



On Location Menu

Winter 2019

Breakfast

(Minimum 20 people)

Breakfast Rolls

Dry cured back bacon or English breakfast sausage,
scrambled free range eggs, Viennese rolls,
Heinz ketchup / HP brown sauce

Full English

English breakfast sausage, dry cured back bacon,
scrambled free range eggs,
oven roasted tomatoes, roasted Portobello mushrooms,
Heinz Baked Beans, Artisan baguette

Add Ons

Pot

Natural yoghurt, smashed berries

Porridge (h / vegan)

Gluten free oats, orange blossom honey, soya milk

Viennoiserie

Croissant, pain au chocolat, pain au raisin

bread & honey

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Menu 1

Black Angus Lasagne (h)

Slow cooked beef ragù, San Marzano tomatoes, basil, Reggiano Parmesan

Vegetable Lasagne (h)

Grilled aubergines, courgettes, Datterini tomato fonduta, tallegio

Rocket Salad (gf)

Aged balsamic, artichoke hearts, roast tomatoes, Nocellara olives

Tiramisu Pot

Espresso, sponge fingers, cocoa, unpasteurised mascarpone, whipped cream

Minimum 20 people per menu



bread & honey

Menu 2

Shepherd's Pie (h, gf)

Blackface lamb, meat liquor, Maris Piper potato crust, green peas, mint

Cauliflower Cheese Rarebit (h)

Colman's English mustard, stout, Montgomery cheddar, Lea & Perrin's

Winter Greens (h, gf)

Lemon, Cornish sea salt, cold press Arbequina olive oil

Chocolate Fudge Brownie

Sea salt caramel, crème fraîche

Minimum 20 people per menu



Menu 3

Thai Penang Red Curry (h, gf)

Beef shin, coconut milk, galangal, kaffir lime leaves, coriander, Holy basil

Thai Green Vegetable Curry (h, gf)

Aubergine, green chilli, sugar snaps, kaffir lime leaves, coconut milk, coriander

Fragrant Rice (h, gf)

Basmati rice, red chilli, jasmine, star anise

On the Side – Sriracha, Lime Wedges, Holy Basil

Mango Panna Cotta

Biscotti, smashed mango, Ivy Farm cream

Minimum 20 people per menu

Menu 4

Butter Chicken Makhani (h, gf)

Simmered tomatoes, turmeric, strained yoghurt, grilled Romano peppers

Chana Dahl (h, gf)

Navarrico chickpeas, spinach, garam masala, green Birdseye chilli

Fragrant Rice (h, gf)

Basmati rice, cardamom, cloves

On The Side – Poppadums, Lime Pickle, Mango Chutney, Raita

Chocolate Mousse

Amedei Chocolate, Devonshire whipped cream

Minimum 20 people per menu

Menu 5

Veal Ragù (h, gf)

Slow pot roast ragù, San Marzano tomatoes, meat juices, parsley, Reggiano parmigiana

Potato Gnocchi

Sautéed, Arbequina olive oil, fine herbs, Cornish sea salt

Winter Salad (gf)

Roasted roots, beetroot, pumpkin seeds, sourdough croutons, rapeseed vinaigrette

Black Forest Trifle

Chocolate custard, sponge, griottine cherries, unpasteurised mascarpone, cherry jelly, cocoa nibs

Minimum 20 people per menu

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Winter 2019

Afternoon Tea

(minimum 20 people per menu)

Artisan Baguettes & Ciabatta

Please note, one baguette / ciabatta per head

Crayfish Cocktail & Pea Cress

Treacle Roasted Ham & Dijon Mustard

Clarence Court Egg Mayonnaise & Baby Watercress

Montgomery Cheddar & Branston

Hummus & Piquillo Pepper

Prosciutto, Rocket & Pesto

Chicken Caesar, Ortiz Anchovy Mayonnaise

Ortiz Tuna Mayonnaise

Baked Potatoes (h)

Spunta, Sea Salt

Choice of one filling:

Pulled treacle gammon & homemade piccalilli

Chilli con carne ragu, chipotle & coriander

Smoked haddock & Montgomery cheddar rarebit

Warm salt beef & beetroot horseradish chrain

Aubergine 'Imam Bayildi', spices, Tashkin mint