



2026/2027

COLD BITES / NO PLATES.

MENU

CATCH.

TERRYAKI SALMON STICK
WITH SWEET, SOY SESAME GLAZE

KING PRAWN & MANGO STICK
WITH THAI SATAY DIP

CRAB & AVOCADO SLIDERS
WITH SRIRACHA

VIETNAMESE PRAWN RICE PAPER ROLLS
WITH SOY DIP

FLAME.

NYC PASTRAMI SLIDER
WITH GHERKINS & EMMENTAAL

INDIAN SPICED CHICKEN STICK
WITH POMEGRANATE RAITA

BEEF CARPACCIO CROSTINI
WITH ROCKET, TRUFFLE & PARMESAN

CHICKEN CAESAR LETTUCE CUP
WITH CROUTONS & QUAIL EGG

ROOTS.

GREEK SALAD CUPS
MARINATED FETA, TOMATOES, OLIVES

CAPRESE SALAD CONE
BOCCONCINI, SUNDBLUSHED TOMATOES, BASIL

WHIPPED RICOTTA CROSTINI
THYME, HONEY & PISTACHIO

VIETNAMESE RICE PAPER ROLLS
WITH SOY DIP



2026/2027

HOT BITES / NO PLATES.

MENU

FLAME.

LAMB KOFTE
WITH MINT TZATZIKI

STICKY KOREAN CHICKEN BITES
GLAZED IN GOCHUJANG, SESAME SEEDS, & SCALLION

BEEF SLIDERS
WITH EMMENTAAL, GHERKINS, DIJONNAISE

CHORIZO & HALLOUMI SKEWERS
WITH SUNDRIED TOMATO

CATCH.

TEMPURA PRAWN
LIME, CHILLI, SOY DIP

FISH FINGER SLIDER
TARTARE SAUCE

PIL PIL KING PRAWN STICK
& AIOLI

SALT & PEPPER SQUID CUP
WITH AIOLI

ROOTS.

ONION BAHJI CUPS
WITH MANGO CHUTNEY & RAITA

FALAFEL & HOUMOUS CUPS

MISO-GLAZED CAULIFLOWER BITES
CRISPY ONION, & TAHINI

HALLOUMI SLIDER
ROCKET, GHERKIN & SRIRACHA



2026/2027

BITES / NO PLATES.
SMALL PRINT.

MENU

KIDS.

4 BITES / £14.50 PR HD

COLD.

CRUDITES & HOUMOUS POT
CHARCUTERIE CONE
CHICKEN SKEWER WITH PESTO
FINGER SANDWICH SELECTION

HOT.

CHICKEN GOUJON CONE
PENNE & POMODORRO
MINI SAUSAGE CONE
SIMPLE BEEF SLIDER

INFO.

MINIMUM SPEND OF £450 FOR A DELIVERY
OF PRE PREPARED FOOD FOR CLIENT TO FINISH

MINIMUM SPEND OF £875 FOR AN ON SITE CHEF SERVICE

PLATES.

4 PLATES / £16.50 PR HD
6 PLATES / £20.50 PR HD
8 PLATES / £24.50 PR HD
12 PLATES / £28.50 PR HD

ADDITIONS.

EXECUTIVE CHEF – HOLLY SUGARS
£225 (3HRS) + £65 EVERY HOUR EXTRA

ON SITE CHEF
£150 (3HRS) + £45 EVERY HOUR EXTRA

WAITER
£20 PR HR