



LOCATION CATERING MENUS

For our location catering, we operate from a pop up tent which contains our field kitchen & a buffet service area. We are able to set up in a car park, hard standing, in a field or miles from anywhere! We are totally self-sufficient so do let us know if you have any special requirements.

BREAKFAST (Starting from £5.00pp)

OPTION A

***Minimum numbers of 25 & above**

Selection of breakfast cereals with milk or soy milk
Porridge with sugar or golden syrup
Free range fried egg or bacon bap
Assortment of yoghurts
Orange juice
Fresh fruit bowl kept refilled throughout the shoot

OPTION B

***Minimum numbers of 40 & above**

Full English breakfast; bacon, sausage, baked beans, tomato, mushrooms & fried egg
Assortment of yoghurts
Orange juice
Fresh fruit bowl kept refilled throughout the shoot

*Toast & preserves can be offered if access to a power supply for toaster

LUNCH

(Starting from £12.00pp)

OPTION A

***Minimum numbers of 25 & above**

1 x soup of the day with bread & butter

1 x hot meat dish with a vegetarian version served with complimenting side dish/dishes

1 x dessert option

OPTION B

***Minimum numbers of 40 & above**

1 x soup of the day with bread & butter

1 x hot meat dish

1 x hot vegetarian dish

1 x fish dish

1 x dessert option

All main courses are served with quality disposable plates/bowls with metal cutlery, paper napkins and come with a selection of condiments.

Add an All-day tea & coffee station for £1 per person

AFTERNOON TEA

(Starting from £4.00pp)

***Minimum numbers of 25 & above**

Selection of sandwiches on brown/white bread with a variety of fillings including. One round per person, a bagged savoury item i.e. packet of crisps, a mini sweet/cake item i.e. mini muffin or flapjack

Examples of Lunch option A;

DAY 1;

Soup of the day

Meat: beef, mushroom & spinach lasagne with tomato basil salad & garlic bread

Veggie: butternut, spinach & mushroom lasagne with tomato basil salad & garlic bread

Dessert: bread & butter pudding with custard

DAY 2;

Soup of the day

Meat: beef chilli with rice

Veggie: vegetable chilli with rice

Dessert: chocolate brownie with Chantilly cream

DAY 3;

Soup of the day

Meat: shepherd's pie topped with cheesy mash & served with seasonal vegetables

Veggie: shepherd less pie topped with cheesy mash & served with seasonal vegetables

Dessert: vanilla cheesecake with raspberry coulis

DAY 4;

Soup of the day

Meat: cottage pie with seasonal vegetables

Veggie: sweet potato, butternut & feta cottage pie with seasonal vegetables

Dessert: apple crumble with custard

DAY 5;

Soup of the day

Meat: bangers & mash with onion gravy

Veggie: vegetarian bangers & mash with onion gravy

Dessert: sticky toffee pudding with butterscotch sauce

Examples of Lunch option B;

DAY 1;

Soup of the day

Meat: beef, mushroom & spinach lasagne with tomato basil salad & garlic bread

Fish: smoked haddock kedgeree with prawns & lemon butter sauce

Veggie: butternut, spinach & mushroom lasagne with tomato basil salad & garlic bread

Dessert: bread & butter pudding with custard

DAY 2;

Soup of the day

Meat: chicken & bacon, wild mushroom pie with new potatoes & seasonal vegetables

Fish: salmon fishcakes, buttered new potatoes with seasonal vegetables

Veggie: goat's cheese, red onion marmalade & toasted pine nut filo parcels

Dessert: sticky toffee pudding with butterscotch sauce

DAY 3;

Soup of the day

Meat: lamb with honey, almonds & raisins served with cous cous and harissa

Fish: fish ball tagine with spicy tomato sauce & cous cous and harissa

Veggie: Turkish style ratatouille with sweet potato, cous cous and harissa

Dessert: chocolate brownie with Chantilly cream

DAY 4;

Soup of the day

Meat: lamb & beef ragu with pappardelle pasta

Fish: seafood linguine with chilli, garlic, parsley and shellfish oil

Veggie: vegetarian linguine with basil pesto

Dessert: apple crumble with custard

DAY 5;

Soup of the day

Meat: shepherd's pie topped with cheesy mash & served with seasonal vegetables

Fish: fish pie topped with cheesy mash potatoes

Veggie: shepherd less pie topped with cheesy mash & served with seasonal vegetables

Dessert: vanilla cheesecake with raspberry coulis

Additional Costs:

Van hire @ £100 per day ex VAT

Mileage @ £0.50 pence per mile

Service chefs @ £15.00 per hour

Gas hire @ £30.00 ex VAT

We can tailor a menu to suit your budget, and any dietary requirements that you may have.

Please note: All prices are exclusive of VAT.