

# Corporate



From bespoke breakfast's to exquisite 3 course meals, we offer it all, browse through our menus to find a offering to suit any or all corporate occasions - don't see anything that suits your requirements please contact us and we can create something unique just for you.

# — Breakfast —

## Breakfast Baps

**(2 choice)** £5.95 each

**(3 choice)** £6.95 each

Bacon  
Sausage  
Egg  
Mushroom



## Full English (Plated)

£14pp

Bacon  
Sausage  
Egg  
Beans  
Toast  
Hash Browns  
Mushrooms



Unlimited Tea and coffee

£3.50pp

# Breakfast Buffet & Boxes



## Continental

**Starting from £12PP**

Miniature baked pastry selection

Selection of artisan breads, butter and jam

Season Fruit

Selection of mild cheese

Yogurt & crunchy Granola with berry compote

## Charcuterie

**Starting from £13PP**

Selection of cured meats

Selection of cheeses

Selection of artisan breads

Selection of marinated olives

Crudités & Humus

Mixed nuts and dried fruit

## Premium Breakfast

**Starting from £16PP**

Smoked salmon and cream cheese bagel

Almond coissant

Season Fruit Selection

Blueberry Muffin

Greek Yogurt and honey with crunchy granola

# Buffets

STARTING AT £18 PP

## Sandwiches

- Smoked salmon and dill crème fraiche
- Atlantic prawn and Marie rose sauce
- Wiltshire ham and sun dried tomato chutney
- Coronation chicken and rocket
- Roast beef and horseradish
- Cucumber and cream cheese (v)
- Free range egg mayonnaise with watercress (v)
- Mature cheddar cheese with tomato chutney (v)
- Brie and cranberry(v)

## Savouries

- Assorted chicken skewers- plain or satay
- Sausage rolls with mustard
- Honey and mustard sausages
- Local farmhouse pork pie
- Scotch eggs
- Tiger prawns with a Marie rose dip
- Mini Yorkshire puddings and roast beef
- Spicy potato wedges with sour cream dip (v)
- Assorted vegetarian bruschetta (v)
- Pizza slices (v)
- Assorted pittas, crudités and dips (v)
- Meat or vegetable samosas (v)
- Meat or vegetable spring rolls (v)

## SALADS

- Greek salad
- Cesar Salad
- Traditional Italian Salad
- Mediterranean veg salad

## Sweets and Cake

Currant scones with preserve and clotted cream - Chocolate sponge - Flapjack's - Coffee and walnut cake - Victoria sponge cake - Chocolate brownies - Lemon posset with vanilla Chantilly cream - Mini pavlova with seasonal fruits



# Lunch Boxes

Our individually boxed picnic lunches offer a curated selection from our Ultimate Buffet Menu, thoughtfully portioned and beautifully packaged for each guest. Perfect for corporate gatherings they combine convenience with delicious variety.



## Picnic Lunch

**STARTING AT £16pp**

### **Sandwiches: choose two fillings from:**

Smoked salmon and dill crème fraîche

Atlantic prawn and marie rose sauce

Wiltshire ham and sun-dried tomato chutney

Coronation chicken and Rocket

Roast beef and horseradish

Cucumber and cream cheese(v)

Free range egg mayonnaise and watercress(v)

Brie and cranberry(v)

Mature cheddar cheese and sun-dried tomato chutney(v)

### **Savouries: choose three items from:**

Chicken Skewers

Honey & mustard cocktail sausage

Farmhouse pork pie

Mini Quiche

Scotch egg

Salad pot with dressing

### **Sweet Treat: Choose one from:**

Chocolate Sponge

Victoria sponge

Flapjack

Chocolate Brownie

Fruit Tart

Shortbread biscuits

# — Afternoon Tea —

## Box

**STARTING AT £22.00PP**

### **Sandwiches**

Choose 3 fillings from:

Smoked salmon and dill crème fraîche

Atlantic prawn and marie rose sauce

Wiltshire ham and sun-dried tomato chutney

Coronation chicken and Rocket

Roast beef and horseradish

Cucumber and cream cheese(v)

Free range egg mayonnaise and watercress(v)

Brie and cranberry(v)

Mature cheddar cheese and sun-dried tomato chutney(v)

### **Savouries**

Choose 1 from:

Homemade sausage rolls

Individual pork pies

Scotch eggs

Cheese custard tarts

Mini bruschetta with tomato and basil(v)

Spinach and ricotta filo parcel(v)

### **Sweet Treats**

Yogurt or currant scones with Jam and clotted cream

Choose 3 from:

Macaron

Individual Victoria sponge cake

Salted caramel profiteroles

Chocolate éclair

Chocolate brownie

Lemon posset with vanilla Chantilly cream

Fresh fruit tart

Shortbread biscuit

Mini pavlova with seasonal fruit

# — Afternoon Tea — Buffet

**STARTING AT £24.95PP**

## **Sandwiches**



- Smoked salmon and dill crème fraîche
- Atlantic prawn and marie rose sauce
- Wiltshire ham and sun-dried tomato chutney
- Coronation chicken and Rocket
- Roast beef and horseradish
- Cucumber and cream cheese(v)
- Free range egg mayonnaise and watercress(v)
- Brie and cranberry(v)

Mature cheddar cheese and sun-dried tomato chutney(v)

## **Savouries**



- Homemade sausage rolls
- Individual pork pies
- Scotch eggs
- Cheese custard tarts
- Mini bruschetta with tomato and basil(v)
- Spinach and ricotta filo parcel(v)

## **Sweet Treats**



- Yogurt or currant scones with Jam and clotted cream.
- A selection of macarons
- Individual Victoria sponge cake
- Salted caramel profiteroles
- Chocolate éclairs
- Chocolate brownies
- Lemon posset with vanilla Chantilly cream
- Fresh fruit tarts
- Shortbread biscuits
- Mini pavlova with seasonal fruit,

# Grazing Table & Boxes

We offer stunning grazing tables and boxes, filled with an abundant selection of artisan cheeses, cured meats, fresh fruits, antipasti, and baked goods—ideal for creating a relaxed, social dining experience that looks as good as it tastes.



## Grazing Table

**STARTING AT £18 pp**

Selection of artisan breads

Selection of crackers and breadsticks

Selection of cheeses

Chutneys

Selection of cured meats

Selection of pickles & antipasti

Crudités

Roasted Vegetables with balsamic glaze

Falafel

Selection of dips

Nuts and dried fruit

Seasonal fresh fruit

Chocolate covered nuts and pretzels

## Grazing Box

**STARTING AT £14 pp**

Selection of crackers and breadsticks

Selection of 3 cheeses and chutney

Selection of cured meats

Selection of pickles & antipasti

Crudités and hummus dip

Nuts and dried fruit

Fresh fruit

Chocolate covered nuts and pretzels

**\*Vegetarian & vegan variations available\***

# Canapes

STARTING AT £8PP for selection of 3

Chicken liver pâté, onion marmalade, toasted brioche

Cumberland sausage & apple skewers

Duck, ginger spring roll

Chicken satay, peanut dip

Goats cheese mousse with cucumber and chives on a crisp bread (v)

Mozzarella balls with cherry tomatoes(v)

Smoked salmon croute, caviar

Thai fish cake, sweet chilli dip

Smoked haddock fritters

Deep fried brie, sesame seeds

Heritage tomato jam with basil on toasted bruschetta (v)

Burger sliders

Chicken burger sliders

Chicken Kebab skewers  
-satay dip

Vegetable Kebabs

Fish & chips  
- tartare, mushy p

Cheese on toast (V)

Cauliflower wings  
-BBQ (V)

Boneless chicken wings  
-BBQ

Mac and cheese bites  
- tomato salsa

Curried prawn skewer  
- Mango chutney



# Sharing Boards

STARTING AT £45 PP

## VEGGIE BOARDS

### TO INCLUDE -

BBQ butternut squash, vegetable & tofu kebabs, tempura Mediterranean vegetables, roasted red peppers, grilled artichokes, olives, feta, tabouleh salad, beetroot hummus, ciabatta and flatbreads.



## FISH BOARDS

### TO INCLUDE -

Smoked salmon, Garlic & chilli king prawn skewers, fish cakes and Butty Bach battered cod goujons, calamari, toasted ciabatta & flatbreads, roasted red peppers, olives, artichokes Romanesco and lemon aioli



## MEAT BOARDS

### TO INCLUDE -

Yoghurt spiced chicken skewers, Tabouleh, grilled aubergines with olive oil, roasted red pepper, hummus and lamb kebabs, Serrano ham, chorizo, salami, mortadella, beetroot hummus, marinated artichokes and olives with ciabatta & flatbread



# Formal Menu

From £45pp

2 & 3 course options

## Starters

Your own choice of soup-fresh bread roll

Smooth chicken liver pâté, fruit chutney, toasted sour dough

Caramelised onion and goats cheese tartlet, basil pesto, baby leaves (v)

Brushcetta, chargrilled vegetables, mozzarella, fresh herbs

Prawn & smoked salmon salad, Marie Rose sauce, brown bread & butter

## Mains

Roast sirloin of beef, Yorkshire pudding, potato fondant, rich gravy

Roasted chicken breast, crushed new potatoes, mushroom & madeira jus

Slow braised shoulder of lamb, dauphinoise potato, rosemary and redcurrant jus

Sweet potato and spinach wellington, courgette Provençale(v)

Beef Wellington, red wine & Madeira jus, sweet potato butternut squash terrine, vine tomato (supplement)

Roast rack of pork, garlic & rosemary, calvados jus

## Desserts

Sticky toffee pudding - butterscotch sauce & vanilla cream

Vanilla crème brûlée - chocolate & shortbread biscuits

Baileys cheesecake - coffee crème anglaise & dark chocolate

Traditional apple pie, cream or custard

# Fish & Chips

Starting at £16 per person

mushy peas - gravy - curry sauce

Cider beer battered  
fresh fish & chips

all you need to decide on is the  
side:

mushy peas - gravy - curry sauce



# Wood fired Pizza

Starting at £17 per person

Standard Pizza Menu:

Margherita - Pepperoni- Meat Feast- BBQ  
Chicken- Spicy Vegetable  
- Ham & Pineapple -  
Chicken, Bacon & Mushroom  
or Choose your own.



# Big Pan's

Starting at £20pp

**Paella** - chicken and chorizo paella served with crusty bread

**Thai curry** – red or green, served with rice and Thai prawn crackers

**Chicken Curry** - served with rice, naan or poppadum's and pickles

**Italian Meatballs** - served with pasta & crusty garlic bread

**Chilli** - served with rice, tortilla chips, guacamole, salsa and sour cream



# Hog Roast



## **Hog Roast Baps** Starting at £12 pp

crusty bread, apple sauce, sage and onions  
stuffing, gravy

## **Hog Roast Buffet**

Slow roasted Hog Roast with crusty bread roll  
Pick your sides:

Garlic & Rosemary Crunchy Potatoes  
Mediterranean Salad  
Creamy Coleslaw  
Roasted Veg  
Mac and Cheese

# — Street Food —

From £17pp

## PICK YOUR MAIN

**Bigmouths burger**

**Gourmet hot dogs**

**Fried Chicken**

**Pulled beef brisket**

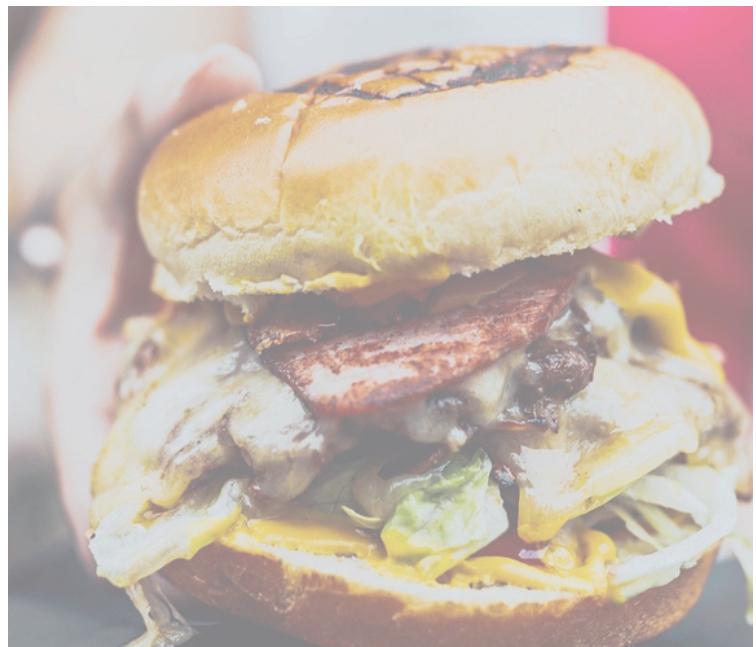
**Chicken tikka kebab**

**Loaded Fries**

**Tacos**

**Burritos**

**Jerk chicken**



## PICK A SIDE

**Skin on fries**

**Curly fries**

**Mac & cheese**

**Nachos**

**Asian slaw**

**Potato & chive salad**

**Mixed salad leaves**

**Tomato & mozzarella salad**

**Garlic & rosemary roasted potatoes**

**Hash brown bites**

**Dirty corn on the cob**



### **Breakfast**

Breakfast Baps (2 fillings) - £5.95pp

Breakfast Baps (3 fillings) - £6.95pp

Full English breakfast (plated) - £14pp

### **Breakfast Buffet & Boxes**

Continental - £12pp

Charcuterie - £13pp

Premium Breakfast - £16pp

### **Ultimate Buffet**

£18pp

Selection of sandwiches (3 fillings)

2 Savoury Items & salted crisps

1 salad

2 sweet/ cake items

£22pp

Selection of sandwiches (4 fillings)

3 Savoury items & selection of crisps

1 salad

3 sweet/ cake item

additional choices £2pp per choice



### **Afternoon Tea Box**

3 flavour sandwich fillings, 1 savoury item,  
scone, cream & jam & 3 sweets treats - £ 22  
additional choices £3pp per choice

### **Afternoon Tea Buffet**

includes tea and coffee.

Cream tea - £14.95

Traditional afternoon tea - £24.95

Deluxe afternoon tea - £29.95 add 2 savouries  
add a glass of bubbles £4.95

### **Grazing Table & Boxes**

Table - £18pp

Individual Grazing boxes - £14pp

Grazing table - minimum 36 people



### Canapes

£8pp for 3 choices,

Add and additional canape for £2pp

### Sharing Boards

Main - £45pp

add plated starters or dessert £7pp

upgrade to sharing starter additional £8pp

### Traditional Formal

2 course - £45pp

3 course - £50pp

### Fish & Chips

£16pp

### Wood Fired Pizza\*

2 Choices - £17pp

3 Choices - £19pp

4 choices - £21pp



### **Big Pans**

£20pp

### **Hog Roast**

Hog Roast Baps - From £12pp

Hog roast Buffet - 2 sides - £15pp

Extra buffet sides £2 per person, per side

### **Street Food -**

1 x main 1 x side - £17

1 x main 2 x side £19

2 x main 2 x side £23

Additional sides - £3.50

Additional mains - £6

### **Operation/ Service Fee**

A service fee to cover prep time, travel, chefs time, serving staff and disposable serve ware/crockery will be quoted based on guest numbers and the specific requirements for service