



CORPORATE MENU 2017

Here is a selection of menus for a variety of corporate occasions. If these menus do not suit your requirements please do not hesitate to contact us and we will happily tailor a menu to suit your needs.

Breakfast (p2)

Working Lunch (p3-5)

Buffet Menus (p6-8)

Nibbles and Canapes (p9-10)

Fine Dining (p11-13)

Additional Costs (p14)

BREAKFAST

(Minimum numbers of 40)

OPTION A

£3.95pp ex vat

A selection of mini blueberry and chocolate chip muffins, mini Danish pastries with mini pain au chocolate and croissants

OPTION B

£4.95pp ex vat

A selection of cooked bacon, sausage or egg crusty baps with a fruit bowl

OPTION C

£8.95pp ex vat

Full English breakfast consisting of two rashers of cured bacon, one pork and herb sausage, two fried eggs (unless requested scrambled or poached), fried mushrooms, tomatoes, baked beans, toast (vegetarian equivalent available)

If you would like individual items the prices are as follows:

Crusty breakfast baps- bacon or sausage

£4.50pp ex vat

- **egg**

£3.00pp ex vat

Mini pastry selection (2 pieces per person)

£3.00pp ex vat

Granola pot

£2.50pp ex vat

Fruit skewers

£1.50pp ex vat

For any hot breakfast items there will be a charge for a member of staff at £12 per hour to set up and clear down.

WORKING LUNCH
(Minimum Numbers 40)

OPTION A – Sandwich Lunch

£4.95pp ex vat

A selection of freshly made sandwiches served with potato crisps

For numbers over 50 you can create your own sandwich platter. Please enquire for filling options.

OPTION B – Sandwich Lunch with Wraps

£6.45pp ex vat

A selection of freshly made sandwiches and filled wraps served with potato crisps and a savoury or sweet option

For numbers over 50 you can create your own sandwich/wrap platter. Please enquire for filling options.

OPTION C – Sandwich Lunch with Wraps and Savoury Bites

£7.45pp ex vat

A selection of freshly made sandwiches and filled wraps served with potato crisps, a savoury bite option and a sweet option

For numbers over 50 you can create your own sandwich/wrap platter. Please enquire for filling options.

Savoury bite options:

Sausage roll, mini quiche halves - selection of meat & vegetarian options, mini savoury lattice (spicy tomato, onions & cheese or spinach, leek & cheese), mini pork pies.

Sweet options:

Chocolate brownie, carrot cake, fruit & seeded flapjack, lemon polenta cake, fruit skewer or mini muffin (chocolate or blueberry).

You can add an extra savoury or sweet item for £1.50pp

OPTION D – Finger Buffet

£12.95pp ex vat

(Minimum numbers of 40)

A selection of finger sandwiches, 4 savouries and seasonal vegetable crudities and dips (or a mixed leaf salad).

Please choose 4 savoury items from the following:

Mini pork pie with pickle

Mini scotch eggs

Sausage rolls

Tandoori style chicken portions

Quiche halves (meat & vegetarian)

Potato & roasted vegetable tortilla

Vegetable samosas with mint raita

Basil marinated bocconcini & cherry tomato skewers

BBQ chicken wings

Falafel balls and cucumber dip

Cheese scone halves with ham & red onion chutney

Vegetable pakoras with a spiced peanut dip (**contains nuts**)

Ham & Dijon mustard mini puff pastry croissants

Mini courgette muffins with herb cream cheese

Cumin scented lamb kofta balls with a chilli yoghurt dip

Cheddar cheese & thyme puff pastry twists

Smoked salmon on pumpernickel with a dill mustard sauce

Add a sweet option from below for £1.50pp ex vat:

Chocolate éclair, carrot cake, fruit and seeded flap jack, lemon polenta cake, mini blue berry or chocolate muffin, chocolate brownie or fruit skewer

OPTION E – Afternoon Tea

£9.95pp ex vat

(Minimum numbers of 40)

Selection of finger sandwiches (1 of each flavour per person)

Ham, tomato & grain mustard

Egg mayonnaise & cress

Cucumber & cream cheese

Smoked salmon & pepper cream cheese

Selection of cakes & tarts including plain & fruit scones with strawberry jam & Devonshire clotted cream, seasonal fruit tarts, chocolate eclairs, Victoria sponge.

Traditional or Earl Grey loose leaf tea

We can supply vintage crockery and cutlery if required for **£2.95 per person**

DELIVERY OPTIONS

All deliveries - £10.00 for Central Bristol
Between £10.00 - £20.00 for outer Bristol areas

PLEASE NOTE OUR TERMS AND CONDITIONS

- 1. Minimum Orders 40 people**
- 2. We cannot accept orders later than 48 hours before the meeting or event.**
- 3. Order Amendments** - please inform us of any changes no later than 12.00 noon 1 day prior to the event or meeting.
- 4. Cancellations** –Any cancellations made after 48 hours prior to the event or meeting will be charged at the full rate.
- 5. Breakages/losses** – Breakages and losses of crockery/cutlery will be charged to the client

PLEASE CONTACT OUR OFFICE IF YOU REQUIRE ANY ALLERGY OR DIETARY INFORMATION ON ANY OF OUR DISHES

PAYMENTS – WE WOULD ASK THAT PAYMENTS ARE MADE TO ANISEED NO LATER THAN 15 DAYS AFTER THE INVOICING DATE, UNLESS WE HAVE AGREED 30 DAY TERMS WITH YOUR COMPANY.

HOT AND COLD BUFFETS

(Minimum numbers 40)

OPTION A – HOT BUFFET

£9.95 pp ex vat

This option would be set up to be a self-service buffet station i.e. our staff would set it out for your required time, leaving you to it, returning later to clear away.

Please choose 1 dish from below, each main course comes with a complimenting side dish and a vegetarian version is available.

Beef chilli con carne with rice

Shepherd's pie with buttered peas & carrots

Beef lasagne with tomato, basil salad (**contains nuts**)

Chicken curry with pilaf rice & poppadum's

Bangers & mash with onion gravy, buttered peas & carrots

Fisherman's pie with a cheesy topping & buttered peas

Thai green curry with sticky lime rice

OPTION B – HOT BUFFET WITH DESSERT

£21.95 pp ex vat

Please choose 2 main courses from below and 1 buffet dessert. All main courses are served with a complimenting side dish and seasonal vegetables.

Meat

Braised beef with button mushrooms, silver skin onions in a red wine sauce

Braised shoulder of lamb with garlic & rosemary in a red wine, red current sauce

Chicken fricassee with button mushrooms in a white wine cream sauce

Pork & apple casserole in a cider tarragon sauce

Lamb Tagine with almonds & honey (**contains nuts**)

Chicken Coq au vin with smoked bacon, mushrooms & red wine

Spicy beef, potato & pepper stew with sour cream

Fish

Fish ball tagine in a spiced tomato, coriander sauce

Smoked haddock & prawn kedgeree with a lemon butter sauce

Salmon filo pastry pie with a dill cream sauce

Salmon fish cakes with a citrus chive butter sauce

Vegetarian

Turkish style ratatouille with sweet potato & butternut in a coriander tomato sauce

Aubergine, Mozzarella, tomato & basil bake with a parmesan crust

Mushroom & pepper Stroganoff with gherkins & smoked paprika

Feta cheese, spinach & toasted pine nut filo pastries with a cherry tomato compote (**contains nuts**)

OPTION – C - COLD BUFFET

(All prices exclude vat)

Choose 1 main dish, 1 vegetarian and 2 salads	£14.95pp
Choose 2 main dishes, 1 vegetarian and 3 salads	£19.95pp
Choose 2 main dishes, 2 vegetarian, 3 salads and 1 dessert option	£24.95pp

Cold Main Dishes

Honey baked Gloucester ham
Poached salmon fillets with lemon mayonnaise
Roast beef with horse radish cream
Tandoori style chicken thighs
Potato, onion & roasted garlic tortilla (V)
Roasted vegetable & goat cheese quiche (V)
Selection of sliced salami
Smoked salmon & dill quiche
Chicken & pistachio terrine wrapped in streaky bacon (**contains nuts**)

Salads

Greek salad
Moroccan spiced couscous, fruit, nuts & coriander (**contains nuts**)
Marinated mushroom & sweet pepper salad
Five bean salads toasted pine nuts & basil pesto (**contains nuts**)
Traditional chunky coleslaw
Tomato, red onion & basil
Green leaf salad with parmesan dressing & garlic croutons
Grated beetroot, dill crème fraiche dressing
Cucumber & grapes minted yoghurt
Penne pasta, roast vegetables with basil pesto (**contains nuts**)
Thai salad with cashew nuts & coconut shavings (**contains nuts**)
Artichoke, green beans & mushroom salad with a herb dressing
Red slaw with apples & sultanas
Roasted sweet potato salad with spring onions & a whole grain mustard dressing
New potato salad with a water cress mayonnaise
Curried potato salad with sultanas & coriander
Potato salad with tarragon mayonnaise
Minted new potato salad

Buffet desserts

Tiramisu slice, light coffee sponge layered with amaretto flavoured cream & curd cheese topped with cocoa

Black Forrest slice, layers of kirsch soaked chocolate sponge, cream, cherries & chocolate flakes

Vanilla cheesecake with strawberry glaze

Lemon tart with crème fraîche

Fruits of the forest slice, chocolate sponge, red berries & cream layers

Strawberry & cream slice, gold sponge base with a light creamy filling, topped with strawberries & a strawberry glaze

Chocolate brownie with vanilla whipped cream

Apple & sultana crumble with vanilla custard

Add a dessert for £2.50pp ex vat



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NIBBLES FOR DRINK RECEPTION

Basic nibbles @ 1.00 per person – Nuts, crisps selection & sweet chilli crackers

Gourmet Nibbles @ 2.00 per person – Smoked Applewood & cheddar cheese straws, marinated olives & root vegetable crisps

CANAPÉS

(Minimum numbers of 50)

All of our canapés are hand crafted and designed, using the freshest ingredients to be the perfect mouthful, just taste no waste. They can also be themed to suit your event.

We would recommend between 4/6 canapés per person if your reception 2 hours long & 6/8 per person if the reception 3 to 4 hours

4 canapés ~ £6.80pp / 6 canapés ~ £9.60pp / 8 canapés ~ £12.00pp

(All prices excluding vat)

Meat

- Bang bang chicken skewers with a spiced dipping sauce (h)
- Rare roast beef Yorkshire puddings, red wine jus & horseradish cream (h)
- Serrano ham croquettes with a roasted garlic aioli (h)
- Black forest ham & asparagus rolls with peppered cream cheese (c)
- Croustades with roast chicken, cos lettuce, parmesan dressing & garlic croutons (c)
- Sushi balls with roast pork belly, pickled red cabbage & pink ginger (c)
- Duck liver parfait, onion jam on toasted brioche (c)
- Cumin scented lamb kofta pop sticks with minted yoghurt dip (h)
- Roast chicken, wild rocket & crème fraiche pancake rolls (c)
- Spoons of Thai beef salad with toasted sesame seeds (c) (**contains nuts**)
- Oatcakes topped with smoked chicken mousse & fresh mango (c)
- Thai chicken & lemon grass pop sticks with a sweet cucumber dipping sauce (h)

Fish

- Croustades tartlets with Devonshire white crab meat with ginger & lime (c)
- Beetroot rosti's with a smoked trout & horseradish mousse (c)
- Salmon & dill cakes with crème fraiche tartare sauce (h)
- Retro prawn cocktail puffs (c)
- Breaded fish & chip cones with salted caper mayonnaise (h)
- Treacle cured salmon gravlax on rye bread with lime stem ginger butter (c)
- Shrimp in a rosti potato shell with a sweet chilli sauce (h)
- Tempura battered Thai Fish cake pop sticks with sweet chilli sauce (h)
- Sushi balls with smoked salmon & salmon caviar (c)
- Smoked haddock & leek croquettes with lemon aioli (h)
- Dill scones with smoked salmon roulade & avocado gel (rt)

Vegetarian

Parmesan, rosemary short breads with goats cheese mousse & tomato confit (c) (**contains nuts**)

Cucumber sushi rolls with wasabi, pickled ginger & soy dipping sauce (c)

Crisp carrot, spring onion cakes topped with feta & black olives (h)

Basil, parmesan scones with Somerset brie & sun blushed tomatoes (rt)

Spiced sweet potato samosas with a chilli yoghurt dipping sauce (h)

Pea, mint arannacini pop sticks with a gruyere & camembert fondue dip (h)

Potato, caramelised onions & roasted garlic tortilla (rt)

Minted feta & toasted pine nut filo parcels with lemon aioli (h) (**contains nuts**)

h =hot /c = cold /rt = room temperature

Dessert Canapes

(Minimum numbers of 50)

£2.00 each ex vat

Caramelized lemon tartlets, vanilla crème fraiche (c)

Dark chocolate cups filled with raspberry mousse (c)

Salted caramel macaroons (c) (**contains nuts**)

Churros with cinnamon sugar & chocolate sauce (h)

Hazelnut & raspberry meringue kisses (c) (**contains nuts**)

Honey & toasted nut pastry bites (c) (**contains nuts**)

White & dark chocolate truffles (c)



CORPORATE FINE DINING

2 Course sit down menu - £30.00 per person excluding vat

**3 Course sit down menu - £35.00 per person excluding vat
(Minimum numbers 30)**

Soups

Bouillabaisse – a rustic fish soup with rouille, gruyere cheese crouton

Cream of watercress, leek & potato with crème fraiche (V)

Roasted vegetable minestrone with soft goats cheese crouton (V)

Sweet potato and coconut with Thai pesto (V) (contains nut)

Plated Starters

Salad of smoked duck breast, fine beans and toasted pine nuts with a raspberry dressing
(contains nuts)

Smoked salmon pate, pickled radish, cucumber salad with Melba toasts

Pressed terrine of chicken, oyster mushrooms, confit cherry tomatoes with grain mustard emulsion

Salad of Cornish crab, pink grape fruit, tossed salad leaves with a citrus dressing

Pork roulette terrine, spiced apple chutney with sage & onion bread

Feta & sweet red onion tart, fennel crust, black olive tapenade with a roasted red pepper dressing (V)

Spiced tuna ceviche with avocado, lime & coriander salsa

Pressed smoked ham hock terrine, crunchy piccalilli with walnut, apricot bread (contains nuts)

Lemon risotto cakes, smoked salmon with a horse radish crème fraiche

Asparagus, leek puree tart, thyme crust with a hollandaise glaze (V)

All soups and starters come with fresh artisan bread, unless already mentioned as part of your selected starter.

Main Courses

Corn fed chicken breast, mushroom duxelle, air dried prosciutto, creamed leeks, pomme puree with a grain mustard emulsion

Almond & herb stuffed loin of pork, caramelised apple puree, braised cabbage, confit potatoes, pork scratching with sage herb roasting juices

Breast of corn-fed chicken roasted with basil, lime butter, potato rosti and a red wine thyme jus

Slow braised lamb shank in red wine with a cannelle bean, vegetable broth, turn potatoes, oven dried cherry tomatoes & toasted cashew nuts (contains nuts)

Pan fried bream fillet, roasted asparagus, wild mushrooms served with a raspberry and walnut oil dressing (contains nuts)

Sticky toffee pork belly, braised bok choy, coconut steamed rice with sticky roasting juices

Fillet of salmon laced with mushroom duxelle baked in a puff pastry lattice, new potatoes and hollandaise sauce

Baked salmon fillet, lemon grass crust, wild rice pilaf, wok fried greens & Thai pesto
(contains nuts)

Wild mushroom risotto cakes, Somerset brie, asparagus with a warm tomato, walnut oil dressing (contains nuts) (V)

Twice baked goats cheese, thyme soufflé with a cherry tomato compote (V)

(Supplement of £5.00 per person)

Loin of lamb, apricots, roasted garlic farce, white bean puree, minted broad beans, and potato dauphinoise with an orange, rosemary scented jus

Confit duck leg, potato galette, glazed shallots, liquorice baby carrots with a honey, ginger sauce

Beef fillet, parsley bone marrow butter, potato fondant, balsamic shallots, pickled mushrooms & a water cress salad

Fillet of beef laced with Camembert, rosti potato, parsnip puree, glazed apples & a cider brandy jus

Salmon & crab cakes, wilted spinach, new potatoes with a tomato, dill butter sauce

Pan fried fillet of halibut, mussel, and clam chowder with smoked bacon foam

All main course are designed with starch dish and vegetables to complement each individual dish, we also cater for all dietary requirements.

Desserts

Vanilla cheese cake, blood oranges, caramel & a hazel nut crust (contains nuts)

Raspberry crème brûlée with almond tuile biscuits (contains nuts)

Treacle tart with mascarpone ice cream

Chocolate curd cake with sweetened vanilla cream

Honey & star anise panna cotta with a spiced pine apple salsa

Chocolate & orange custard tart with caramel sauce

Almond bavarois with rhubarb & praline (contains nuts)

Dark chocolate mousse coconut tuile & a white chocolate, Grand Marnier sauce

Trinity burnt cream with long de chat biscuits (contains nuts)

Caramelised lemon tart with a lime marmalade ice cream

Additional Courses

Sorbet - £1.50 per person ex vat

Cheese Board - £5.50 per person ex vat

A selection of English, West Country & Welsh cheese served with homemade oat cakes, walnut bread, chutney, celery & grapes

Petit Fours - £2.00 per person ex vat

Please contact our office if you require full allergy or dietary information on our dishes
PLEASE NOTE OUR TERMS AND CONDITIONS

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IMFORMATION ON ANY OF OUR DISHES.**

**PAYMENTS – WE WOULD ASK THAT PAYMENTS ARE MADE TO ANISEED NO
LATER THAN 15 DAYS AFTER THE INVOICING DATE, UNLESS WE HAVE AGREED
30 DAY TERMS WITH YOUR COMPANY.**

Additional Charges

Waiting staff are charged for at £13.00 per hour ex vat minimum of 4 hours.

Crockery and cutlery are not included for any menu below minimum numbers.

There is a charge of £15.00 per hour ex vat for chefs if the covers are below the minimum numbers.

Beverages

Bottle of house white/red wine	£8.50
Top quality white/red wine	£16.50 (depending on choices)
Bottled lager	£2.50
Bottled beer	£2.50
Bottle of house champagne	£35.00
Bottle of house cava	£12.00
Bottle of house prosecco	£12.00

Equipment Hire

Linen - Tablecloths	£10.00 each
- Napkins	£1.00 each
Glassware	£0.30 per glass
Crockery and cutlery	£0.30 per item
Conference Chairs	£3.50 each
Convection Oven	£100.00

(All prices are ex vat)