



**TV & FILM CREW CATERING
MENU**

**VEGAN - GF - VEGETARIAN
OPTIONS AVAILABLE**

BREAKFAST

VEGETARIAN - VEGAN - GF OPTIONS

Full Cooked English Breakfast

Freshly cooked English Breakfast with Free Range Eggs, Award winning Butcher Sausages, Bacon, Hash Browns, Tomato, Farm Mushrooms & Heinz Baked Beans.

Additional Items can be added/altered upon request

Ripe Avocado Toast

Ripe Avocado Smashed and served on Buttered Sour Dough Bakers Bread with choice of toppings from Sun Blushed Tomatoes, Toasted seeds, Poached Free Range Eggs etc.

Scottish Smoked Salmon Muffin

Free Range Scrambled eggs served on Toasted Buttered English Muffins

Free Range Eggs Benedict

with Fresh Hollandaise Sauce, topped with Crispy Bacon served on Toasted Buttered English Muffins

Croque Monsieur

Fresh Sourdough Bakers Bread, Sharp Sussex Cheddar, Gruyere, Wiltshire Ham, with Creamy Mustard Mayo.



BREAKFAST

VEGETARIAN - VEGAN - GF OPTIONS

American Style Breakfast

Freshly made Fluffy Pancakes, with Maple Syrup and Salted Butter, with either Crispy Bacon or Fresh fruit such as Blueberries, Strawberries, Banana etc. Finished off with a dusting of icing sugar.

Slow Cooked Overnight Oats

with choice of toppings.

Freshly Made Omelette Bar with Free Range Eggs

A choice of specials on offer daily from Spanish Style Omelette with Chorizo, Button Mushrooms and Onions to The Philly Cheesesteak Omelette.

Freshly Baked Danish Pastry Selection

Assortment of Pain aux chocolates, Croissants, Cinnamon Swirls etc.

Nutrition Station

with Fresh Fruit, Greek Yoghurt, Honey, Berries, Nut Free Granola, Cereals.

Drink & Snacks Station

Freshly made Barista Espresso Coffee with choice of Milks, Syrups, English Tea, Herbal Teas, Fresh Fruit Juices, Soft Drinks and choice of snacks etc.



COFFEE/ SNACKS & CRAFT SERVICES

VEGETARIAN - VEGAN - GF OPTIONS

Hot Drinks

Freshly made Barista Espresso Coffee with choice of various Milks, to support dietary requirements.

Various Syrups can also be supplied

English Tea, Herbal Teas, Fruit Teas etc

Cold Drinks

Fresh Orange Juices, Fresh Apple Juice, Fresh Grapefruit Juice

Fresh Fruit Smoothies

Soft Drinks: Water, Coke/Diet Coke/ San Pelligrino etc

Snacks

Fresh Deep Filled Sandwiches, Bagels etc with choice of fillings, Breads etc

Chocolate, Crisps, Traybakes , Cakes & Cupcakes, Danish Pastries

Fresh Fruit Always Available



NEW GIANT GRAZING BOARDS

VEGETARIAN - VEGAN - GF OPTIONS

Rainbow Grazing Platter

Mixed Julienne Peppers, Carrot sticks, Cherry tomatoes, Homemade hummus dip/beetroot infused Hummus, Fresh Rustic sourdough bread, Bread sticks balsamic & olive oil dip.

Add Bowl of Marinated olives
Add Charcuterie Meats
Add Cream Cheese Stuffed Peppadew Peppers
Add Homemade Babaganoush (Aubergine)

Antipasti Grazing Platters

with Rustic Breads and Olive oil & Balsamic Dip

Cured Meats, Olives, Sun Blushed Tomatoes, Grilled Courgettes with Torn Mozzarella Balls topped with Fresh rocket

Veggie & Vegan Antipasti Grazing Platters

with Rustic Breads and Olive oil & Balsamic Dip (V & VE)

Spinach leaves, Artichoke Hearts, Sun Blushed Tomatoes, Roasted Courgettes, Fire Roasted Peppers, Olives topped with Fresh Rocket Leaves.

(Vegetarians would be served boards with torn Mozzarella)



LUNCH

VEGETARIAN - VEGAN - GF OPTIONS

Homemade Award Winning Butcher Sausages with Roasted Garlic Mash, Caramelised onion & Red Wine Jus.

Homemade Creamy Wild Mushroom & Smoked Cheddar Pie with Puff Pastry lid

Homemade Pork belly with Bean Cassoulet

Homemade Smoked Beef Bourguignon with Crushed New Potatoes

Homemade Mediterranean Style Risotto with Homemade Pesto Chicken Breast

Homemade Pea & Mint Risotto with Ham hock

Homemade Spinach and Ricotta Ravioli with Homemade Basil pesto topped with Parmesan shavings.

Homemade Slow Roasted & Smoked Beef Brisket & Ale Pie with Garlic & Rosemary Roast Potatoes & Puff Pastry Lid

Homemade Creamy Wild Mushroom Fricassee with rice

Homemade Chicken & Ham Hock in a Creamy Velouté Sauce with Crushed new potatoes with Garden herbs.

Warm Chicken & Bacon Caesar Salad with Romaine Lettuce and Sour Dough Croutons

Chicken, Tomato & Basil Linguine with Garlic Focaccia.

(All Pies are served as deconstructed pies for presentation)



LUNCH

VEGETARIAN - VEGAN - GF OPTIONS

Homemade Cantonese style Chicken or Pork Chow Mein Noodles with Authentic veg

Homemade Thai Green or Red Curry with sticky rice

Homemade Panko Crumbed Chicken Katsu Curry with Sticky Rice

Homemade Teriyaki Chicken with Japanese Veg slaw

Homemade Smoked Moroccan Lamb Tagine with couscous

Homemade Diner Style Chipotle Smoked Beef Brisket Chilli & Nachos or rice with Guacamole & Sour Cream

Homemade Pimped Triple Cheese Mac N Cheese

Homemade Carne Asada Bowl with tortillas, romaine lettuce & rice.

Homemade Superfood Buddha Bowl with fresh Tenderstem Broccoli, Bok Choi & Smoked Tofu

Tuna Buddha Bowl/ Poke Bowls with Brown Rice and Kale

Tuscan Chicken with Saffron Vegetable Rice

Chicken Nasi Goreng with a BBQ Sauce, fried free range egg and chilli Prawn Crackers.



SIDES & SALADS STATION

VEGETARIAN - VEGAN - GF OPTIONS

Garlic & Rosemary Sea Salt Roasties

Creamy Potato Salad

Creamy Slaw

Fragrant Jamaican Rice Salad - Served Cold

Moroccan Inspired Cous Cous Salad

Roasted Veg Cous Cous Salad

Pesto Pasta Salad

Greek Salad - Mixed Leaves, Feta, Red Onion, Olives, Cherry Tomatoes

Heirloom Tomato Salad - Heirloom Tomatoes, Pearl Barley with Pomegranate Seeds & Fresh Mint.

Mixed Leaf Salad - Simple Leafy salad with Honey & Mustard Dressing

Tabbouleh Salad - Cucumber, Tomato, Bulgur Wheat With Fresh Mint & Curley Parsley

(Many other Sides & Salads can be requested)



DESSERTS

Homemade Pimped Triple Chocolate Goopy Brownies Or Blondies

With Chocolate Sauces, Biscoff Crumb & Mini Fudge Pieces (V)

Pimped Mini Doughnuts

With Chocolate Sauces, Biscoff Crumb & Mini Fudge Pieces (V)

Homemade Lemon Posset

Homemade Selection of Tarts

Lemon, Chocolate, Salted Caramel, Raspberry & White Chocolate

Homemade Panna Cotta

Mixed Fruits of the Forest, Pineapple, Rum & Raisin
Salted Caramel & Dark Chocolate

Steamed Puddings

Spotted Dick, Syrup sponge, Sultana Sponge served with custard

Belgian Waffles

with choice of toppings

Churros

With choice of chocolate and various sauces, toppings & cream

Tray Bakes & Cakes

Chocolate Gateau, carrot cake, cheesecake etc.

Biscoff Millionaire Shortbread

Fresh Fruit Salad



EVENING SNACKS & CRAFT SERVICES

Wood Fired Sour Dough Pizzas - 3-4 Flavours

Tacos - 3 - 4 Flavours

Pulled Pork/ Pulled Chicken/ Pulled Jackfruit/ Vegan Chilli Tacos served in Corn Tacos served with Triple Cooked Skin on Fries

Angus Smashburgers 3- 4 Flavours

100% Handmade British Beef Smashburger made from Chuck & Brisket served in a toasted Brioche Bun.

Triple Cooked Skin On Fries

Loaded Skin On Fries

Chilli Con Carne & Cheese
Bacon, Sour Cream, Cheddar & Chive

Grilled Halloumi Burgers or Wraps

BBQ Pulled Pork Rolls

with Creamy Slaw

Smoked & Roasted Carved Meat Rolls

Wood Fired Bacon Rolls

Served with a Selection of Condiments

PIMPED Homemade Mac 'n' Cheese - 3-4 Flavours



PIZZA MENU

MARGHERITA

San Marzano tomato base and Mozzarella

THE HERBIVORE

San Marzano tomato base, Mozzarella, Mixed bell pepper, Mushrooms, Sliced Black olives.

THE SAINT

San Marzano tomato base, Caramelised Onion, Goats Cheese, Spinach Leaves.

THE GENOA

San Marzano tomato base, Mozzarella, Homemade nut free Pesto, Sun blushed Tomatoes and Olives.

PEPPERONI

San Marzano tomato base, Mozzarella and Pepperoni Slices.

RUSTIC HAM AND MUSHROOM

San Marzano tomato base, Mozzarella, Ham, Mushroom.

SURFERS PARADISE

San Marzano tomato base, Mozzarella, Ham, Pineapple.

THE CARNIVORE

San Marzano tomato base, Mozzarella, Pepperoni Slices, Chorizo and Ham.

THE DIAVOLA

San Marzano tomato base, Mozzarella, Spice Pepperoni slices, Roquito Chillies.

THE QUATTRO

San Marzano tomato base or Garlic oil base, Mozzarella, Parmesan, Brie and Stilton.

Gluten free and Vegan Options Available

