

Shoot Catering Menus

BREAKFAST

£3.75/ITEM. MINIMUM 6 OF EACH ITEM. WE RECOMMEND 3 ITEMS PER PERSON.

SWEET

Greek yoghurt with seasonal compote & gingerbread granola
Dark chocolate overnight oats with toasted cocounut & berries
Apple & pear bircher muesli with fruit compote & seeds
Freshly baked mini pastries (2 per portion)
Blueberry crumble muffins
Seasonal fruit pot
Banana bread with biscoff & berries

SAVOURY

Sourdough toast with smashed avocado, feta, pickled chillies & seeds
Whipped feta on sourdough with honey, slow roast tomatoes, seeds & dukkah
Ham (or mushroom) & gruyere bechamel filled mini croissant
Breakfast sausage roll with ketchup

FILLED BAGELS/BRIOCHE

Smoked salmon, cream cheese, chives & pickled shallot
Bacon, avocado & chilli jam
Avocado & slow roast tomatoes
Sausage, sweet pepper relish, aioli & baby spinach
Egg & chive mayo

PROTEIN POTS

Smoked salmon; soft boiled egg; sweet potato & spinach
Serrano ham; soft boiled egg; cajun sweet potato & spinach
Avocado; soft boiled egg; cajun sweet potato & spinach (V)
Avocado; cajun sweet potato; slow roast cherry tomato & spinach (Ve)

HOMEMADE DRINKS (£4.50)

Super greens juice (apple, ginger; cucumber; celery & lemon)
Carrot; apple & ginger
Sunshine juice (pineapple; mango; apple; orange & ginger)
Berry, banana & peanut butter smoothie
Peach iced tea

PIQUE

LUNCH

LUNCH £22.50PP. ONE OPTION PER GROUP. INCLUDES DRINK & PUDDING.

Get in touch if you have a budget you need to work to, we can be flexible.

MAINS (SERVED IN COMPOSTABLE SALAD BOWLS)

Salmon and brown rice poke bowl with smacked cucumber, shredded cabbage, edamame, avocado and a choice of soy, sesame dressing or satay sauce (Miso aubergine for V)

Tandoori-style marinated chicken, turmeric & cardamom basmati salad, chunky raita salad with nigella seeds & curry oil, coriander & mint chutney, pickled onions (spiced cauliflower fritters for V)

Chipotle pulled pork burrito bowl with steamed rice, black bean, corn & red pepper salsa, guacamole, cheddar, pickled onions & chillies (Chipotle bean burger for V)

Lemon & thyme roast chicken with pistachio pesto cous cous, harissa roasted carrots, tahini yoghurt dressing and pickled chillies (Cauliflower steak for V)

Buttermilk fried chicken, winter slaw, Pique secret sauce, leafy salad, new potato salad with olive oil & lemon dressing, pickles (Panko Mushroom for V)

Spiced lamb kofta with lemon orzo, Greek salad, tzatziki and pickled cucumber (Filo & honey feta parcel for V)

Thai-style fish cakes with rice noodle and shredded vegetable salad, satay roasted broccoli (Spiced aubergine cakes for V)

Chargrilled chicken and kale caesar salad with focaccia croutons, avocado, shaved parmesan and homemade caesar dressing (Chickpea fritter for V)

Open focaccia sandwich with steak, mustard mayo, caramelised shallots, parmesan & chimichurri; potato salad with crushed pea salsa dressing, mixed leaves. (portobello mushroom steak focaccia for V)

Vietnamese-style sticky pork, steamed rice, pickled vegetable salad with fresh herbs, soft-boiled egg (bang bang cauliflower for V)

PUDDING

Miso caramel chocolate tart

Clementine posset with ginger crumb

Double chocolate brownie bites

Biscoff flapjack

Carrot cake with cream cheese frosting & toasted walnuts

SNACKS £3pp (minimum 5 portions)

Caramelised onion & thyme sausage roll

Chorizo scotch egg with aioli

Butternut squash & sage arancini (V)

Selection of finger sandwiches (coronation chicken; egg & chive mayo; mature cheddar & chilli jam)

Pea falafel mini wraps with vegan aioli, pickled cabbage (Ve)

Double chocolate brownie bites

Freshly baked scones with jam & clotted cream