



M A I N M E N U



BREAKFAST

One choice per person for £5.50

Two choices per person for £8.50

Served with tea and coffee

Honey, Brie and Tomato Croissant (available as  )

Overnight Oats (available as  )

Avocado and Cream Cheese Bagel  (available as  )

Spiced Fruit Salad with Lime Yoghurt  (available as  )

Buttered Croissant  

Muffin Selection  

Sausage Butty (available as  )

Parma Ham and Cream Cheese Bagel


Salmon and Cream Cheese Bagel

Bacon Butty

Honey, Salami and Brie Croissant

CAKES AND TRAYBAKES

All of our cakes are handmade by our onsite bakers at Vanbrugh bakery. If you choose cake of the day option you will be given daily specials, which will include at least two options of the Victoria Sponge, Lemon Drizzle, Chocolate Cake or Coffee Cake.

Carrot Cake £2.35  

Chocolate Biscoff Cake £2.35  

Fruit Flapjack £2.35  

Chocolate Sponge Cake £2.35  

Chocolate Brownie £2.35  

Victoria Sponge £2.35  

Coffee Cake £2.35  

Lemon Drizzle Cake £2.35  

Banana Cake £2.35  

Scone with Cream and Jam £1.90  

MINI DESSERTS

Choice of two, £5 per person

Banoffee Pie  (available as  )

Baileys Tiramisu  (available as  )

Key Lime Pie  (available as  )

Triple Chocolate Brownie, Mousse and Sauce  (available as  )

Apple Crumble and Custard  (available as  )

Black Forest  (available as  )

Eton Mess  (available as  )

Lemon Meringue Pie  (available as  )

Churro, Chocolate and Caramel 

Coconut Posset, Mango and Lime 

AFTERNOON TEA


Comes with Tea and Coffee, served on crockery
£10.25 per person

Selection of finger sandwiches (available as  )

Half Fruit Scone with Cream and Raspberry Jam (available as  )

Mini Cake

One per person, choice of two flavours per order

Chocolate  (available as  )

Carrot  (available as  )

Brownie  (available as  )

Victoria 

Coffee 

Mini Tart

Glazed Berry Tart  (available as  )

Seasonal Berries with Crème Pâtissière

Please note that all items are subject to a minimum order of five portions. Please speak to a member of staff if you have a food allergy, intolerance or coeliac disease 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

£4.80

Two pieces of sandwich and two pieces of wrap per person. Selection of meat, fish, vegetarian and vegan (chef's choice).

FINGER BUFFET

A choice of three of the following for £5.00

A choice of four of the following for £6.00

A choice of five of the following for £7.00

Masala Potato Roll

Edamame and Tomato Bruschetta

Moroccan Hummus and Crudité

Onion Bhaji and Mango Chutney

Beetroot Falafel and Minted Yoghurt

 (available as )

Goats Cheese Tartlet with Pickled Red Onion

 (available as )

Three Cheese Quiche



Piri Piri Prawn Skewer

Tandoori Chicken Skewer

Smoked Salmon, Cream Cheese and Caper Tart

Pork Pie and Brown Sauce

LIGHT LUNCH

On the go packed lunch

£6.65 per person

A Packed Sandwich

A Piece of Fresh Fruit



Handmade Traybake

A Packet of Crisps

A 330ml Bottle of Still Water

Soup and roll

£4.50 per person

Soup with a Bread Roll (available as  )
(minimum order five people)

ADD TO ANY OF OUR MAIN MENU OPTIONS

Add Soup of the Day and Bread Roll **£1.80**

Add Cake of the Day **£1.30**

Add a Piece of Fruit **£0.50**

Add Fruit Platter **£1.75**

SALAD BOXES


Individual salad box for one person (500g portion)
£6.70

Roasted Cauliflower Asian Salad



Gochujang Roasted Cauliflower, Sushi Rice with Avocado and Coriander, Edamame, Smashed Cucumber Salad, Crispy Seaweed, Soy, Lime and Ginger Dressing

Chickpea Caesar Salad

 (available as )

Crunchy Roasted Chickpea, Baby Gem, Croutons, Vegan Parmesan, Crispy Onion and Caesar Dressing

Super Salad

 (available as )

Oak Leaf, Endive, Radicchio, Celery, Cucumber, Green Pepper, Radish, Avocado, Edamame, Green Goddess Dressing, Crispy Onion and Toasted Sunflower Seeds

Spiced Chicken Asian Salad

5 Spice Chicken, Sushi Rice with Avocado and Coriander, Edamame, Smashed Cucumber Salad, Crispy Seaweed, Soy, Lime and Ginger Dressing

Chicken Caesar Salad

Lemon and Pepper Chicken, Baby Gem, Croutons, Parmesan, Crispy Parma Ham and Caesar Dressing

Tuna Nicoise

Flaked Tuna, Green Beans, Cherry Tomatoes, Soft Boiled Egg, New Potato, Olive, Gem Lettuce and French Dressing

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PLATTERS

Price £6.60 per person
(minimum order five people)

Indian Platter

Onion Bhaji, Potato Masala Roll, Samosa, Vegetable Pakora, Naan Bread, Mango Chutney, Raita, Kachumba Salad, Poppadom, Whipped Dhal



Vegetarian Platter

(available as)

Potato Masala Roll, Yorkshire Cheddar, Beetroot Bread, Grilled Artichoke, Cheddar and Leek Tart, Beetroot Hummus, Tomato Chutney, Stuffed Aubergine, Breads

Yorkshire Platter

Pork Pie, Sausage Roll, Roast Beef, Horseradish Cream, English Mustard Mayo, Pickles, Bread and Butter

Charcuterie Platter

Salami, Parma Ham, Chorizo, Bocconcini, Brie, Olives, House Pickles, Beetroot Bread

Platters Add On

Minimum 5 portions:
Add bread basket for £0.50 per person
Add salad for £1.20 per person

Choose from:

Mixed Leaf and Balsamic Dressing



Moroccan Cous Cous with Chickpea and Apricot



Beetroot, Green Bean and Grilled Artichoke



Broccoli and Edamame with Chilli Dressing



Harissa Roasted Cauliflower with Coconut Yoghurt and Nigella Seeds



Crunchy Slaw



Potato Salad with Basil and Lemon



Red Onion, Cucumber and Feta with Oregano Oil



Penne with Pea, Spinach and Pesto



PIZZAS

12 inch pizza cut into eight slices.
£12.20 per pizza

Our pizzas are served with biodegradable plates and napkins.

Margherita

(available as)

Feta, Spinach and Sun Blush Tomato

(available as)

Roast Mediterranean Veg

(available as)

Tandoori Chicken and Roasted Peppers

Pepperoni

Spicy Meat Feast

Garlic Bread

£8.50

Garlic Bread with Cheese

£9.50 (available as)

CANAPES

Freshly made canapés – chef's choice
(four per person) **£6.95**

Beetroot, Horseradish and Apple Cup



Coronation Cauliflower Tart



Avocado and Cucumber Maki



Fig and Blue Cheese Tart



Sunblush Tomato Mousse with Basil



Goats Cheese and Pear



Lemon and Ginger Prawn Skewer

Crispy Nori, Trout and Sriracha

Smoked Salmon, Crème Fraiche and Chive Blini

Pressed Ham Hock with Apricot Gel

Smoked Chicken Caesar

Reuben

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STREET FOOD

Minimum order of 20 portions, please contact us if your event has more than 50+ guests.

PRICING:

£9.40 per person – please choose one main, one hot side and one salad

£17.40 per person – please choose two mains, one hot side and one salad

£25.40 per person – please choose three mains, two hot sides and two salads

Mains

Lamb Kofta and Falafel

Pita, Whipped Feta, Slaw, Crispy Chickpeas, Confit Garlic and Mint Yoghurt

Soy Glazed Salmon Yakitori and Soy Glazed Vegetable Yakitori

Pickled Carrot, Pak Choi and Sesame

BBQ Beef Brisket and BBQ Pulled Mushroom

Flatbread, Southern Slaw, Pickles, Ranch Dressing

Chicken Shawarma and Halloumi Shawarma

Khubz Bread, Hummus, Salsa, Yoghurt Dressing

Chimichurri Pulled Pork Taco and Chimichurri Roasted Cauliflower Taco

Tortilla, Avocado, Pickled Red Onion, Grilled Corn Salsa, Mojo Sauce

Harissa, Honey and Lemon Chicken Thigh and Harissa Roasted Chickpea and Cherry Tomato Stuffed Peppers with Feta

Tomato and Turmeric Rice

Lemongrass and Ginger Prawn Skewer and Lemongrass and Ginger Roasted Butternut Squash Skewer

Nam Jim, Coriander and Mint Dressing

Hot Sides

Elotes

Corn Cob, Lime Mayo, Chilli, Crumbled Feta, Coriander

Mac N Cheese

Three Cheese Sauce, Crispy Onion Panko Crumb

Crispy Crushed New Potatoes

Parmesan, Rosemary

Loaded Jacket Skins

Spring Onion, Cream Cheese, Cheddar, Chives

or

Bacon, Cream Cheese, Cheddar and Chive

Salads

Moroccan Cous Cous

Raisins, Chickpeas, Dried Cranberry, Orange Dressing

Green Goddess

Edamame, Celery, Cabbage, Avocado, Spring Onion, Baby Gem, Goddess Dressing

Fattoush

Freekeh, Tomato, Cucumber, Green Pepper, Pitta Chips, Romaine Lettuce, Parsley and Mint, Pomegranate and Sumac Dressing

Potato Salad

Green Beans, Olives, Red Onion, Sun-blush Tomatoes, French Dressing

Smashed Cucumber Salad

Soy, Sesame Seeds, Coriander, Lime and Gochujang Dressing

Mixed Leaf

Romaine, Oak, Lollo Rosso, Baby Spinach

Glass Noodle Salad

Vermicelli Noodle, Carrot, Cucumber, Lime and Ginger Dressing

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THE KNAVESMIRE MENU

£20.20 per person

Please choose four salads, four mains and one dessert.

This buffet is designed to be a self-service meal. It will be delivered with cutlery and crockery.

Mains

Pea, Leek and Feta Tart  (available as )

Halloumi and Roast Pepper Skewer  (available as 
with Pesto Dressing

Courgette and Goats Cheese Tartlette  (available as 
with Honey and Chilli Dressing

Spanakopita 
Savory Spinach and Feta Pastry Pie

Poached Salmon
with Devilled Eggs

Roast Beef
with Horseradish Cream

Harissa, Honey and Lemon Chicken
with Flatbread and Minted Yoghurt

Roast Gammon
with Pineapple and Spring Onion Salsa

Lemon and Ginger Prawns
with Namjim Dressing and Crispy Noodles

Salads

Mixed Leaf and Balsamic Dressing 

Moroccan Cous Cous with Chickpea and Apricot 


Beetroot, Green Bean and Grilled Artichoke 

Broccoli and Edamame with Chilli Dressing 

Harissa Roasted Cauliflower With Coconut Yoghurt and Nigella Seeds 


Crunchy Slaw 

Potato Salad with Basil and Lemon 

Red Onion, Cucumber and Feta with Oregano Oil 

Penne with Pea, Spinach and Pesto 

Desserts

Raspberry Posset  (available as )

Chocolate Orange Tart 


Lemon Tart 

NETWORKING BUFFET

£12.95 per person

Served with four salads (mixed leaf salad, crunchy slaw, penne pasta with pea, spinach and pesto, potato salad with basil and lemon), bread rolls, butter, tea and coffee.

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

Focaccia with Hummus and Balsamic Oil Dips 

Coronation Chickpea Saladette 

Stuffed Aubergine Rolls 

Selection of Cheeses, Celery, Grapes and Chutney  (available as )

Tomato and Basil Quiche 

Yorkshire Cheddar and Leek Tart with Sunflower Seeds 

Sausage Roll (available as )

Smoked Salmon and Leek Tart

Prawn Cocktail

Roast Trout with Sesame and Ginger Dressing

Smoked Chicken Caesar Saladette

Cured Meat Selection with Pickles

Yorkshire Ham with Mustard Mayonnaise

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