Delivered in card, fully compostable platters- bamboo serving tongs, paper plates & cutlery available to add on.

BRUNCH PLATTERS

Choice of Brunch bagel £50

12 x Smoked salmon; Bacon, avocado & chilli jam or Avocado & slow roast tomato (or mix of 3)

Cumberland sausage, pepper relish, aioli & baby spinach brioche roll £45

Serves 16

Blueberry & poppy seed pancakes £30

12 pancakes with seasonal fruit & maple syrup

Freshly baked mini pastries £27.50

8 Pain au choc; Pain au raisin & croissant

Apple; pear & pecan bircher muesli £32 (GF)

8 pots of delicious bircher muesli gently spiced with cinnamon & ginger, topped with seasonal fruit

Dark chocolate overnight oats with toasted coconut & raspberries £32 (GF, Ve)

8 pots of indulgent chocolate oats, made with oat milk so suitable for Ve

Banana bread with Biscoff & berry coulis £25 (DF)

10 slices of light & moist banana bread, described as 'the best ever' by many, many people!

Mango, turmeric & banana Smoothie Bowl £30 (GF, Ve)

8 pots of refreshing homemade smoothie with berries & granola

Seasonal Fruit Platter £40

Serves 10-12

Avocado & Soft Boiled Egg Pots £40 (GF, V)

8 pots of soft boiled egg; avocado tahini; cajun sweet potato; slow roast tomato & dukkah

Smoked Salmon & Soft Boiled Egg Pot £45 (GF)

8 pots of soft boiled egg; Scottish smoked salmon; Cajun sweet potaoes & seeds

Serrano ham & Soft Boiled Egg Pots £45 (GF)

8 pots of soft boiled egg with serrano ham; cajun sweet potato & slow roast tomatoes

Smashed avo on rye with feta; fresh chilli & seeds £35 (GF, Ve)

Whipped feta on sourdough with slow roast tomatoes £30 (V)

8 toasts with aged balsamic, micro herbs, dukkah & seeds

Ham (or mushroom) & Gruyere filled Croissants £30

12 Cheesy, mustardy bechamel & ham filled mini croissants





FINGER FOOD

Butternut squash, sage & pecorino arancini (V) £35

20 delicious arancini balls, with herby aioli dip

Caramelised onion & thyme sausage rolls £40

20 of our iconic pork sausage rolls; perfect for any party or gathering

Sweet Potato & feta frittata £30 (GF, V)

With herby aioli & pickled onions (20 small slices)

Chorizo scotch eggs with herby aioli £30

10 halves of soft yolk, chorizo wrapped eggs with herby aioli dip

Smoked salmon open mini bagels with dill mayo & pickled red onions £40

20 mini bagels, the perfect finger food for parties

Dips; crudités & pitta chips £30 (GF, Ve)

Serves 10 Moroccan spiced hummus; Romesco; Herby aioli; Seasonal crudités & pitta chips

Goats Cheese, Onion Confit & Spinach Quiche £40

Serves 12 Creamy goat's cheese and sweet, tangy onions make this quiche incredibly moreish!

Somerset cheddar & chive scones with goats curd & chilli jam £40

12 scones, a savoury take on an afternoon tea classic

MEAT & FISH PLATTERS

Rotisserie chicken with choice of sauce (romesco; aioli or truffle mayo) £40 (GF)

Lemon & thyme rotisserie chicken with your choice of sauce (Serves 8-10)

Coronation chicken with toasted almonds & micro herbs £45 (GF)

A timeless classic (serves 8-12)

Lemon & herb-poached side of salmon with dill mayo; cucumber & radishes £60 (GF)

(serves 10-12)

Ginger; soy & spring onion glazed side of salmon with wasabi mayo £60 (GF)

Asian inspired side of salmon (serves 10-12)

Chicken Shawarma platter with garlic yoghurt, pickles & pomegranate (GF) £50

Apricot harissa-pulled slow roasted chicken (serves 8-10)

Pulled pork in a roasted vegetable & cider ketchup, pickled chillies & red onions (GF) £55

6 hour slow cooked pork shoulder in a homemade vegetable ketchup (serves 8-10)



SANDWICH PLATTERS

Rare roast beef baguettes with mustard mayo & onion confit £50 12×3 inch baguettes.

Roast chicken; red pepper; 'nduja & lemon mayo baguette £45 (DF)

12 x 3 inch baguettes

Buffalo mozzarella & roasted veg baguettes with pesto & aged reduced balsamic £40 (V)

12 x 3 inch baguettes

Ham; slaw & chilli jam bagel £40 (DF)

10 x 3.5 inch poppy seed bagels

Smoked salmon; cream cheese; pickled onion & herb bagel £45

10 x 3.5 inch poppy seed bagels

New Yorker Bagels £45

10 x 3.5 inch poppy seed bagels: Pastrami; emmental; cornichon; mustard mayo

Selection of finger sandwiches £35

6 fingers of each flavour: Organic egg & chive mayo with chopped capers; Smoked salmon, dill mayonnaise & cucumber; Somerset cheddar, spiced tomato jam; Coronation chicken with mango & rocket

Mortadella; burrata & olive tapenade focaccia sandwiches £45

10 x homemade focaccia sandwiches

Pea falafel wrap with aioli, pickled cabbage & fresh herbs (Ve) £35

12 mini wraps, packed with flavour and suitable for vegans

Sliders with pulled pork, fennel & pickled chilli salsa, slaw & Pique ketchup £55

12 delicious sliders- they'll be the talk of the party

Pomegranate-braised pulled lamb mini shawarma £60

12 mini pittas packed full of pulled lamb, feta, pickles & garlic-chilli yoghurt

Harissa pulled chicken mini shawarma £60

12 mini pittas packed full of harissa chicken, pickles, & lemon yoghurt

Hog roast sliders £55

12 sliders of cider-braised pork shoulder, apple & chilli chutney and sage & onion stuffing



SALAD PLATTERS

Walnut & basil pesto orzo salad £40 (can be Ve)

Walnut & basil pesto orzo salad with seasonal greens (Serves 8-10)

Roasted vegetable salad with tahini dressing £35 (GF, Ve)

Delicious & healthy salad suitable for gluten free & vegans (Serves 8-10)

Burrata with roasted fennel, clementines, crispy kale & toasted nuts with basil oil £45 (GF, V)

x 5 Burratas (serves 10-15 as a side)

Red cabbage; celeriac & carrot slaw £30 (GF)

Crunchy & moreish, this shredded raw veg salad has a light lemon & mayonnaise dressing. GF & can be made vegan

Potato salad with pickled red onions & chives £35 (GF, V)

New potatoes in a light mustard mayo dressing-packed with flavour (serves 8-10)

Herby turmeric rice salad with currants; onions & almonds £35 (GF, Ve)

(serves 8-10)

Roast chicken & avocado leafy salad with mustard-lemon dressing & seeds £40 (GF)

Fresh & delicious, topped with parmesan and pumpkin seeds (serves 6-8)

Pickled vegetable salad with sesame & fresh herbs (Ve, Gf) £35

(serves 8-10)

Soba noodle salad with satay dressing, sugar snaps & edamame (Ve) £35

(serves 8-10)



SWEET PLATTERS

Double chocolate brownie bites £32.50

40 of our iconic, slightly salted, fudgy brownie bites

Banana bread with biscoff & berry coulis £25 (DF)

10 slices of light & moist banana bread, described as 'the best ever' by many, many people!

Pistachio, orange & dark chocolate tiffin £30 (GF)

20 vegan & gluten-free, pistachio topped tiffin bites

Scones with jam & clotted cream £25

16 mini buttermilk scones with Rodda's clotted cream & raspberry jam

Lemon drizzle with mascarpone; edible flowers & pistachios £30

12 slices of zesty lemon drizzle

Carrot cake tray bake with cream cheese frosting £35

12 slices

Coffee & walnut cake with espresso mascarpone frosting £35

12 slices

Mini Victoria Sponge with berries & edible flowers £40

12 cakes

Vanilla cheesecake with rhubarb compote £45 (can be made GF)

10 cheesecake pots

Chocolate fudge tray bake with peanut butter frosting £45

12 slices

Pistachio & white chocolate soft-bake cookies £30

10 large cookies

Passionfruit & chilli posset pots £42.50

12 x 4oz pots of tangy joy

