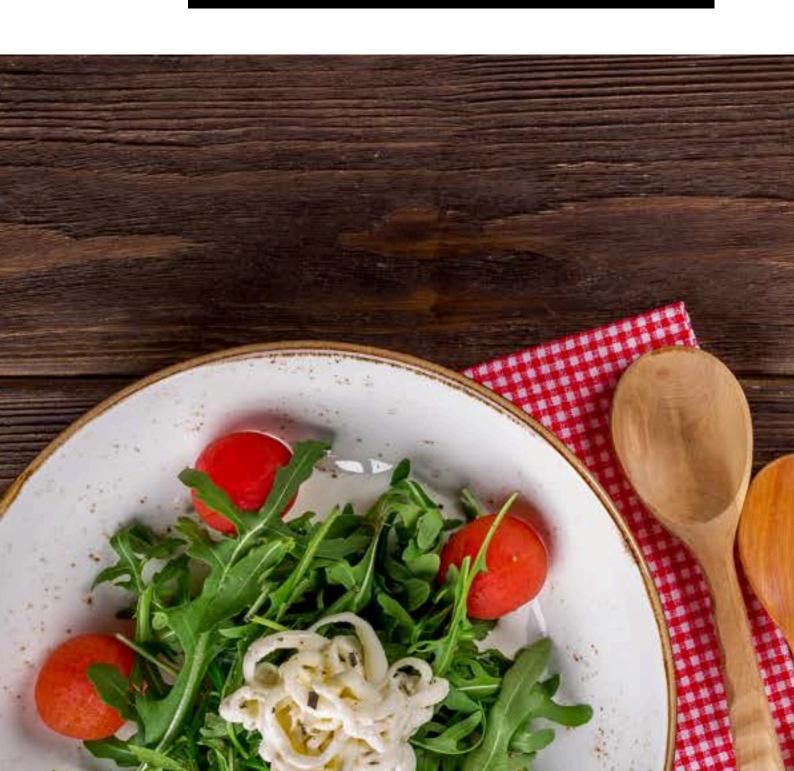


EVENT CATERING FOOD MENU





Refreshments

Sweet Treats

Breakfast

Wrap Platters and Artisan Rolls

Light Bites

Freshly Cooked Pizza

Hot Buffet

Afternoon Tea

Canapes

<u>Salad</u>

Packed Lunches

Boards and Platters

Snacks and Nibbles



REFRESHMENTS

Fairtrade English Breakfast Tea or Coffee

Minimum numbers of 5, price per person, per serving

Herbal and Fruit Tea Bags

Minimum numbers of 5, price per person, per serving

Still or Sparkling Water (75cl)

4 glasses per bottle

Fairtrade Orange Juice (1 litre)

5-6 glasses per bottle

Apple or Cranberry Juice (1 litre)

5-6 glasses per bottle

£2.00 per serving

Add biscuits for £0.90

£2.00 per serving

Add biscuits for £0.90

£2.50 per bottle

£2.95 per bottle

£2.95 per bottle



SWEET TREATS

(portion 2)

Wrapped Traybakes £2.25 (V)/(V+)/(GF) available on request Sliced Loaf Cake £2.00 Lemon (V)/Ginger (V)/Carrot (GF) Sweet Muffins (V) £2.50 Sweet Muffins (GF) £3.50 Bite-sized Muffins (V) £1.50 Traybake Bite Selection £1.50 Mixed Doughnuts (V) £1.50 Bavarian Pretzel (V) £1.75

Biscuits (2 pack) (V) £0.90

LARGE CUTTING CAKES

Serves 16 £38.00 Lime & Coconut (V+) (DF) (GF) Banana & Cinnamon (V+) (DF) (GF) Victoria Sponge (V) Chocolate (V) Carrot (V)

Glazed Caramel Filled Doughnuts £2.50 Caramel Churros & Chocolate Dip (V) £2.50

Lemon Zest Cookies (V+) (GF) (DF) £0.90

Vegetarian (V) Vegan (V+) Gluten Free (GF) Dairy Free (DF)





BREAKFAST

Fresh Fruit & Yoghurt Pots (V+) (DF) (GF) £2.50

Overnight Oats with Fruit (V+) (DF) £2.50

Sliced Fresh Fruit (V+) (DF) (GF) £2.50

Whole Fruit (V+) (DF) (GF) £1.00

Crispy Bacon Stottie £3.50

Cumberland Sausage Stottie £3.50

Vegan Sausage Stottie (V+) (DF) £3.50

Danish Pastry (V) £2.00

Croissant with Butter & Jam (V) £2.00

Fruit Filled Vegan Croissant (V+) (DF) £2.00

Mini Danish Pastry (V) £1.50

DRINKS

Fairtrade English breakfast tea or coffee £2.00 Minimum numbers of 5, price per person, per serving

Selection of herbal and fruit tea bags £2.00 Minimum numbers of 5, price per person, per serving

Still or sparkling water (75cl) 4 glasses £2.50 Orange/Apple/Cranberry (1L) 5-6 glasses £2.95

Vegetarian (V) Vegan (V+) Gluten Free (GF)
Dairy Free (DF)



ARTISAN ROLL PLATTER

£6.50pp (GF £6.95)
Recommended minimum 5
One loaded artisan roll,
cut into halves, per
person.

Artisan bread rolls filled with meat, vegetarian and vegan fillings. Served with root vegetable crisps.

WRAP PLATTER

£4.95pp (GF £5.25) Recommended minimum 5 One loaded wrap, cut into halves, per person.

Tortilla wraps filled with meat, vegetarian & vegan fillings.

Back to Main

Menu page

-)



HANDMADE LIGHTBITES

Introducing our Light Bites, the perfect addition to your Artisan Roll or Wrap Platter.

Marinated Chicken Kebab

Skewer (GF) (DF)
Chicken breast marinated in

Chicken breast marinated in Indian spice, oven roasted served with yogurt

Cheese & Tomato Quiche (V)

Pastry case filled with egg, milk tomato and a local Northumberland cheese

Ham, Mushroom Tomato Quiche

Pastry case filled with egg, milk, tomato, mushroom, ham and a local Northumberland cheese

Mini Steak & Ale Pie
Tender diced beef slow
cooked in a thick ale gravy
inside a crisp rich pastry case

Bruschetta Ciabatta (V+)

Topped with diced tomato, red onion, peppers, basil, and rocket balsamic drizzle

Portion of Sliced Fruit (V+) (GF)

Sliced seasonal fruit

Handmade Sausage roll

Handmade sausage meat, with pork, chorizo and diced apples lightly seasoned and rolled in crisp puff pastry

Vegetarian (V) Vegan (V+) Gluten Free (GF) Dairy Free (DF)

£2.50 each (minimum 5)

Back to Main Menu page

Tomato basil mozzarella skewers (V) (GF)

Cherry tomato, basil leaf, and buffalo mozzarella on a skewer with a drizzle of basil oil

Lamb Kofta Skewer (GF) (DF)

Minced lamb, fresh mint, chillies, garlic, seasoning, & a blend of authentic herbs and spices. Skewered and slow cooked. Served with minted yoghurt dip

Panko Squid Stick

Crispy panko squid stick served with a sweet chilli dipping sauce

Vegetable Samosa (V+)

Diced curried vegetables inside a crisp pastry case served with a minted yoghurt dip

Glazed Filled Doughnuts (V)

Chocolate & vanilla glazed filled doughnuts

Caramel Churros (V)

Delicious dessert filled with rich caramel sauce, and served with chocolate sauce

Sweet Muffins (V)

Chocolate, caramel and fruit filled muffins



LIGHTBITES

Pakora (V+)

Onion Bhaji (V+)
Falafel (V+) (GF)
Crudités & Dips (V+) (GF)
Olives (V+) (GF)
Vegetable Spring Roll (V+) (DF)
Flatbreads & Hummus (V+) (DF)
Tikka Chicken Skewer (GF) (DF)
Sausage Roll
Prawn Crackers & Sweet Chilli Dip
Cherry Tomato Bowl (V+) (GF) (DF)
Mixed Doughnuts Traybake Bites
Bite-sized Muffins (V)

£1.50 each
A bitesize portion
per person

Vegetarian (V) Vegan (V+) Gluten Free (GF)
Dairy Free (DF)





FRESHLY COOKED PIZZA

£11.00 per pizza

Veg-a-Roma (V)
Cheese and Tomato (V)
Chicken Tikka
Ham & Mushroom
Pepperoni, Chorizo and Honey
Sticky BBQ Jackfruit (V+)

We recommend half a pizza per person.

Gluten Free available on request.





HOT BUFFET MENU

Vegetable Chilli (V+) (GF)
Served with Basmati Rice
Chicken Tikka
Served with Basmati Rice

Paneer Tikka (V) (GF)
Served with Basmati Rice
Vegetable Lasagne (V)
Served with Garlic Bread
and a Salad Leaf Garnish
Beef Lasagne
Served with Garlic Bread

Served with Garlic Bread and a Salad Leaf Garnish

Crispy Cantonese Chicken Katsu Curry
(Vegetable Gyoza Available)
Served with Jasmine Rice or Noodles
Crispy Cantonese Chicken & Sweet Soy
(Crispy Tofu Available)
Served with Jasmine Rice or Noodles
Sweet Chilli Tempura King Prawns
Served with Jasmine Rice or Noodles
Shredded Chicken Chilli (GF)
Served with Basmati Rice

*Service costs are not included. Total amount will be confirmed when final numbers are received. Options depend on event location due to requiring space for hot plates

Vegetarian (V) Vegan (V+) Gluten Free (GF)
Dairy Free (DF)



AFTERNOON TEA

Selection of Finger Sandwiches with Tea or Coffee

3 items £8.00pp Full selection £12.95pp

Sausage Roll

Standard Selection

Beef & Ale Pie

Sweet

Savoury

Salted Caramel Profiterole (V) Blueberry Scone & Lemon Cream (V) Fresh Fruit Tart (V+)

Vegan Selection (V+)

Savoury

Vegan Sausage Roll (V+) Mexican Mixed Bean Slice (V+) Sweet

Red Velvet Cake (V+) Raspberry Oaty Bar (V+) Chocolate Orange Cake (V+)

Gluten Free Selection (GF)

Savoury

Cajun Chicken Skewer (GF) Sweet Potato Falafel (GF)

Sweet

Persian Flapjack (GF) Fruit Scone with Cream (GF) Chocolate Brownie (GF)

Vegetarian (V) Vegan (V+) Gluten Free (GF) Dairy Free (DF)



CANAPES

3 options £7.95 5 options £10.95 7 options £13.95

Sweet

Lemon & Liquorice Pie (V)
Chocolate Dipped Strawberries (V)
Mini Brownies (GF) (V)

Meat

Mini Beef Wellington Parma Ham, Goats Cheese & Rocket Bites Chicken & Spring Onion Tart

Fish

Chilli Mango Prawns (DF)
Crispy Fried Thai Fishcake (DF)
Smoked Salmon & Cream Cheese Crostini

Vegetarian

Sun Blushed Tomato & Mozzarella Skewer (V)
Pea & Parmesan Arancini Balls (V)
Beetroot Wafer & Whipped Goats Cheese (V)
Whipped Feta & Olive Tapenade (V)
Mini Onion Bhajis (V+)
Mini Pakora (V+)
Mini Falafel (GF) (V+)

Canapés can be made gluten free or vegan on request. Please ask the Booking Team for more details .

Vegetarian (V) Vegan (V+) Gluten Free (GF)
Dairy Free (DF)



FRESHLY MADE SALAD SELECTION

Mixed Baby Leaf Salad, Freshly Baked Bread Rolls and a choice of two Handmade Fresh Salads from:

£5.95 per person (min 10)

MIXED BABY LEAF SALAD WITH CHEFS CHOICE OF TWO FROM:

Quinoa & Roasted Vegetable (V+) (GF) (DF)

Spinach, Beet & Goats Cheese (V) (GF)

Red Slaw (V+) (GF) (DF)

Kale, Chicken & Caesar Salad

Feta & Sun Blushed Tomato Salad (V) (GF)

Asian Cucumber (V+) (GF) (DF)

Hummus, Falafel & Roasted Vegetable (V+) (GF) (DF)

Super Green Pesto (V+) (DF)

Harrisa Spiced Chickpea & Halloumi (V) (GF)

*Please note you will receive a selection of the above salads.

Vegetarian (V) Vegan (V+) Gluten Free (GF)
Dairy Free (DF)



PACKED LUNCH

Standard packed lunch £6.25

Sandwich
500 ml still water
Apple
Packet of crisps
2-finger Kit-Kat

Gluten-free packed lunch £6.75

Sandwich 500 ml still water Apple Proper Corn popcorn Mrs Crimble's coconut macaroon

Vegan packed lunch £6.75

Sandwich 500 ml still water Apple Proper Corn popcorn Nakd bar

Vegetarian (V) Vegan (V+) Gluten Free (GF)
Dairy Free (DF)





BOARDS AND PLATTERS

£27.00 Serves approx. 4-5 people

Ploughman's Cheese Board (V)

Mix of local and continental cheeses, complimented with grapes, celery, crackers and chutney.

Mediterranean Platter (V+) (DF)

Selection of Mediterranean vegetables marinated in garlic, herbs and olive oil, roasted and served with toasted flatbreads and hummus.

Charcuterie Board (DF)

Parma ham, salami, pastrami and marinated chicken complemented with balsamic oils and ciabatta breads.

Mezze Board (V+) (DF)

Olives, sundried tomatoes, grapes, cherry tomatoes, garlic hummus, red chilli hummus, beetroot hummus, flatbread, olive oil, basil pesto.

Vegetarian (V) Vegan (V+) Gluten Free (GF)
Dairy Free (DF)



SNACKS AND NIBBLES

Great as a side for a meeting or to complement a meal. Prices are per person, per portion. Minimum 5 portions.

Salted Crisps (V+) £0.50

Root Vegetable Crisps (V+) £0.75

Prawn Crackers & Sweet Chilli Dip (DF) £1.50

Onion Bhaji (V+) £1.50

Pakora (V+) £1.50

Falafel (V+) (GF) £1.50

Crudités & Dips (V+) (GF) £1.50

Olives (V+) (GF) £1.50

Vegetable Spring Roll (V+) £1.50

Flatbreads & Hummus (V+) £1.50

Tikka Chicken Skewer (DF) (GF) £1.50

Mixed Doughnuts (V) £1.50

Traybake Bites £1.50

Bite-sized Muffins (V) £1.50

Vegetarian (V) Vegan (V+) Gluten Free (GF)
Dairy Free (DF)

BOOKING TERMS AND CONDITIONS

If you'd like to book catering for your event, please fill in the **Booking Form**. Please note we cannot accept bookings without this being completed.

If you would like to pop an enquiry in please fill in the **Enquiry Form**.

If you would like to discuss your requirements in more detail, please call our friendly team on **0191 208 6363**.

Please note:

- Our minimum spend per delivery is £25.
- Any catering booked outside of normal business hours, which are 8.00am - 5.00pm, Monday to Friday, will be subject to extra charges.
- We endeavour to deliver as close as possible to your requested time, however we do sometimes have to deliver up to 45
- minutes prior to your event, therefore please ensure we will have access.
- If your order includes items which are missing or incorrect, please notify us on the day of your event so that the items can be
- replaced or a refund issued. Unfortunately, we are unable to issue refunds if the issue is not raised on the same day.
- Please note all items must be replaced into the crates provided and should be available for collection (we aim to do this within 24 hours). You must advise if a collection location will be different to the delivery location. A £25 charge will be applied if items are not repacked.
- If you or a guest has a food allergy or special dietary requirement and would like detailed information on ingredients used in our menus, please call us on 0191 208 6363. We also provide a **Wellbeing Portal** which lists various allergens in our menus.

Please ensure you read our full T&C's located <u>here</u> before you place a booking.