² Cf [Allergens Explanation](#)

BUFFET IN A BOX³

£ 125.00 per Box or £ 26.00 per Individual Tray
One tray serves about 6 to 8 guests

Salads



- Beetroot, Pear and Parmesan Shavings **M,Mu**
- Classic Greek Salad with Feta Cheese **M,Mu** **WGF⁴**
- Endive Stilton & Hazelnut Salad **M,N,Mu** **WGF NUT**
- Crispy Fennel and Orange Salad **WGF VE**
- Green Beans & Tuna Salad with Quail Eggs **F,E,Mu** **WGF DF**
- Mixed Salad Platter with Vegetable Crisps & Dressing **Mu** **WGF DF VE**
- Raw Cauliflower Cous cous and Roasted Seeds **Mu** **WGF DF VE**
- Chicken Caesar Salad with Sweet Corn Croutons **M,E,Mu** **WGF**
- Broccoli & Chick Pea Salad with Anchovies & Pine Nuts **N,F,Mu** **WGF DF NUT**
- Cauliflower, Salami & Hazelnut Salad **N,Mu** **WGF DF NUT**

Fish Platters



- Smoked Salmon, Poached Leeks & Quail Eggs **F,E,Mu** **DF WGF**
- Tiger Prawns in Dill and Horseradish Dressing **Cr,E,Mu,Sd** **DF WGF**
- Tuna Tataki on Beans Sprouts & Mange Tout Salad **F,S,Ss** **WGF DF NUT**
- Crab Meat & Apple Salad in Lime Dressing **Cr,E,Mu** **DF WGF**
- Eel and Horseradish Crostino **GW,E,M,F**
- Smoked Mackerel Salad with Cucumber & Horseradish Dressing **Mu,E,Sd,F** **WGF DF**
- Shrimps & Avocado Salad with Ginger & Coriander Dressing **Cr,E,Mu** **WGF DF**
- Poached Salmon & Asparagus Salad **F,Mu,E** **WGF**

Vegetarian Platters



- Cubes of Parmesan & Rucola Frittata **E,M** **WGF**
- Char Grilled Vegetable Platter **WGF DF**
- Tomato and Buffalo Mozzarella and Basil Pesto **M,N** **WGF NUT**
- Tomato, Lemon & Basil Quiches **GW,E,M**
- Truffle Scented Mushroom Quiches **GW,E,M**
- Aubergines "Caviar" Tabbouleh with Lemon & Pomegranade **DF VE**
- A Selection of Regional Italian, British & French Cheeses **M** **WGF**

Meat Platters



- Vitello Tonnato **Mu,E,F** **WGF DF**
- Assorted Charcuterie **WGF DF**
- Roast Beef Platter **WGF DF**
- Smoked Chicken Breast on Salad & Sour Cream **M,E,Mu** **WGF**
- Bresaola with Lemon and Pecorino **M** **WGF**
- Chicken Involto stuffed with Spinach & Ricotta **M,Mu,E,WG**
- Parma Ham & Fig Platter **WGF DF**
- Roasted Turkey Breast & Aubergine Mayonnaise **Mu, E** **WGF DF**
- Beef Tagliata with Rucola and Parmesan **M** **WGF**

³ Cf [Allergens Explanation](#)

⁴ Wheat and Gluten Free **WGF** Dairy Free **DF** Vegan **VE** Contain Nuts **NUT**

FINGER FOOD BITES⁵

£ 145.00 per Box or £ 29.00 per Individual Tray
One tray contains between 16 and 20 pieces

Vegetarian



- Tomato, Basil and Lemon Mini Quiches **E,M,GW**
- Vegetarian Cornish Pasties with Assorted Fillings **GW,M,E**
- Baby Zopfs filled with Eggs & Cress Tartar **E,GW,Mu**
- Pain Riviera with Red and Yellow Peppers, Basil & Black Olives **GW,M**
- Mini Pizza with Broccoli & Stilton **GW,M**
- Vegetarian mini Calzone **GW,M**
- Assorted Goat Cheese Bruschetta **GW,M**
- Spinach & Ricotta Roulade in Puff Pastry **M,GW**
- Mini Focaccia with Sun Dried Tomato & Mozzarella **GW,M,E,Mu**
- Poilane open Sandwich with Tomato & Buffalo Mozzarella **GW,M**
- Toasted Ciabatta with Somerset Brie & Cranberry Jam **GW,M,E,Mu**

Fish



- Pan Fried Sardines on Chick Pea Crust & Sun Dried Tomato **GW,F DF**
- Anchovies Pissaladiere Tortino **F,GW**
- Mini Tielles Provencales filled with Spicy Calamari **Cr,GW DF**
- Mini Ciabatta with Tuna & Sweet Corn **GW,F,M,Mu,E**

Meat

- Cheddar Scones with Ham & Honey-Mustard **GW,M,E,Mu**
- Cheese & Onion Quiche Topped with Crispy Lardons **M,GW,E**
- Bolognese & Cheddar Rissoles **M,GW,E**
- Mini Pork Pies & Piccalilli **GW,Mu,Sd**

Desserts



- Chocolate Fudge & Hazelnuts Brownies **E,GW,M**
- Lemon & Strawberry Cheese Cake **M,GW,E**
- Vanilla Pannacotta with Poached Plums & Berries **M**
- Exotic Fruit Skewers **DF**
- Valrhona Chocolate Salami with Digestives & Meringue Dust **M,E,GW**
- Baked Plums & Frangipane Tart **GW,E,M,N NUT**
- Pavlovas with Cream & Berries **M,GW,E**
- Sticky Toffee Puddings with Toffee & Bailey's Sauce **M,E,GW**
- Apple Tarte Tatin & Custard **GW,E,M**
- Sharp Lemon Tart & Fresh Raspberry **GW,E,M**
- Piles of Strawberries & Cream, Star Anise Balsamic Dip **M**
- Chocolate & Amaretti Crème Caramel **E,M,N NUT**
- Fresh Fruit Platters **DF**
- Dark Chocolate Mousse with Shortbread Biscuits **GW,M,E,N NUT**

⁵ Cf [Allergens Explanation](#)

COLD CANAPÉS⁶

£ 145.00 per Box or £ 29.00 per Individual Tray
One tray contains between 25 and 36 pieces



Vegetarian

- Aubergines Parmigiana on Mini Focaccia **GW,M**
- Mini croustades of Caesar Salad & Rosemary Croutons **M,GW**
- Mini Bruschetta with Red & Yellow Pepper Salad **GW,M**
- Cherry Tomato Filled with Avocado Guacamole
- Cubes of Leek & Stilton Frittata **M,E**
- Asparagus Mini Quiches with Parmesan Dust **GW,M,E**
- Pear with Gorgonzola Dolce & Walnut on Toasted Brioche **M,GW,N NUT**
- Courgettes Roulade with Rucola & Sun Dried Tomato **DF VE WGF**



Meat

- Assorted Mini Bread Rolls with Charcuterie **GW,M**
- Mini Yorkshire Puddings with Rare Roast Beef & a Horseradish Cream **GW,M,Sd,Mu,E**
- Beef Carpaccio on Parmesan Biscotti and Rucola **GW,M,E**
- Parma Ham on Lemon & Thyme Grissini **GW**
- Bresaola with Cream Cheese, Strawberry & Chive **M**
- Beef Yakitori Roulade with Green Beans and Sake Dressing **S,Ss**
- Crispy Duck Pancake, with Spring Onions, Hoi Sin and Cucumber **S,GW,Ss**
- Apple & Rosemary Sausage Rolls with Sweet Grain Mustard to Dip **GW,Mu,M,E**



Fish

- Marinated Swordfish on Rosemary Cecina Crust with Sundried Tomato **F**
- Confit of Tuna and Mange Tout Salad in Crispy Croustades **F,E,Mu,GW**
- Spicy Tuna Tartar and Avocado Served on Crispy Tartlets **F,GW**
- Beetroot marinated Wild Salmon and Dill **F**
- Poached Crayfish and Guacamole on Crispy Croustades **Cr,GW**
- Roses of Smoked Salmon on mini Bagels **F,M,GW,E**
- Assorted Sushi **Cr,F DF WGF**



Sweets

- Dark Chocolate Mousse & Shortbread Biscuit **E,GW,M,N NUT**
- Vanilla Pannacotta with Raspberry Compote **M**
- Mini Almond Pavlovas, with Berries and Cream **M,N,E NUT**
- Toffee Banana on Mascarpone Cream and Amaretti Dust **GW,M,E,N NUT**
- Sticky Toffee Puddings and Toffee Sauce **M,E,GW**
- Mini Chocolate Cups filled with a Creamy Raspberry Fool **M,E**

⁶ Cf [Allergens Explanation](#)

BREAKFAST BOX- BITE SIZE⁷

£ 145.00 per Box or £ 29.00 per Individual Tray
One tray contains between 25 and 36 pieces



Healthy Choices

- Layers of Assorted Fruit Yogurt in Verrines **M**
- Mini Cups of Muesli, Berries & Toasted Seeds **M,N,GW** **NUT**
- Exotic Fruit on Skewers **VE**
- Seeds and Cereal Bars **GW**



From The Bakery

- Mini Croissants **M,GW,E**
- Assorted Mini Danish Pastry **M,GW,E,N** **NUT**
- Triple Chocolate Mini Muffins **M,GW,E**
- Banana and Granola Mini Muffin **M,GW,E,N** **NUT**
- Mini Carrot Cup Cake and Lemon Frosting **M,GW,E,N** **NUT**
- Chocolate Fudge & Hazelnuts Brownies **M,GW,E** **NUT**



Naughty Selection

- Savoury Croissant with Ham and Cheese **M,GW,E**
- Apple and Rosemary Sausage Rolls **M,GW,E**
- Fried Quail Egg on Spinach & Stilton Mini Quiches **M,GW,E**
- Mini Zopfs with Smoked Salmon, Cream Cheese & Chive **M,GW,E,F**
- Mini Brioche with Crispy Bacon and Egg & Cress Salad **M,GW,E**
- Egg, Bacon and Onion Mini Quiches **M,GW,E**

⁷ Cf [Allergens Explanation](#)

WHEAT AND GLUTEN FREE⁸

Salads

Classic Greek Salad with Feta Cheese **M,Mu WGF**
 Endive Stilton and Hazelnut Salad **M,N,Mu WGF NUT**
 Crispy Fennel and Orange Salad **WGF**
 Green Beans and Tuna Salad with Quail Eggs **F,E,Mu WGF**
 Mixed Salad Platter with Vegetable Crisps & Dressing **Mu WGF**
 Raw Cauliflower Cous cous and Roasted Seeds **Mu WGF**
 Chicken Caesar Salad with Sweet Corn Croutons **M,E,Mu WGF**
 Broccoli and Chick Pea Salad with Anchovies and Pine Nuts **N,F,Mu WGF NUT**
 Cauliflower, Salami and Hazelnut Salad **N,Mu WGF NUT**

Fish Platters

Smoked Salmon, Poached Leeks and Quail Egg **F,E,Mu WGF**
 Tiger Prawns in Dill and Horseradish Dressing **Cr,E,Mu,Sd WGF**
 Tuna Tataki on Beans Sprouts and Mange Tout Salad **F,S,Ss WGF**
 Crab Meat and Apple Salad in Lime Dressing **Cr,E,Mu WGF**
 Assorted Sushi **Cr,F WGF**
 Smoked Mackerel Salad with Cucumber and Horseradish Dressing **Mu,E,Sd,F WGF**
 Shrimps and Avocado Salad with Ginger and Coriander Dressing **Cr,E,Mu WGF**
 Poached Salmon and Asparagus Salad **F,Mu,E WGF**

Vegetarian Platters

Cubes of Parmesan and Rucola Frittata **E,M WGF**
 Char Grilled Vegetable Platter **WGF**
 Tomato and Buffalo Mozzarella and Basil Pesto **M,N WGF NUT**
 A selection of regional Italian, British & French Cheeses **M WGF**

Meat Platters

Vitello Tonnato **Mu,E,F WGF**
 Assorted Charcuterie **WGF**
 Roast Beef Platter **WGF**
 Smoked Chicken Breast on Salad and Sour Cream **M,E,Mu WGF**
 Bresaola with Lemon and Pecorino **M WGF**
 Chicken Involentino stuffed with Spinach and Ricotta **M,Mu,E.WG**
 Parma Ham and Fig Platter **WGF**
 Roasted Turkey Breast and Aubergine Mayonnaise **Mu, E WGF**
 Beef Tagliata with Rucola and Parmesan **M WGF**

Canapes

Grilled Courgettes Roulade with Rucola and Sun Dried tomato **WGF**

⁸ Cf [Allergens Explanation](#)

DAIRY FREE⁹

Sandwiches and Rolls

Rosemary Focaccia with Tomato, Aubergines and Lemon Pesto **GW,M,N,E,Mu DF NUT**
 Egg, Cress and Red Radish Tartines with Black Pepper **GW,E,Mu DF**
 Crabmeat and Avocado Tartines **GW,Cr,E,Mu DF**
 Prawns and Spicy Tomato Salsa in Herbed Bread Rolls **GW,Cr,E,Mu DF**
 Poached Salmon, Oak Leaves and Dill Mayonnaise **GW,Cr,E,Mu DF**
 Tuna, Spinach and Kidney Bean Open Sandwich **F,GW,E,Mu DF**

Salads

Green Beans and Tuna Salad with Quail Eggs **F,E,Mu DF**
 Mixed Salad Platter with Vegetable Crisps & Dressing **Mu DF**
 Raw Cauliflower Cous cous and Roasted Seeds **Mu DF**
 Broccoli and Chick Pea Salad with Anchovies and Pine Nuts **N,F,Mu DF NUT**
 Cauliflower, Salami and Hazelnut Salad **N,Mu DF NUT**

Fish Platters

Smoked Salmon, Poached Leeks and Quail Eggs **F,E,Mu DF**
 Tiger Prawns in Dill and Horseradish Dressing **Cr,E,Mu,Sd DF**
 Tuna Tataki on Beans Sprouts and Mange Tout Salad **F,S,Ss DF**
 Crab Meat and Apple Salad in Lime Dressing **Cr,E,Mu DF**
 Assorted Sushi **Cr,F DF**
 Smoked Mackerel Salad with Cucumber and Horseradish Dressing **Mu,E,Sd,F DF**
 Shrimps and Avocado Salad with Ginger and Coriander Dressing **Cr,E,Mu DF**

Vegetarian Platters

Char Grilled Vegetable Platter **DF**
 Aubergines "Caviar" Tabbouleh with Lemon and Pommegranade **DF**

Meat Platters

Vitello Tonnato **Mu,E,F DF**
 Assorted Charcuterie **DF**
 Roast Beef Platter **DF**
 Parma Ham and Fig Platter **DF**
 Roasted Turkey Breast and Aubergine Mayonnaise **Mu,E DF**

Finger Food

Pan Fried Sardines on Chick Pea Crust and Sun Dried Tomato **GW,F DF**
 Mini Tielles Provencales Filled with Spicy Calamari **Cr,GW DF**
 Exotic Fruit Skewers **DF**
 Fresh Fruit Platters **DF**

Canapes

Grilled Courgettes Roulade with Rucola and Sun Dried tomato **DF**

⁹ Cf [Allergens Explanation](#)

VEGANS¹⁰

Sandwiches, Wraps & Salads

Falafels with Yoghurtless Coriander & Cucumber Tzatziki Wrap **GW,Ss VE**
 Roasted Vegetable and Hummus Wrap **GW,Ss,Mu VE**
 Crispy Fennel and Orange Salad **VE**
 Mixed Salad Platter with Vegetable Crisps and Dressing **Mu VE**
 Raw Cauliflower Cous cous and Roasted Seeds **Mu VE**
 Cabbage, Raisin and Pine Kernel Salad **N VE**
 Poilane Tartines with Aubergines Caponata **GW VE**
 Courgette and Rucola Salad with Cherry Tomato and roasted Pumpkin Seeds **VE**
 Asparagus and Beetroot Salad with Satsuma and Honey Dressing **VE**
 Broccoli and Sun Dried Tomato Wrap with Garlic and Basil Salad **GW VE**
 Tofu Shawarma and Tomato Chutney Bread rolls **GW,S VE**
 Sandwiches of Bean and Cumin Spread with Salad Leaves **GW, Ss VE**
 Lemon Scented Tomato & Basil Sandwich **GW VE**
 Carrot and Orange Salad with Coriander Dressing **VE**
 Fresh Fruit Platters **VE**

Canapes

Grilled Courgettes Roulade with Rucola and Sun Dried tomato **VE**
 Cherry Tomato filled with Avocado Guacamole **VE**
 Banana and Quinoa in Almond Milk Verrines **N VE**
 Exotic Fruit on Skewers **VE**

¹⁰ Cf [Allergens Explanation](#)

TERMS OF TRADE

1. Quotations are valid for three months from the date of the quotation and our Terms of Trade are valid from the date of booking.
2. **Payment:**
 - (a) Unless otherwise agreed by prior arrangement all payments are due for settlement before the day of delivery
 - (b) Payment may be made by cheque, BACS or Credit/Debit cards (for payment up to £ 500.00 only). Unfortunately American Express credit cards cannot be accepted. In the case of cancellation payment will be demanded in accordance with the list of charges specified in Cancellation fees as mentioned above.
3. **Variations:** Please note our menu prices are prepared on the basis of specific numbers. The price is subject to alterations depending on the agreed final number of guests. The contents of menus, decorations or any other items the Partnership shall supply are subject to market availability. Any alteration will be notified to clients.
4. **Loss and Damage:** The hirer is wholly responsible for all equipment from the time of delivery until it is collected. The hirer should in his own interest make sure the equipment is insured against any breakage, loss or damage, however caused, will be charged to the hirer at the full replacement cost. Please note that any loss, damage or failure to return Boxes, Lids and Platters will be charged at the replacement costs (£ 25.00 each completed box set).
5. **Complaints:** Any complaints must be received by the Partnership in writing not more than seven days from the date of the function concerned.
6. **Force Majeure:** No liability is accepted for failure of performance due to strike, lock out, hostilities or any other circumstances outside the Partnerships control.
7. **Limitation of Liability:** No liability is accepted for loss, damage or consequential loss caused by the Partnerships failure to perform its obligations (whether that failure is due to negligence on the part of the Partnership, employees or subcontractors or due to other causes), but nothing herein shall exclude the Partnership obligation to pay compensation for death or personal injury as required by law.
8. **Law of Contract:** The performance, the validity, construction and all aspects of the order shall be governed by English Law and the parties agree to submit to exclusive jurisdiction of the English Courts.