



2025/2026

COLD BITES / PLATES.

# MENU

MONDAY.

STICKY CITRUS BAKED CHICKEN BREAST

ROAST BUTTERNUT SQUASH, SPRING ONION & CHICKPEA SALAD

LEAF SALAD, CHERRY TOMATOES, CUCUMBER & A FRENCH VINAIGRETTE

ROAST HARRISA NEW POTATO SALAD WITH LUXURY MAYO

CRUNCHY GREEN BEAN SALAD, HAZELNUT & ORANGE DRESSING

PANZANELLA SALAD

BULGHUR WHEAT TABBOULEH WITH POMEGRANATE & FRESH HERBS

DECADENT CHOCOLATE BROWNIES

LEMON DRIZZLE SLICES

FRESH FRUIT PLATTER

TUESDAY.

PERI PERI CHICKEN WITH ROASTED RED PEPPERS

MIXED BEAN SALAD

FETA, CORN & AVO SALAD

NICOISE SALAD, POTATOES, OLIVES, GREEN BEANS, TOMATOES, & BOILED EGG

ORZO WITH SUNBLUSHED TOMATOES

SPICED CHICKPEA, HARISSA & CARROT SALAD

LEAFY GREEN SALAD WITH FRENCH VINAGRETTE

DECADENT CHOCOLATE BROWNIES

BANANA BREAD SLICES

FRESH FRUIT PLATTER



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# MENU

WEDNESDAY.

LEMON & HERB CHICKEN

CHICKPEA, MARINATED FETA, & FRESH HERB SALAD

LEAFY GREEN SALAD WITH A FRENCH VINAIGRETTE

BASMATI RICE WITH LIME & CORIANDER

TOMATO, RED ONION & OLIVE SALAD

COUS COUS WITH BUTTERNUT SQUASH & POMEGRANATE

RADISH, SUGAR SNAP, PEA & SOURDOUGH PANZANELLA WITH  
FRENCH DRESSING

DECADENT CHOCOLATE BROWNIES

BLUEBERRY MUFFINS

FRESH FRUIT PLATTER

THURSDAY.

INDIAN SPICED CHICKEN

CHEDDAR & RED ONION TART

LEAFY GREEN SALAD WITH BALSAMIC AND OIL

BEETROOT, CARROT & ORANGE SALAD

ROOT VEG SPICY SLAW

ROAST SWEET POTATO SALAD & CHICKPEA SALAD,  
TAHINI & POMEGRANATE

PEARL BARLEY SALAD WITH ROASTED BUTTERNUT  
SQUASH, PUMPKIN SEEDS & SPRING ONIONS

DECADENT CHOCOLATE BROWNIES

CARROT CAKE MUFFINS

FRESH FRUIT PLATTER



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# MENU

FRIDAY.

ZA'ATAR CHICKEN WITH POMEGRANATE

FALAFEL WITH HOUMOUS & POMEGRANATE

CRUNCHY LEAFY GREEN SALAD WITH FRENCH VINAIGRETTE

GREEK SALAD WITH MARINATED FETA

QUINOA TABBOULEH WITH FRESH HERBS, CUCUMBER, MINT,  
DRIED APRICOTS & TOASTED FLAKED ALMONDS

ROAST SWEET POTATO SALAD, BLACK BEAN & CORN SALAD

TOMATO, WATERMELON, FETA & PISTACHIO SALAD

DECADENT CHOCOLATE BROWNIES

BANANA AND CHOCOLATE MUFFINS

FRESH FRUIT PLATTER



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COLD BITES / PLATES.  
SMALL PRINT.  
MENU

PLATES.

£26.50 PR HD

DRINKS.

£3 PR HD

SELECTION OF SOFT DRINK CANS  
WATER  
SPARKLING WATER

ADDITIONS.

DELIVERY  
ENQUIRE WITH POSTCODE

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

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

WAITER  
£20 PR HR

INFO.

MINIMUM SPEND OF £350 FOR A DELIVERY OF PRE PREPARED FOOD  
DELIVERED IN PLATTER BOXES

MINIMUM SPEND OF £775 FOR AN ON SITE CHEF SERVICE