

CANAPÉS &
LARGER BITES



CANAPÉS

£19

Canapés

CHOOSE TWO COLD & THREE WARM

Minimum order 40 guests

Additional dessert canapés
£4

+For sustainability, the minimum
order these canapés is 100
guests

Meat

Prosciutto, mozzarella, rocket pesto,
blini, basil cress ©

Smoked chicken & tarragon mousse, crispy
onions, tomato paniers, chives ©

Seared beef skewers, fresh horseradish
mash, parsley cress

Harissa lamb kofte bites, mint yoghurt,
coriander cress

Fish

Tuna tartare, avocado, coriander cress,
croustades ©

Smoked mackerel, pickled shallots, fresh
horseradish, croûte ©

Smoked chalk stream trout, crème
fraiche, dill, blini ©

Hake croquetas, lime aioli, lemon balm

Vegetarian

Goat cheese, honey, pistachio,
dried fig, charcoal cup ©

Artichokes, crispy kale, fried chestnuts,
croustade ©

Carrot & halloumi fritters, avocado salsa,
coriander cress

Cropwell British Stilton croquettes, apple
gel, toasted walnut, celery cress

Vegan

Pea & watercress vol au vent, caramelised
onion, mint cress ©

Beetroot tart, red onion jam, vegan
mascarpone, crispy leek ©

Beetroot falafel, tahini cream, toasted
sesame seeds

Wild mushroom & lentil fritter, avocado,
burnt lime, coriander cress

Dessert

Dark chocolate cup, espresso cream,
mint cress (vg)

Banoffee pie, vanilla mascarpone (v)

Mixed flavour mini macarons (v)

Hazelnut milk chocolate bomboloni (v)

Coconut & black berry tartlet (vg)

Madagascar vanilla cheesecake,
strawberry gel (vg)

LARGER BITES

£24.50

Larger bites

CHOOSE TWO COLD & THREE WARM

Minimum order 50 guests

Additional dessert bites £5

Meat

Prosciutto, apple remoulade, parsley cress, crostini

Chicken sausage roll, cranberry sauce, mustard cress

Beef slider, baby gem, tomato, crispy onion, mayo

Chicken & coriander parcel, red onion marmalade, coriander cress

Fish

Prawn cocktail, baby gem, kimchi mayo, avocado, dill

Kiln hot smoked trout croute, dill, fennel cress

Cod slider, iceberg lettuce, yuzu mayo, pickled cucumber, brioche bun

Haddock & leek fishcake, tartare sauce, parsley cress

Vegetarian

Caramelised wild mushroom tartlets, garlic aioli, chives

Polenta & Parmesan fritter, ricotta cream, smoked chilli jam, parsley cress

Butternut squash & pea arancini, herb mayo, parsley cress

Pea & lemon puffs, mint & lemon cream cheese

Vegan

Sweet potato falafel, coriander mayo, dukkha

Sweetcorn & bell pepper tangy taco tarts, jalapeño, tomato

Spiced cauliflower, shaved radish, crispy kale, black pepper cup

Spinach & potato fritter, avocado salsa, cherry tomato

Dessert

Dark chocolate cup, espresso cream, mint cress (vg)

Banoffee pie, vanilla mascarpone (v)

Mixed flavour mini macarons (v)

Hazelnut milk chocolate bomboloni (v)

Coconut & black berry tartlet (vg)

Madagascar vanilla cheesecake, strawberry gel (vg)



BOWL FOOD

BOWL FOOD

£26.50

Bowl food

CHOOSE TWO COLD & TWO WARM

Minimum order 40 guests

Additional dessert bowls £6

Meat

Ham hock terrine, celeriac & red apple remoulade, caper mayonnaise ©

Smoked duck, puy lentil, roasted tender stem broccoli, shaved radish, rocket ©

Roasted chicken breast, tarragon mash, pearl onions & crispy bacon

Lamb tagine, lemon & pomegranate cous cous, harissa oil

Fish

Hot smoked trout, heritage beetroot, shaved fennel, beetroot gel, baby watercress ©

Haddock fish cakes, baby watercress shaved radish, lemon mayo

Seared seabass, Provençal vegetables, lime aioli, coriander cress

Beer battered haddock, minted pea purée, skin on chips, tartare sauce

Vegetarian

Heritage tomatoes, burrata, lovage pesto, tapenade ©

Butternut squash & pea risotto, saffron, coriander cress

Spinach tortellini, crumbled goats' cheese, red pepper tapenade

Vegan

Charred tender stem broccoli, pepper, lentil, taramind dressing, hazelnut ©

British quinoa, grilled artichokes, marinated aubergine, pickled carrots ©

Potato gnocchi, pan fried wild mushrooms, rocket

Dessert

Blackcurrant mousse, blackberry lemon compote (v)

Coconut & passionfruit parfait, blueberry compote, mix nut crumble (vg)

Sticky toffee pudding, vanilla cream (v)

Peach & raspberry trifle, mint cress (vg)

DRINKS



DAYTIME
CATERING



DAYTIME CATERING

Known for exceptional coffee and fresh and sustainable food options, let us take the stress out of organising your event with our daytime catering options.

Minimum charge 20 guests

Just coffee

Coffee, tea and biscuits. Based on one hour of service.

£45

Pastries

A selection of three mini pastries and Danishes

£3.5

Crosstown doughnuts

Available from 10am

£5

Continental breakfast

Pastries, fruit salad, yoghurt & granola, orange juice

£14

Bagels

Selection of smoked trout, fennel & watercress, Prosciutto, mozzarella & pesto, Vegan caprese & tomato

£5

Hot baps

British breakfast favourites, with sausage and bacon baps and a healthy avocado & mushroom option

£3.5

Lunch

From quick sandwich packs to picnic feast, our lunch packages provide options tailored to a range of event styles and needs

Lunch bag

Selection of freshly made baguettes, crisps, fruits & soft drinks

£11

Bags prepared and dispensed by our staff

Lunch buffet

A selection of baguettes, crisps, cake (gluten free and vegan option available), fresh fruit platters, crisps & a soft drink

£19

Picnic buffet

A selection of baguettes, quiches, pies, crisps, sweet options, juice & tea and coffee served as a picnic style buffet

£31

DRINKS PACKAGES

House

£6pp

Vino Bianco, Puglia, Italy

Vino Rosso, Puglia Italy

House beer

Mocktail

Upgrade

£7pp

Pinot Grigio La Maglia Rosa, Veneto, Italy

Malbec Rio Rica, Central Valley, Chile

Bottled beer

Mocktail

Premium

£8pp

Sauvignon Blanc, Tokomaru Bay, New Zealand

Rioja Alta Reserva Castillo Clavijo 2013, Rioja, Spain

Craft beer

Mocktail

Something extra...

+ glass of Prosecco per person

£8pp

+ glass of Champagne per person

£16.5pp

Cocktails

£11pp

Espresso Martini

Vanilla vodka, sugar syrup, Benugo blend espresso, Kahlua

Old Fashioned

Bourbon, Angostura bitters, sugar

Long Island Iced Tea

Gin, vodka, tequila, rum, Cointreau, simple syrup, lime juice, Coke

Passion Fruit Martini

Vanilla vodka, Passoa, passion fruit, pineapple, Prosecco

Margarita (served on the rocks)

Tequila, Cointreau, lime juice

Barrel-aged Negroni

Gin, Campari, Martini Rosso

Aperol Spritz

Aperol, Prosecco, soda

EXTRAS



EXTRAS

Corkage

Corkage applies only for sponsor's drinks or products unavailable with Benugo suppliers

Soft drink	£1.5 per can
Beer	£3.5 per can
Wine	£11 per bottle
Sparkling wine	£22 per bottle
Champagne	£28 per bottle
Spirits	£110 per bottle

Cloakroom

Minimum 50 guests for 4 hours	£2.5 per person
Additional hour	£1.5 per person

Furniture

Partial furniture removal	from £110
Full Furniture removal	POA

Equipment

Linen	from £16.5
Trestle table	from £11
Aluminium poseur table	from £14
Glassware	from £15
Staff (minimum 4 hours)	£27 per hour
Specialised staff (minimum 4 hours)	£36 per hour

Cash bar

Flat fee for 4 hours bar: Beers, spirits, wine & soft drinks

1-60 guests	£110
61-100 guests	£165
101+ guests	£220

Late closure

After midnight To keep business open past regular opening times	£275
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