BREAKFAST

Choose between the continental or the hot breakfast menus.

Hot breakfast menu

Served with sauce sachets, tea and coffee. One choice per person.

Bacon sandwich in bread roll

Sausage sandwich in bread roll (vegan and vegetarian available)

Mushroom, hash brown and Swiss cheese bagel

Mushroom and tomato bagel

£4.95 per person

Please note that all items are subject to a minimum order of five portions. For those with dietary requirements or allergies please speak to a member of staff before placing your order. If your event requires staffing, please let us know in advance. Charges will be applied if your event is for under 50 guests.
CONTINENTAL BREAKFAST MENU
Served with tea, coffee and orange juice. One choice per person.

Mini ham, cheese and tomato croissant –
available as sun-dried tomato and vegan cheese

Mini salmon and cream cheese bagel –
available as avocado and hummus, sun dried tomato wrap

Mini muffins 🍪

Fruit kebabs 🍇

Yoghurt, granola and fruit compote –
available as coconut yoghurt 🍌

£7.95 per person

Please note that all items are subject to a minimum order of five portions. For those with dietary requirements or allergies please speak to a member of staff before placing your order. If your event requires staffing, please let us know in advance. Charges will be applied if your event is for under 50 guests.
CAKES AND TRAYBAKES

All of our cakes are handmade by our onsite bakers at Vanbrugh bakery. If you select cakes with your order, you will be given the daily specials, which will include two of the below options.

Carrot and pecan cake £2.20
Chocolate biscoff cake £2.20
Fruit flapjack £2.20
Chocolate sponge cake £2.20
Chocolate oreo brownie £2.20
Victoria sponge £2.20
Coffee cake £2.20

Lemon drizzle cake £2.20
Fat rascal £1.60 (contains almonds)
Scone with cream and jam £1.60

Afternoon tea
(includes tea and coffee)
Selection of sandwiches, finger desserts and fruit scone with jam and Chantilly cream.

£8.25 per person

Please note that all items are subject to a minimum order of five portions. For those with dietary requirements or allergies please speak to a member of staff before placing your order. If your event requires staffing, please let us know in advance. Charges will be applied if your event is for under 50 guests.
SANDWICH AND WRAP PLATTER

Three pieces of sandwich and one piece of wrap per person. Selection of meat, fish, vegetarian and vegan (chef’s choice).

£4.45

FINGER BUFFET

Includes a sandwich and wrap platter plus

A choice of three of the following for £7.60 | A choice of four of the following for £8.60 | A choice of five of the following for £9.45

- Coronation cauliflower tart
- Beetroot falafels and dips
- Edamame and herb dip with crunchy vegetables
- Bocconcini, basil and tomato skewers
- Goat curd crostini with gooseberry chutney
- Mini tomato pizzas
- Naan and mango dippers
- Chicken liver parfait and red onion marmalade tartlet
- Bubwith pork pie and pickle
- Lemon and herb chicken skewer

Please note that all items are subject to a minimum order of five portions. For those with dietary requirements or allergies please speak to a member of staff before placing your order. If your event requires staffing, please let us know in advance. Charges will be applied if your event is for under 50 guests.
Please note that all items are subject to a minimum order of five portions. For those with dietary requirements or allergies please speak to a member of staff before placing your order. If your event requires staffing, please let us know in advance. Charges will be applied if your event is for under 50 guests.

Vegetarian

LUNCH AND MAINS

On the go packed lunch
A sandwich on white, granary or wholemeal bread
A piece of fresh fruit
Handmade traybake
A packet of crisps
A 330ml bottle of still water
£7.10 per person

On the go soup
A jug of warming soup with a soft bread roll and butter
(vegetarian and vegan options available)
(minimum order five people)
£3.05 per person

Add to any of our main menu options:
Add soup of the day and bread roll for £1.50
Add cake for £1.10
Add a piece of fruit for 50p
Add fruit skewers £1.20

Vegetarian
Vegan
BUDDHA BOWLS

Salad box for one, ideal for food on the move! **£8.75**

All served with grain and herb salad, roast vegetable and bean salad, crunchy slaw, mixed leaves and flat bread.

Choose your buddha bowl

- Beetroot falafels with lemon hummus
- Tea stained soy marinated eggs
- Charred halloumi with lemon and mint
  - Sesame crusted salmon
  - Spiced chicken skewers

PIZZAS

Our pizzas are served with biodegradable plates and napkins. 12 inch pizza cut into eight slices.

- Margherita
- Feta, spinach and roasted tomato
- Pepperoni
- Cajun chicken and red pepper
- Meat feast
- Handmade vegan pizza – BBQ jackfruit with smoked applewood cheese **£11.80 per pizza**

Please note that all items are subject to a minimum order of five portions. For those with dietary requirements or allergies please speak to a member of staff before placing your order. If your event requires staffing, please let us know in advance. Charges will be applied if your event is for under 50 guests.
CANAPÉ
Vegan and vegetarian options available.

Freshly made canapé (four per person) £4.50 | Bespoke canapé (four per person) £7.10

WORKING BUFFET
Served with four salads (mixed leaf salad, crunchy slaw, potato salad, quinoa tabbouleh), bread basket, butter, tea and coffee. Please choose four items:

- Stuffed peppers, couscous and pomegranate
- Slow roast tomato tarte tatin
- Meze plate of stuffed vine leaves, falafels, hummus and crunchy vegetables, baba ganoush
- Feta and thyme filo cigars
- Cheddar cheese, celery, grapes and chutney
- Brie and sundried tomato quiche
- Goats cheese and red onion marmalade tart
- Yorkshire ham and mustard mayonnaise
- Salami, parma ham and pickles
- Chicken caesar saladettes
- Homemade sausage rolls
- Flaked tuna and quails egg nicoise
- Prawn marie rose in gem lettuce
- Sesame crusted salmon

*Please make sure that you include at least one vegetarian option in your selection.

£11.40 per person

Please note that all items are subject to a minimum order of five portions. For those with dietary requirements or allergies please speak to a member of staff before placing your order. If your event requires staffing, please let us know in advance. Charges will be applied if your event is for under 50 guests.
STREET FOOD

Please choose only one of the following options per event, each option will come with a vegan alternative for any dietary requirements. If you would like to add more options, please contact us directly.

£7.10 per option

American pulled brisket brioche sliders, gouda, American mustard and pickles – with mini baked potato and slaw

Jamaican jerk chicken – with pineapple slaw, lime pickled onions, rice and beans

Mexican chilli beef baked burritos, refried beans, chilli rice, cheese, jalapeno and avocado – with charred corn, nachos, salsa, guacamole and soured cream

Korean pulled pork bao buns – with smashed cucumber salad, hot kimchi

Vegan alternatives:

BBQ pulled jackfruit and vegan mozzarella slider, American mustard and pickles – with mini baked potato and slaw

Jamaican jerk sweet potato – with pineapple slaw, lime pickled onions, rice and beans

Spiced bean chilli, refried beans, chilli rice, jalapeno and avocado and vegan cheese burrito – with charred corn, nachos, salsa and guacamole

Korean spiced popcorn cauliflower bao buns – with smashed cucumber salad, hot kimchi

Please note that all items are subject to a minimum order of five portions. For those with dietary requirements or allergies please speak to a member of staff before placing your order. If your event requires staffing, please let us know in advance. Charges will be applied if your event is for under 50 guests.
This buffet is designed to be a self-service meal. It will be delivered with cutlery and crockery. You will be provided with a chef’s choice of four main items, accompanied by four salad choices – served with continental bread.

£16.95 per person

**Mains**
- Leek, pea and chive quiche 🌿
- Roasted tomato, basil and mozzarella tart 🌿
- Ham hock terrine with piccalilli
- Tuna niçoise
- Seared chicken with chorizo, spinach and lemon
- Smoked mackerel with ponzu pickled cucumber
- Shredded duck, pak choi and beansprout with honey, ginger and soy glaze

**Salads**
- Charred halloumi with caper, garlic and coriander 🌿
- Moroccan couscous with roast veg 🌿
- Mixed leaf with balsamic dressing 🌿
- Potato salad with dill and spring onion 🌿 (available)
- Farfalle pasta with mascarpone and lemon 🌿
- Celeriac remoulade 🌿
- Beetroot, bean and artichoke 🌿

Please note that all items are subject to a minimum order of five portions. For those with dietary requirements or allergies please speak to a member of staff before placing your order. If your event requires staffing, please let us know in advance. Charges will be applied if your event is for under 50 guests.
Please note that all items are subject to a minimum order of five portions. For those with dietary requirements or allergies please speak to a member of staff before placing your order. If your event requires staffing, please let us know in advance. Charges will be applied if your event is for under 50 guests.

Vegan
Vegetarian

THE ROMAN MENU

Desserts

- Raspberry posset with lemon shortbread
- Triple chocolate brownie with cream chantilly

Tea and coffee
THE KNAVESMIRE MENU

This buffet is designed to be a self-service meal. It will be delivered with cutlery and crockery. You will be provided with a chef’s choice of four main items, accompanied by four salad choices – served with continental bread.

£18.15 per person

Mains

Sun-blush tomato, olive and spinach frittata with marinated peppers
Shallot tarte tatin with watercress and edamame
Sesame tuna with chilli and garlic tenderstem broccoli
Roasted red pepper pesto chicken with parmesan crisps
Wasabi rubbed beef with pickled veg
Roast gammon with carrot and ginger relish
Poached salmon with watercress, pea and apple

Salads

New potato with wholegrain mustard dressing
Puy lentil, butternut and spinach
Curried chickpea and quinoa
Watermelon, cucumber and feta
Rocket, parmesan and lemon
Lime and coriander slaw
Orzo with courgette, sun-blush tomato and basil

Please note that all items are subject to a minimum order of five portions. For those with dietary requirements or allergies please speak to a member of staff before placing your order. If your event requires staffing, please let us know in advance. Charges will be applied if your event is for under 50 guests.
Please note that all items are subject to a minimum order of five portions. For those with dietary requirements or allergies please speak to a member of staff before placing your order. If your event requires staffing, please let us know in advance. Charges will be applied if your event is for under 50 guests.

THE KNAVESMIRE MENU

Desserts

Chocolate tart 🍴
Lemon curd cheesecake 🍴
Mixed berry fool 🍴
Banoffee pie pots 🍴
Coffee brulée and shortbread 🍴

Tea and coffee