

A collage of various food items including pastries, sandwiches, and salads. The top section shows a three-tiered stand with pastries, a plate of sandwiches, and a fruit-topped dessert. The middle section features a large white tray with a variety of burritos, a quiche, and a fruit platter. The bottom section shows more burritos and small bowls of pasta. The background includes a large green plant and a warm, indoor setting.

CORPORATE BRUNCH & AFTERNOON TEA MENU

VEGETARIAN

Scrambled eggs
Hash browns
Fried potato
baked bean
Mac and cheese
Mini Pasta salad cups

MEAT/FISH

Chicken wings
Chicken skewers
sausages
Bacon rashers
Mini burgers
Pulled bbq chicken slider
Fried chicken & waffles
smoked salmon bagel
Cheese board (includes selection of meat)
Fish pie
Beef pie
Sausage rolls

SANDWICHES AND WRAPS

Vegan ham and salad sandwich
Vegan coconut curry wrap
Vegan fajita bean wrap

Tuna and mayo sandwich
Smoked salmon and cream cheese sandwich
Prawn mayo sandwich
Egg mayo wrap

Pulled chicken wrap
Coronation chicken wrap
Chicken fajita wrap

PASTRY

Pancakes
Waffles
French Toast
Selection of pastries
Selection of biscuits, cakes and scones
Granola and yogurt pots
Brownies
Fruit platter

*For full dessert selection please see dessert menu



SET UP

This service automatically includes ..

Acrylic display units

floral arrangement (*If desired)

Serveware/platter hire

Tables, table cloth, plates, cutlery and napkins are **not automatically included however can be requested at the point of booking and provided at an additional fee*

BESPOKE TOUCHES

**Additional charge*

Custom menu board or sign board

Themed set up (including props if desired)

Branding

Fresh floral arrangement



FREQUENTLY ASKED QUESTIONS

WHAT IS THE PAYMENT PROCEDURE?

We require a 10% deposit to secure the booking and the remaining balance is typically due 7 days before your event date. For larger bookings we may require a higher deposit upfront and payment to be paid at an earlier date. Unfortunately we do not offer a payment option of clearing the balance after the event.

HOW MUCH IS TRAVEL COST?

Travel cost is calculated from our location in south London. Once the full address is obtained we will provide you with the travel cost.

DO YOU COOK ONSITE?

Typically we prep and cook offsite however we generally require a kitchen/heating facilities onsite to warm food. If your venue does not have a kitchen onsite please let us know at the point of enquiring so that we can make provision for this.

HOW LONG DOES IT TAKE FOR THE FOOD TO BE SET UP?

As our service is bespoke and carefully curated we generally need 2-3hrs to set up. If your venue does not allow for an early set up time it might be best to consider a later start time for your event (If this is not possible please let us know and we can look into hiring more staff to accomodate this)

DO YOU STAY ONSITE TO SERVE GUEST?

Our buffet displays are typically self-service however if you require a full service buffet we are happy to provide this at an additional cost.

*If you have more questions please do not hesitate to contact us via our booking form or by email.

HOW TO BOOK?

[Book here via our booking request form](#) or alternatively for last minute bookings call us on 02071013278 (**please note late bookings are subjected to availability*)