

WELCOME TO HOSPITALITY

We are delighted to offer you a fresh looking and tasting hospitality offer. Created with your function, special event and hospitality needs in mind. We have put together a menu incorporating both classic best sellers and often requested items, alongside some innovative and "on-trend" dishes and ingredients. Helping provide you with consistent quality, and the ability for it to be delivered (and collected) discreetly.

Can't see what you want on the menu? No problem, our team are more than happy to build menus for bespoke functions and events, please contact us

We would also be delighted to support your events with BBQ's, pop ups, street food vans, bars or anything slightly outside the norm. As always, we value your feedback on an ongoing basis and will use it to shape future offers and seasonal tweaks to our menus.

Stuart Fildes - Executive Chef



BOOKING HOSPITALITY

Invoicing

All prices include VAT at the current rate.

Time of Bookings

All catering bookings can be made between 08:30 and 16:30 Monday to Friday.

Bookings outside of these times will be treated as a special event and an out of hours service charge may apply

Clearing

Please specify the time you want your room cleared. By default this will be 90 minutes after your delivery.

Notice Periods

Hirers must confirm numbers for any catering requirements at least 7 days prior to the date of hire. Any catering orders made less than 7 days prior to the booking may be subject to a late booking charge.

Minimum Orders

Refreshment Break orders require a minimum of 20 people. Working Lunch orders require a minimum of 8 people.

Equipment

All equipment provided must be returned after your event. Any missing items will be charged for.



BREAKFAST & REFRESHMENT BREAKS

Classic Breakfast (Minimum 12 people)	Price £ (per person)	kcal (per portion)
A selection of rolls and Sandwiches including; Crispy Back Bacon, Breakfast Sausage, Mushroom, Spinach & Pepper sourdough sandwich (vg) Tea, coffee and fruit juice	9.55	496
Continental Breakfast (Minimum 12 people) Croissant with jam and butter. A selection of pots including; Coconut chia seed topped with fruit, Greek yogurt with granola and fresh melon pot Tea, coffee and fruit juice	9.55	724
Refreshment Break (Minimum 12 people) Tea and coffee served with breakfast pastries or cookies or cake (please specify) (Vegan/Gluten Free options available on request)	5.70	344
Refreshment Break (Minimum 12 people) Tea, coffee and selection of wrapped biscuits (Vegan/Gluten Free options available on request)	4.50	128



Other Drinks and Snacks

	Price £	kcal (per serving)
Fresh Fruit Juice — 1 litre (c. 6 servings) A selection of fresh fruit juices — Orange, Apple and Cranberry	3.55	70
Infused Water – 1 litre (c. 6 servings) Chilled water infused with mint or citrus	2.70	0
Individual Mineral Water – 500ml, still or sparkling	2.10	0
Breakfast Pastry Selection Selection of 12 breakfast pastries including pain au chocolate, croissant and cinnamon swirl	23.70	361
Cake Selection Brownies, Flapjacks, shortbread & Lemon Drizzle cake. 12 pieces	27.30	331
Box of Doughnuts (12 doughnuts, mix of iced and jam filled)	15.90	238
Cookie Platter (12 freshly baked cookies)	16.50	221





PIZZA

12" Chicago Town Pizza, Served in a box (minimum 8 pizzas)

Each pizza will be cut into 6 slices and is suitable for 2 as a meal or 4 as a snack

House Wine (700ml) - Red, white or rose

Cheese & Tomato **V** Spicy Pepperoni

Extras

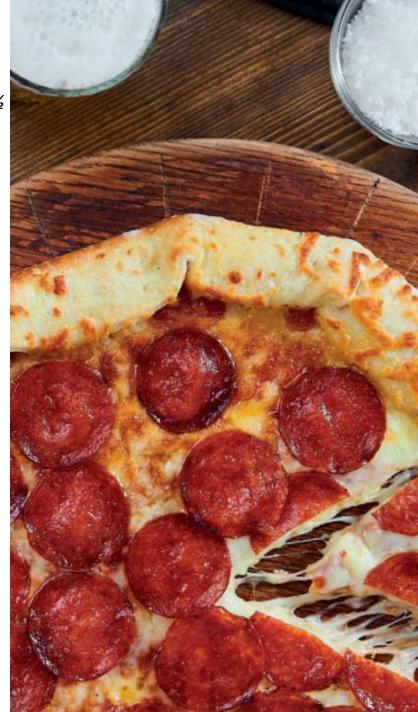
Potato wedges with salsa Sweet potato wedges with salsa Garlic Bread (4 slices) Louisiana Hot Chicken Wings (3 per portion) 9 chicken nuggets with sour cream & Sriracha dip	3.00 4.20 1.80 4.20 6.55	430 313 308 346 724
Bottled Drink (coke zero, fanta zero or iced tea) Bottled Beers Camden Hells lager, Brew Dog Punk IPA, Estrella Galicia (Gluten Free)	2.20 5.40	0-50

Price £ (per kcal (per person) portion)

10.75 870

Per pizza Based on ½ a pizza

14.40



Sandwich Lunch ((minimum 8 people)
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A selection of sealed sandwiches including Double Cheese, Egg Mayo, Tuna Mayo and Chicken and Sweetcorn, with bottled water, fresh fruit and crisps.

3 items per person. 50% vegetarian Please ask for Gluten Free, Halal or Vegan options

Sandwich Platters	(serves 4-5, equivalent to 5 rounds of sandwiches)
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Mixed Classic Platter – contains 2 vegetarian, 2 meat & 1 fish	31.50	387
Mixed Vegetarian Platter – contains 4 vegetarian and 1 vegan	31.50	410
Mixed Meat Platter – contains Chicken, Ham & BLT	31.50	392
Please ask for Gluten Free, Halal or Vegan options		

Price £ (per

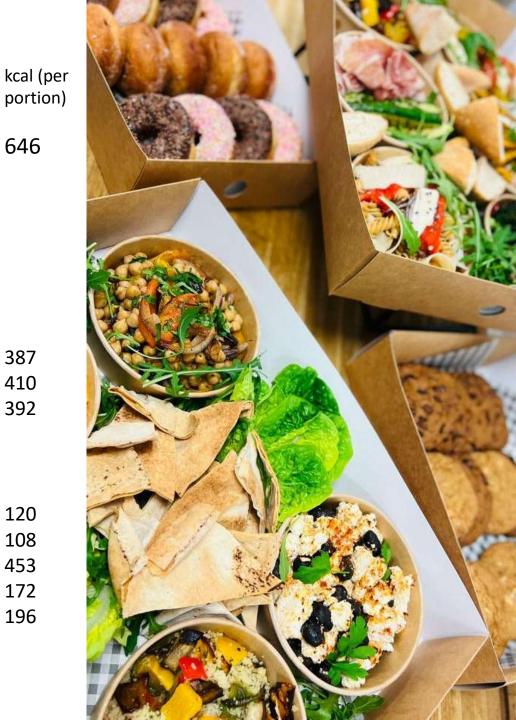
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person)

7.15

Additional items

Additional Items		
Fruit Bowl (serves 10, selection of fruit in season)	18.78	120
Cut Fruit Platter (serves 10-12, includes pineapple, melon & strawberries)	36.90	108
Cheesecake Platter (selection of 12 cheesecake pots)	21.55	453
Cheese Board (Selection of cheese, crackers, grapes & celery)	33.00	172
Crisp Bowl – Tyrrell's sea salt crisps – serves 8	5.70	196



Boxed and delivered to your location, these boards are designed to be shared between 8-12 people. Can be served as an accompaniment to sandwich platters

Indian Snack Selection (V)

12 Samosa, 18 bhaji and 18 pakora served with mini papadum and a selection of dips

Middle Eastern Selection (VG)

6 Flatbreads, 24 falafel, houmous, roasted vegetables and salad leaves

Far East selection

18 Vegetable Gyoza, Korean style chicken, prawn crackers, 18 mini spring rolls and crispy seaweed

American selection

Mac and cheese bites, 12 pizzas slices, 12 garlic bread & Louisiana chicken wings

Crudité Board (V)

Smoked Butterbean houmous, salsa, and sriracha sour cream dips with crudité and flatbread

Price £ kcal
(per board) (per portion,
based on 8
portions per
board)

42.55 550

48.60 477

55.80 506

58.20 1007

39.30 228



FARMACY SALADS

Boxed and delivered to your location, the grazing salads are designed to be shared between 8-12 people. Can be served as an accompaniment to sandwich platters. Also available as individual salad boxes

Price £ (per kcal (per person) portion – based on 8 portions per large salad box)

Greek Green Salad	
Quinoa and Barlev salad	wit

Quinoa and Barley salad with fresh green veggies, feta cheese and a mint and parsley dressing



 42.00
 343

 7.80
 456

Quinoa, Marshmallow & Roasted Root Succotash Quinoa, sweet potatoes and squash, soft marshmallows and a chilli and cumin dressing



 42.00
 233

 7.80
 309

Wast'd Pesto Chicken and Whole Wheat Pasta Salad Wholewheat pasta with grilled chicken, mint and rocket pesto and toasted almonds



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Cantaloupe, Cucumber, Tomato & Mozzarella Panzanella Salad

Melon, mozzarella tossed with tomatoes and cucumbers and fresh croutons



42.00 171 7.80 228



