

EVERY SHOOT IS UNIQUE & THAT IS WHY WE CREATE BESPOKE, SEASONAL MENUS DESIGNED FOR YOU

ENJOY A MENU THAT IS PERFECT FOR YOUR DAY ON SET OR LOCATION

Our menus are colourful, healthy, seasonal and change daily.

We cater easily for all dietary requirements and alter menus accordingly.

Our meals can be served hot box or buffet style.

All of our menus come with eco friendly biodegradable crockery & cutlery included in the price.

If you have something specific in mind, ask and we can create it for you.

We can provide staff, crockery, cutlery, linen & glassware hire if you require.

There is a minimum of £250 + VAT per order



Everyday Delicious

£25 per person + delivery & VAT

This is our most popular option for keeping the crew happy on set.

Breakfast is a selection of hot breakfast sandwiches, yoghurt & fruit <u>or</u> overnight oats, fruit platter and a variety of pastries.

Lunch is in the format of a hot meat or hot vegan dish served with a side, a salad, a carb, bread and a dessert

Everyday Delicious Plus

£30 per person + delivery & VAT

You get everything that is on the Everyday Delicious menu with an addition of breakfast bagels, both yoghurt & fruit plus overnight oats options and granola bars.

For lunch, you get an additional side option and a choice of two desserts.

Showstopper Menu

£35 per person + delivery & VAT

You get everything that is on the Everyday Delicious menu with an addition of a breakfast special, breakfast bagels, yoghurt & fruit, overnight oats & granola bars

For lunch, you get an additional side and an additional salad and a choice of three desserts.

Bespoke Menus

If you require additional items, afternoon tea, snack station or a tea and coffee station, we can create a menu that is perfect for your shoot.



Example Menu

Breakfast

Hot Breakfast Sandwiches

Smoked Bacon / Sausage & Caramelised Onion / Vegan Sausage & Caramelised Onion /

Egg & Caramelised Onion

Yoghurt & Fruit / or / Overnight Oats

Danish Pastry Selection

Fruit Platter

Example Lunch One

Chicken & Herb Stew with Roasted Tomatoes & Toasted Pine Nuts / or / Pumpkin Rocket & Lemon Risotto

Served with

Salsa Verde Roast Potatoes Butterbean, Kale, Lemon & Semi Dried Tomato Salad Red Cabbage & Toasted Seeds Focaccia

Cherry Chocolate Brownie

Example Lunch Two

Slow Cooked Beef & Black Bean / or / Sweet Potato & Black Bean

Served with

Rainbow Rice Salad Guacamole & Nachos Haloumi & Pineapple Salad Crunchy Bread

Chocolate, Orange & Almond Cake



Example Menu

Breakfast

Hot Breakfast Sandwiches
Smoked Bacon / Sausage & Caramelised Onion / Vegan Sausage & Caramelised Onion /
Egg & Caramelised Onion
Smoked Salmon & Cream Cheese Bagel
Avocado, Semi Dried Tomato, Chilli & Lime Bagel
Yoghurt & Fruit
Carrot Cake Overnight Oats
Homemade Granola Bars
Danish Pastry Selection
Fruit Platter

Example Lunch One

Pork, Parsnip & Apple Stew / or / Parsnip & Apple Stew

Served with

Olive Oil Mashed Potato Hispi Cabbage & Chestnut Salad Carrot & Celeriac Slaw Creamy Leek Tart Baguette

Dolce De Leche Cake / Maple, Pecan & Butternut Squash Cake

Example Lunch Two

Harissa Spiced Roast Chicken / or / Harissa Spiced Roasted Vegetables & White Bean

Served with

Herbed Bulgar Wheat Roasted Tomatoes & Yoghurt Pea, Broccoli & Toasted Seeds Falafel & Coriander Pesto Flat Bread

Rose Carrot & Coconut Cake / Triple Chocolate Brownie



Example Menu

Breakfast

Hot Breakfast Sandwiches
Smoked Bacon / Sausage & Caramelised Onion / Vegan Sausage & Caramelised Onion /
Egg & Caramelised Onion
Smoked Salmon & Cream Cheese Bagel
Avocado, Semi Dried Tomato, Chilli & Lime Bagel
Yoghurt & Fruit
Tropical Cake Overnight Oats
Charcuterie Selection
Green Shakshuka
Homemade Granola Bars
Danish Pastry Selection
Fruit Platter

Example Lunch One

Chicken Miso & Coconut Curry / or / Vegetable Miso Coconut Curry

Served with

Rice Noodle Salad
Cucumber & Pickled Ginger Salad
Red Cabbage, Carrot & Toasted Sesame Salad
Vegetable Spring Rolls
Ginger & Soy Pork Tenderloin / or / Ginger & Soy Roasted Aubergine
Garlic Naan

Almond & Cherry Cookie / Triple Chocolate Brownie / Carrot & Walnut Cake

Example Lunch Two

Kale, Leek & Sausage Macaroni Cheese with Pecan Gremolata / or / Kale & Leek Macaroni Cheese with Pecan Gremolata

Served with

Smoked Paprika & Fennel Roasted Cauliflower Wedges Orange & Honey Chicken Skewers Green Bean Lentil & Mint Salad Roasted Garlic Cherry Tomatoes & Spinach Red Pepper & White Bean Dip & Crudités Focaccia

Courgette & Coconut Cake with Mascarpone & Greek Yoghurt Topping / Cherry Brownie / Lemon & Almond Drizzle



Service Style

All of our menus can be served hot box style, where the hot food comes individually portioned in hot boxes and the sides come in either individual bags or buffet style on eco friendly disposable platters.

Buffet style service with crockery, cutlery and hot lights are available at additional cost.

Delivery

Standard delivery is £15 per delivery. Standard delivery times are 8am-5pm.

Pre 8am delivery is charged at £20.

Post 5pm delivery is charged at £20.

Afternoon Tea from £10

Afternoon Tea starts from £10 per head. An example menu would be a sandwich platter, a choice of two small bites and a dip with crudites.

Tea and Coffee Station £4

A selection of teas, freshly brewed coffee, variety of milks, sugar & honey served with eco friendly disposable cups.

Additional Hot Breakfast Option

You can switch out breakfast sandwiches for a hot breakfast for £1.50 per head.

Hot breakfast includes:
Smoked Bacon
Butchers Sausages
Vegan Sausages
Mushrooms & Kale
Sticky Fried Cherry Tomatoes
Hash Browns