



MAIN MENU



BREAKFAST

One choice per person for £5.75

Two choices per person for £8.75

Served with tea and coffee

Honey, brie and tomato croissant (available as )

Overnight oats (available as )

Sausage butty (available as )

Muffin selection 

Buttered croissant 

Avocado and cream cheese bagel  (available as )

Honey, salami and brie croissant

Parma ham and cream cheese bagel

Salmon and cream cheese bagel

Bacon butty

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 £2.40 

Chocolate biscoff cake £2.40 

Fruit flapjack £2.40 

Scone with cream and jam £1.95 

Chocolate sponge cake £2.40 

Chocolate brownie £2.40 

Victoria sponge £2.40 

Coffee cake £2.40 

Lemon drizzle cake £2.40 

Banana cake £2.40 

Cake of the day £2.40 

MINI DESSERTS

Choice of two, £5.15 per person

Banoffee pie  (available as )

Triple chocolate brownie, mousse and sauce  (available as )

Eton mess  (available as )

Lemon meringue pie  (available as )

Apple crumble and custard  (available as )

Biscoff cheesecake pot  (available as )

AFTERNOON TEA

Comes with tea and coffee, served on crockery
£10.50 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 

Chocolate pot

Triple chocolate brownie  (available as )

Mousse and sauce

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 100 guests.



FINGER BUFFET

A choice of three of all the following for £5.00

A choice of four of all the following for £6.00

A choice of five of all the following for £7.00

Vegan and Vegetarian

Vegan sausage roll
Hummus and crudité
Onion bhaji and mango chutney
Beetroot falafel and minted coconut yoghurt
Masala potato roll
Goat's cheese and red onion tartlet
Honey and ginger spring rolls with sweet chilli dip
Beetroot and spelt bread with whipped feta
Chestnut mushroom and chive cream cheese tartlet
Yorkshire cheddar and leek quiche



Meat and Fish

Salt and pepper prawn skewer with coriander and lime mayonnaise
Pork pie and brown sauce
Smoked salmon, cream cheese and chive tart
Tandoori chicken skewer, minted yoghurt
Apple and sage sausage roll with aioli
Trout and broccoli quiche
Minted lamb shish bites, pomegranate and raita
Beetroot gravadlax, dill and mustard cream
Pancetta, brie and onion tart
Tempura torpedo prawns, wasabi mayonnaise

SANDWICH AND WRAP PLATTER

£4.80

Freshly made selection including meat, fish, vegetarian and vegan options.

OPTIONAL EXTRAS

Add a piece of fruit	£0.50
Add cake of the day	£1.30
Add fruit platter	£1.75
Add soup of the day and bread roll	£1.80

LIGHT LUNCH

On the go packed lunch

£6.85 Per person

A prepacked sandwich
A piece of fresh fruit
Handmade traybake
A packet of crisps
A 330ml bottle of still water

Soup and roll

£4.55 Per person

Soup with a bread roll
(Minimum order five people)

(available as  

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Vegetarian



Vegan



PLATTERS

Price £6.80 per person
(minimum order five people)

Vegetarian platter

Potato masala roll, yorkshire cheddar, beetroot bread, grilled artichoke, cheddar and leek tart, hummus, tomato chutney, selection of breads

Indian platter

Onion bhaji, potato masala roll, samosa, vegetable pakora, naan bread, mango chutney, raita, kachumba salad, poppadom, whipped dhal

Charcuterie platter

Salami, parma ham, chorizo, bocconcini, brie, olives, house pickles and beetroot bread

Platters Add On

Chef's salad of the day £1.20

Selection of bread rolls and butter £0.50

PIZZAS

12 Inch pizza
£12.30 Per pizza

Our pizzas are served with biodegradable plates and napkins.

Margherita  (available as )

Feta, spinach and sun-blushed tomato  (available as )

Roast mediterranean vegetable  (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  (available as )

Coronation cauliflower tart 

Avocado and cucumber maki 

Fig and blue cheese tart 

Sun-blushed tomato mousse with basil 

Goats cheese and pear 

Lemon and ginger prawn skewer

Smoked salmon, crème fraiche and chive blini

Pressed ham hock with apricot gel

Smoked chicken caesar cups

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STREET FOOD

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

PRICING:

£9.60 Per person – please choose one main, one hot side and one salad

£17.60 Per person – please choose two mains, one hot side and one salad

£25.80 Per person – please choose three mains, two hot sides and two salads

Mains

Harissa, honey and lemon chicken thigh and harissa roasted chickpea and cherry tomato stuffed peppers with feta

Tomato and turmeric rice

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

Barbecue 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

Lemongrass and ginger prawn skewer and lemongrass and ginger roasted butternut squash skewer

Nam jim, coriander and mint dressing.

Hot sides

Elotes  (available as )

Corn cob, lime mayo, chilli, crumbled feta, coriander

Mac n cheese  (available as )

Three cheese sauce, crispy onion panko crumb

Crispy crushed new potatoes  (available as )

Parmesan, rosemary

Loaded jacket skins  (available as )

Spring onion, cream cheese, cheddar, chives

Or

Bacon, cream cheese, cheddar and chive

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STREET FOOD continued

Salads

Moroccan cous cous

Raisins, chickpeas, dried cranberry, orange dressing

Green goddess

Edamame, celery, cabbage, avocado, spring onion, baby gem, green 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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NETWORKING BUFFET

£13.00 Per person

Served with four salads, bread rolls, butter, tea and coffee.

Please choose four items, including at least one vegetarian option.

Salads

Chef's choice

**Baby gem, tomato, cucumber
and pomegranate molasses** 

Crunchy slaw 

Sun blushed tomato and basil orzo 

Salt and pepper cauliflower 

Broccoli and edamame with chilli dressing 

Honey and mustard spring onion potatoes 

Mains

Vegan sausage roll 

Mezze 

*Crudites, hummus, sundried tomatoes, grilled artichokes,
roasted red peppers, flatbread.*

Beetroot and spelt bread with whipped feta 

Handmade tortilla and lime chips with dips 

Cheese, celery, grapes and chutney 

Yorkshire cheddar and leek quiche 

Tuna nicoise

Cured meats and pickles

Beetroot gravadlax, dill and mustard cream

Apple and sage sausage roll with aioli

Salt and pepper prawn skewer, coriander and lime mayo

Pancetta, brie and onion tart

THE KNAVESMIRE MENU

£20.20 Per person

*If you would like to see our offering for a premium cold buffet option, please ask
for one of our sample menus and we can create a bespoke menu for your event.*

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