

APPENDIX 7.4 STAFF CATERING MENUS





OPTION 1 BREAKFAST

Sample Menu

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOT BREAKFAST SPECIAL	French toast with Denhay smoked bacon and London honey	Buckwheat pancakes with ginger roasted rhubarb and maple syrup	Homemade English muffin with classic rarebit topping	Huevos rancheros with fresh corn tortilla and sour cream	Naan bread breakfast wrap with fried free range egg paneer and spiced tomato chutney
PORRIDGE BAR	Organic Somerset jumbo oat porridge / plant based coconut porridge / gluten free almond porridge - served with toasted sunflower and pumpkin seeds, goji berries, muscovado sugar, Manuka honey, maple syrup, dried cranberries, golden sultanas or candied nuts				
CONTINENTAL	Features Rennet & Rind's artisan cheeses, Trealy Farm's charcuterie, and Forman's smoked fish, served with fresh bread and accompaniments				
COOKED BREAKFAST	Cumberland sausage, Denhay smoked back bacon, grilled tomatoes, sautéed mushrooms, hash browns, Bury black pudding, baked beans and free range eggs cooked to order				
MORNING BAKERY	All butter croissant / pain au chocolate / cinnamon swirl / almond croissant				
CEREALS & YOGHURT BAR	A selection of multigrain and wholewheat cereals, sweet treats, and homemade muesli and granola, served with your choice of skimmed, semi-skimmed, almond, soy, or rice milks. Enjoy with a variety of creamy yoghurts, including natural, Greek and coconut and a selection of seasonal English berries and chopped fruit.				
FILLED BREAKFAST SAVOURIES	Mini croissant filled with honey roast ham, Emmenthal cheese, vine tomato and baby spinach Mini croissant filled with Emmenthal cheese, vine tomato and micro watercress Mini seeded bagel with Forman's smoked salmon and cream cheese				



OPTION 1 MAINS & SIDES *Sample Menu*

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
The Wellbeing Collective	Grilled salmon, green bean, olive, roasted tomato and pickled red onion salad with soft boiled egg and an aged balsamic dressing	Zatar roasted chicken skewers with a burnt piquillo pepper and smoked paprika dressing	Chargrilled Hereford beef bavette with fresh borlotti beans, mustard, Sorrento tomatoes and basil	Souvlaki lamb shoulder with burnt aubergine, roasted feta, pickled red cabbage and yoghurt flatbread	Breakfast of Champions: Best of Mexican
BISTRO MAIN	Kentish honey and chilli baked ricotta with sweet pickled vegetables, roasted pumpkin seeds and pine nuts (v)	Mushroom Arancini Wild mushroom, tarragon and pecorino arancini with wild garlic pesto	Classic mac and cheese with burnt tomato ketchup and roasted pumpkin seeds (ve)	Vegetable Yakisoba , nori, rice noodles, soy and mirin sauce, Japanese pickled ginger and furiyake (ve)	Chopped avocado, spiced free range egg, refried beans, jalapeños, hot sauce and sour cream wrapped in a toasted tortilla
BIT ON THE SIDE	Minted Jersey Royal potatoes	Roasted tenderstem broccoli, raisins, pine nuts and caramelised shallots	Sauted green beans and glazed carrots	Parsley, mint and preserved lemon tabbouleh	Chorizo, fried egg, jalapenos, tomato and onion salsa on homemade flatbread Chilli fries
	Lemon, thyme and dukkha roasted courgettes	Red rice, black quinoa and toasted pumpkin seeds	Maple and chilli glazed corn on the cob	Steamed bok choy with black sesame and soy	Chipotle Mexican black beans
SOUP	English pea and Wye Valley asparagus with creme fraiche	Miso, ginger and butternut squash	Leek, potato and whole grain mustard	Roasted piedmont pepper and plum tomato	Thai spiced sweet potato and coconut milk
BREAD AHEAD	Borough sourdough	Multigrain and fennel	Cathedral loaf	Rosemary and sea salt foccacia	Rye and mixed grains
TO TOP IT OFF	Toasted seeds, thyme croutons, gluten free croutons, chilli flakes, marmite cheese straws, Belazu flavoured oils				



Social Sandwich Project

House Classics

The Dirty Reuben

Stacks of juicy salt beef, double Swiss, tangy sauerkraut, and crisp pickles, hit with mustard mayo on deep, malty dark rye. Served with rich, beefy dipping gravy. Messy, meaty, unmissable.

Buffalo Chicken Crunch

Crispy buttermilk chicken drenched in fiery buffalo sauce, cooled with blue cheese slaw and ranch. Crushed nachos add the crunch, while golden ciabatta locks in the flavour.

The Triple Pig

BBQ pulled pork, maple-glazed ham, and crispy streaky bacon stacked with molten smoked cheddar and crisp apple slaw on nutty malted bloomer. Three times the pig, three times the flavour.

Firecracker Halloumi

Golden grilled halloumi, sticky chilli jam, smashed avo, and pickled red onions, finished with rocket and crispy onions. Served on deep, flavoursome olive bloomer. Big flavour, no meat.

The Full English Sub

Cumberland sausage, crispy bacon, fried egg, golden hash brown, and melted cheddar loaded into thick-cut, pillowy white bloomer. Brown sauce or ketchup? Your call.

Hot Specials

Philly Cheesesteak Melt

Sizzling steak, molten provolone, caramelised onions, and fire-roasted peppers, all stuffed into a crusty sourdough baguette. Meaty, cheesy, perfection.

The Chicken Parmesan

Crispy breaded chicken, rich marinara, bubbling mozzarella, and fresh basil inside a toasted, garlic-buttered sub roll. Classic, indulgent, unbeatable.

Truffle Mushroom Melt

Garlic-buttered mushrooms, white truffle oil, molten Swiss and smoked cheddar, caramelised onions, and crispy shallots on golden sourdough. Rich, gooey, unstoppable.



BREADWINNERS

Supporting Change with Every Bite:

We're proud to use Breadwinners' artisan breads—a social enterprise empowering refugees with training and employment in the baking industry. Every sandwich helps create opportunities and change lives.

INTRODUCING BREADWINNERS

Supplying the bread for our incredible new sandwich range will be Breadwinners, an exciting social enterprise that supports young refugees.

All of their products are made with organic flour from Sipton Mill, who source only the best quality grains and support farming practices informed by agro-ecological principles. Their organic flours are certified by the Soil Association and their organic practices are designed to work with nature, not against it.

Not only would we purchase their bread for our sandwiches, helping to fund their important mission, but we would also provide training opportunities and work placements for the people on their programmes, offering practical support towards finding meaningful, long-term careers.



OPTION 1 SALADS & PROTEINS

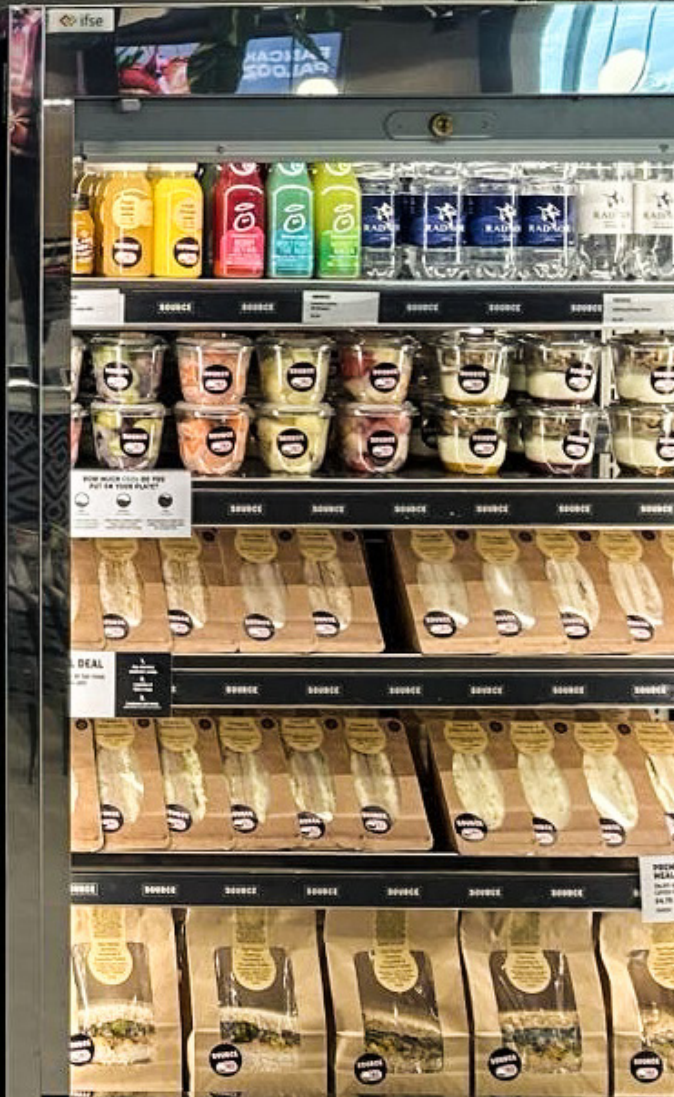
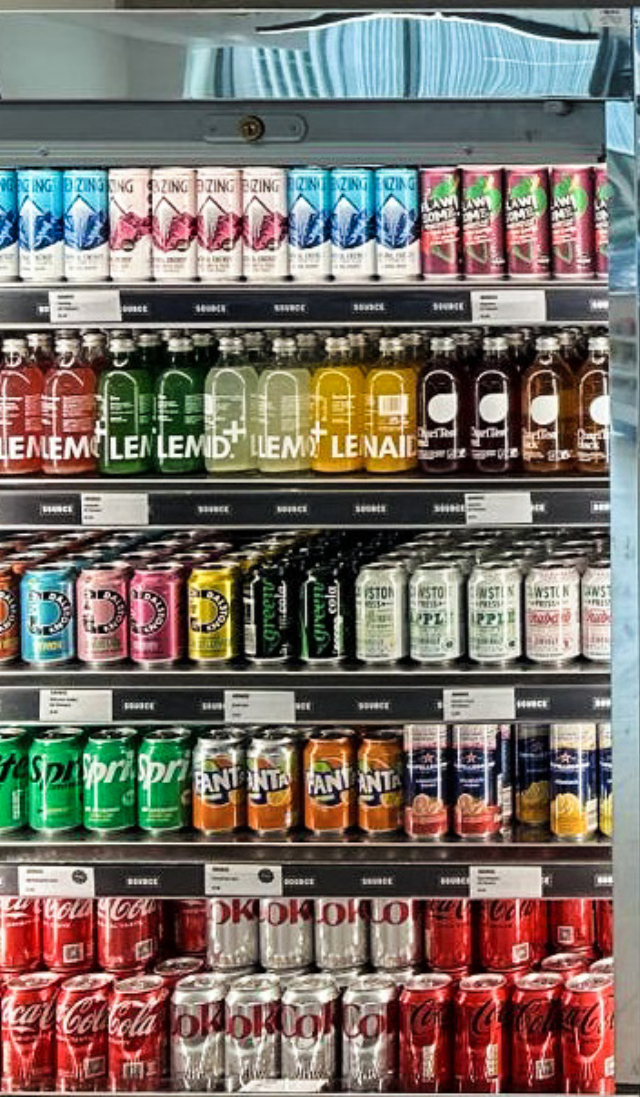
Sample Menu

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
DRESSED SALADS THREE CHOICES DAILY	Tomatoes, cucumber, cos lettuce, fennel, celery, peppers, olives, tenderstem broccoli, carrots, mange tout				
	Chargrilled tenderstem broccoli with lemon, almonds and a chilli and garlic dressing	Brown butter roasted barley with crème fraiche and runner bean chutney	Shaved fennel and feta with pomegranate and sumac	Baked new season beetroot with tarragon and smoked Cornish sea salt	Chef's Choice
	Earl Grey soaked couscous with salted lemons and basil	Cos leaves dressed with Cropwell Bishop cheese	Baby spinach leaves dressed in elderflower vinegar and salted walnuts	Cumin and chilli braised puy lentils with roasted cauliflower and lime	Chef's Choice
	Raw courgettes with toasted sunflower seeds, black garlic and soy	Chilli roasted sweet potato with mint and chervil	Granny Smith apple, walnut and Barkham Blue with chicory and chervil	Marjoram dressed runner beans with English mustard dressing	Chef's Choice
DAILY COLD PROTEINS	Lemon and rosemary chargrilled chicken	Blythburgh pork and purple sage Scotch egg	Selection of Trealy Farm cured meats	Smoked chicken, pistachio and apricot sausage rolls	Rare roast Lake District Farmers beef with pickled beetroot and horseradish crème fraiche
	Burrata with marinated heirloom tomatoes	Poached Loch Duarte salmon with preserved lemon aioli	Weald smokehouse smoked trout with pickled fennel	Purple sprouting broccoli and Colston Basset quiche	Caramelised onion and chicory tart



ALL DAY GRAZING MENU

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SANDWICHES	Line and pole caught tuna and cucumber / Cumberland sausage with wholegrain mustard mayonnaise / free range egg mayonnaise and cress (v)				
PREMIUM SANDWICHES	Roasted Mediterranean vegetables with red pepper hummus in a spinach wrap (v) Chapel & Swan smoked salmon with lemon, cream cheese and baby spinach in a bagel Chargrilled chicken, crispy bacon, Caesar dressing, free range egg and cos lettuce in a sourdough baguette Prawn cocktail Mary Rose with baby gem and pickled cucumber in a wholemeal roll				
SALAD BOXES	Orzo pasta Greek salad with kalamata olives and lemon dressing (v) Line and pole caught tuna niçoise salad, free range egg, new potatoes and green beans with French dressing				
WELLNESS POTS	Spinach falafel with jalapeno hummus, dukkah and wholewheat pitta (vg) Steamed chicken supreme, wholewheat freekeh, asparagus, soya beans, lovage pesto Turmeric roasted cauliflower and broccoli with black tahini and pomegranate (vg)				
PROTEIN POTS	Grated cheddar / Pole caught tuna / Pole caught tuna mayonnaise				
FRUIT POTS	Mixed grapes / Pineapple / Diced mixed melon				
BIRCHER POTS	Homemade bircher Overnight oats				
YOGHURT POTS	Raspberry, Greek yoghurt and granola / Honey, Greek yoghurt and granola				



OPTION 2/3 BREAKFAST

Sample Menu

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOT BREAKFAST SPECIAL	French toast with Denhay smoked bacon and London honey	Buckwheat pancakes with ginger roasted rhubarb and maple syrup	Homemade English muffin with classic rarebit topping	Huevos rancheros with fresh corn tortilla and sour cream	Naan bread breakfast wrap with fried free range egg paneer and spiced tomato chutney
COOKED BREAKFAST	Cumberland sausage, Denhay smoked back bacon, grilled tomatoes, sautéed mushrooms, hash browns, Bury black pudding, baked beans and free range eggs cooked to order				
EGGS TO ORDER	Free-range and made to order. Choose from scrambled, fried, poached, boiled, or an omelette with your choice of fillings				
PORRIDGE BAR	Organic Somerset jumbo oat porridge / plant based coconut porridge / gluten free almond porridge - served with toasted sunflower and pumpkin seeds, goji berries, muscovado sugar, Manuka honey, maple syrup, dried cranberries, golden sultanas or candied nuts				
CONTINENTAL	Features Rennet & Rind's artisan cheeses, Trealy Farm's charcuterie, and Forman's smoked fish, served with fresh bread and accompaniments				
SMOOTHIE BOWL	Buckwheat, cashew, beetroot, raspberry, date and almond milk				
MORNING BAKERY	All butter croissant / pain au chocolate / cinnamon swirl / almond croissant				
CEREALS & YOGHURT BAR	A selection of multigrain and wholewheat cereals, sweet treats, and homemade muesli and granola, served with your choice of skimmed, semi-skimmed, almond, soy, or rice milks. Enjoy with a variety of creamy yoghurts, including natural, Greek and coconut and a selection of seasonal English berries and chopped fruit.				
FILLED BREAKFAST SAVOURIES	Mini croissant filled with honey roast ham, Emmenthal cheese, vine tomato and baby spinach Mini croissant filled with Emmenthal cheese, vine tomato and micro watercress Mini seeded bagel with Forman's smoked salmon and cream cheese				



OPTION 3 MAINS & SIDES

Sample Menu

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
The Wellbeing Collective	Mushroom, salsify and grilled squash risotto with slow poached egg and toasted seeds (v)	Miso baked aubergine and tofu served with shitake mushroom broth and flat rice noodles (ve)	Spanish tortilla with grilled leek, sprout and chestnut served with a roasted tomato chutney (ve)	Pumpkin and quinoa pattie with shaved carrot, chickpea and grilled chicory salad with a rose harrisa dressing (ve)	Middle eastern spiced root vegetables on yoghurt flat bread served with spinach, crispy chickpeas and pine nuts topped with baba ghanoush (ve)
BISTRO MAIN	Carolina BBQ pork bun with celeriac slaw, pickled gherkins and chilli quince relish served with sweet potato wedges	Rendang lamb curry with saffron and almond pilaff, fried onion, mange tout salad and chilli puri	Ginger Pig slow roasted belly of pork with crispy sea salt and sage crackling served with a cider apple puree and a thyme gravy	Slow cooked confit duck leg with crispy duck skin or crispy five spice tofu served in a brioche bun with Hoisin sauce, shredded spring onions and cucumber	"Southwark IPA" battered sustainable haddock with homemade tartare sauce and fresh lemon wedge. Add on: homemade pickled eggs and pickled onions
SUSHI TABLE	A selection of sushi favourites including: Salmon Nigiri, Salmon and Avocado Roll, Spicy Tuna Roll, Tuna Hosomaki, Cucumber Hosomaki, Avocado Nigiri, Spicy Mushroom Uramaki, Avocado Maki, Red Pepper Maki and more. Served with Ginger, Wasabi and Soy Sauce.				
BIT ON THE SIDE	Crispy beer battered onion rings	Patatas bravas	Mushroom and spinach bhaji	Roasted new potatoes with fresh oregano, caper, balsamic and shallot dressing	Salt and vinegar french fries
	Maple and chilli glazed corn on the cob	Roasted tenderstem broccoli, raisins, pine nuts and caramelised shallots	Sag aloo potatoes	Smoked paprika halloumi fries	Lemon, thyme and dukkha roasted courgettes
	Triple cooked chips, kale Caesar salad, charred baby gem, minted Jersey Royals, grilled tenderstem broccoli				
HOT SNACKS	Homemade pork, apple and sage sausage roll served with red onion marmalade	Falafel wrap with chilli hummus, sumac salad, cabbage slaw, chilli sauce and a cucumber and mint yoghurt (v)	Crispy buttermilk and gochujang glazed chicken wings with crispy shallots, spring onion tops and fish sauce	Cumin spiced lamb belly skewer served on a chapatti with a red onion, tomato, cucumber and onion seed salad with homemade lime pickle	Vegetable and bean quesadilla with guacamole, sour cream and pico de gallo salsa (v)



AUTHENTIC, QUALITY GLOBAL FLAVOURS THAT MAXIMISE ENGAGEMENT AND REVENUE WITHOUT THE RISK

Our self-delivered pop-ups and street food concepts are designed to bring bold, genuine flavours to your plate. We've worked alongside experts and passionate chefs to create experiences that stay true to their roots.

From the rich, flame-grilled souvlaki wraps of The Olympus Grill, to fluffy, pillowy bao buns from The Baoboys, every dish is packed with authentic flavours. Feeling especially naughty? Our Bun & Beyond Smash Burgers deliver that perfect dirty bite, while El Jefe's Tacos serve up Al Pastor tacos that hit the sweet spot between smoky, spicy, and satisfying.



Week One

Souvlaki Wraps

Chargrilled marinated chicken with tzatziki, pickled onions & tomato in a warm pitta
or

Grilled aubergine & courgette with tahini dressing, pickled onions & tomato in a warm pitta

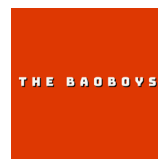
Sides:

Crispy fries tossed in oregano, feta & garlic oil

Spanakopita bites – mini filo pastry parcels filled with spinach & feta

Salad:

Horiatiki – classic Greek salad with tomatoes, cucumber, red onion, Kalamata olives & feta, dressed with olive oil & oregano



Week Two

Bao Buns

Slow-braised pork belly, hoisin sauce, pickled cucumber & crispy shallots in a soft bao
or

Miso-glazed tofu, hoisin sauce, pickled cucumber & crispy shallots in a soft bao

Sides:

Gochujang cauliflower wings – Korean style crispy cauliflower bites with spicy gochujang glaze

Szechuan wedges – spiced potato wedges with a sesame & chilli drizzle

Salad:

Asian slaw – shredded cabbage, carrot, daikon & spring onion with a sesame & lime dressing



Week Three

Smash Cheeseburger

Lake District Farmers beef patty, melted American cheese, burger sauce & pickles in a brioche bun
or

Smoky black bean & mushroom burger with vegan cheese, burger sauce & pickles in a brioche bun

Sides:

Truffle & Parmesan Fries – Hand cut fries with truffle oil & parmesan shavings

Crispy onion rings – beer battered onion rings with garlic mayo dip

Salad:

Wedge salad – iceberg lettuce with blue cheese dressing, crispy bacon & chives



Week Four

Al Pastor Tacos

Marinated pork with grilled pineapple, pickled red onions & fresh coriander in soft corn tortillas
or

Spiced oyster mushroom "Al Pastor" with grilled pineapple, pickled red onions & fresh coriander in soft corn tortillas

Sides:

Elote corn – Mexican corn with chipotle mayo, lime & queso fresco

Roasted sweet potato wedges tossed in smoky paprika, cumin & lime

Salad:

Avocado and black bean salad with beans, cherry tomatoes, red onion, sweetcorn, lime, coriander, and a hint of chilli.



OPTION 2/3 SALAD & SOUP

Sample Menu

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	Spiced pumpkin, lentil and chilli oil (ve)	Spinach, potato and Hampshire watercress (ve)	Roasted piedmont pepper and plum tomato (ve)	Sweet potato, red onion and cardamom (ve)	Creamed corn, smoked cheddar and chive (ve)
BREAD AHEAD	Borough sourdough	Multigrain and fennel	Cathedral loaf	Rosemary and sea salt foccacia	Rye and mixed grains
TO TOP IT OFF	Toasted seeds, thyme croutons, gluten free croutons, chilli flakes, marmite cheese straws, Belazu flavoured oils				
	Tomatoes, cucumber, cos lettuce, fennel, celery, peppers, olives, tenderstem broccoli, carrots, mange tout				
DRESSED SALADS FIVE CHOICES DAILY	Mustard dressed green beans with tarragon	Maple roasted carrots with rosemary and watercress	Butter beans with paprika roasted onions, oregano and fennel seed dressing	Parsley, caper and red onion dressed in malt vinegar	Braised red lentils with tamarind, puffed rice and mint
	New season turnip slaw with long pepper and lemon verbena	Steamed new potatoes dressed in wild garlic leaves and chive	Cinnamon and tarragon pickled mushrooms	Lemon braised rice with Thai basil, chilli roasted peanuts and fermented cucumber	Piccalilli dressed new potatoes with parsley and celery
	Whole breakfast radishes simply dressed in smoked British rapeseed oil	Black rice with roasted red onions, edamame beans and shiso	Blackened cauliflower with baby spinach, cherry tomatoes and garlic dressing	Oven dried and fresh tomatoes with basil infused rapeseed oil and dill	Pickled cucumber with borage leaves and flowers
	Chargrilled tenderstem broccoli with lemon, almonds and a chilli and garlic dressing	Brown butter roasted barley with crème fraiche and runner bean chutney	Shaved fennel and feta with pomegranate and sumac	Baked new season beetroot with tarragon and smoked Cornish sea salt	Cumin seed roasted sweet potatoes with dill, coriander and chilli
	Raw courgettes with toasted sunflower seeds, black garlic and soy	Chilli roasted sweet potato with mint and chervil	Granny smith apple, walnut and barkham blue with chicory and chervil	Marjoram dressed runner beans with English mustard dressing	Teriyaki dressed egg noodles with black sesame pak choi



OPTION 2/3 PROTEINS & POKE

Sample Menu

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
DAILY COLD PROTEINS	Lemon and rosemary chargrilled chicken	Blythburgh pork and purple sage Scotch egg	Shallot tarte tatin with goats curd	Smoked chicken, pistachio and apricot sausage rolls	Rare roast Lake District Farmers beef with pickled beetroot and horseradish crème fraiche
	Caramelised onion and chicory tart	Poached Loch Duarte salmon with preserved lemon aioli	Weald smokehouse smoked trout with pickled fennel	Purple sprouting broccoli and Colston Basset quiche	Grilled halloumi and sweet potato nicoise
DAILY HOT PROTEIN	Roasted butternut squash, kale, roasted pepper and roasted red onion frittata (ve)	Roasted romano peppers filled with burrata, olives and fresh basil	Lemon and rosemary roasted chicken supreme with a salsa verde	Dukkha roasted aubergine steak with a saffron yoghurt, pomegranate and crispy shallots	Grilled fillet of line caught mackerel with a caper, lime and burnt cucumber salsa
POKE BOWLS	Tuna poke, kale, mushroom, edamame, confit ginger, radish, carrot and sweet ponzu		Crispy marinated tofu, avocado, cucumber, carrots, radish, edamame, and sesame seeds, drizzled with a zesty lime and sesame soy dressing		

