



SOCIAL
PANTRY

A bit about *us*

Social Pantry is London's leading female-founded sustainable catering company, delivering extraordinary food experiences while creating meaningful change.

Crafting genuinely exciting, memorable food is what we do best, but our mission has always been about more than just what's on the plate. The clue is in the name. It's about delivering exceptional catering while putting people and planet first. We're proud to be a certified B Corp and the industry leader in prison leaver employment and mentorship – a commitment that earned us a King's Award for Enterprise in 2025.

Whether it's an intimate private dinner, large-scale brand activation, multi-day festival or daily office lunches, each menu we create is completely bespoke – tailored to the occasion, the season and the people we're feeding. Our menus are big on flavour, built around zero-waste principles and seasonal ingredients, locally sourced from suppliers who share our values.

And our commitment to sustainability doesn't stop there. We've removed major plastic pollutants from our supply chain, adopted compostable packaging, switched our delivery vans to electric, and are actively transitioning away from fossil fuels – all part of our roadmap to reach net zero by 2050.

For us, great catering drives real impact for people, planet and community.





The King's Awards for Enterprise

Promoting Opportunity

2025



The image features a light-colored marble background. In the foreground, a clear glass bowl is filled with green olives, with several cinnamon sticks resting on top. To the right and slightly behind, another clear glass bowl is filled with a variety of nuts, including almonds and hazelnuts. In the upper left corner, a blurred glass containing a golden liquid is visible. The overall scene is clean and minimalist, focusing on natural ingredients.

Refreshments

Whether you want to receive refreshments on arrival, tea and homemade biscuits as a mid-morning snack or some savoury nibbles in the afternoon, Social Pantry's selection is perfectly suited to your event.



HOT DRINKS

Filter Coffee & Tea

Fairtrade Filter Coffee | Decaffeinated Coffee
English Breakfast | Earl Grey | Peppermint | Green Tea | Herbal Teas
Cows Milk | Oat Milk

Barista Bar (Price on Enquiry)

Latté | Flat White | Cappucino | Mocha | Americano | Matcha Latté
Chai Latté | Turmeric Latté | Charcoal Flat White | Hot Chocolate | All Teas
Cows Milk | Oat Milk | Almond Milk | Soya Milk



Reducing reoffending through coffee

Our house coffee is Redemption Roasters, who we've proudly been working in partnership with since 2018. The first prison-based coffee roasters, they also offer training programmes & mentorships within prisons.

CLIPPER
NATURAL, FAIR & DELICIOUS

Making a difference with every brew

We use Clipper Teas, a B-Corporation who are steadfast in their commitment to environmental action. From plastic-free, biodegradable tea bags to fairtrade & organic tea leaves, Clipper ensures every cup is filled with pure, natural ingredients.



TREATS & SNACKS

Sweet Treats

Chocolate & Clementine Biscuit

White Chocolate, Cherry & Almond Biscuit

Rolled Oats & Raisin Biscuit

Vanilla Butter Biscuit

Apple & Cinnamon Biscuit

Vegan & Gluten Free

Dark Chocolate, Coconut & Chia Seed Balls

Fig & Pistachio Truffles

Savoury Snacks

House Marinated Jumbo Olives

Salt & Chilli Seed Coated Almonds

Vegetable Crisps

Potato Crisps

Godminster Cheddar & Cayenne Pepper Cheese Straws

Smoked Ham & Parmesan Cheese Straws

Tea, Coffee & Water | All Day Tea, Coffee & Water

£5.25 | £14.00

One serving per person | Unlimited servings

Tea, Coffee, Water & Biscuits | All Day Tea, Coffee, Water & Biscuits

£5.50 | £15.00

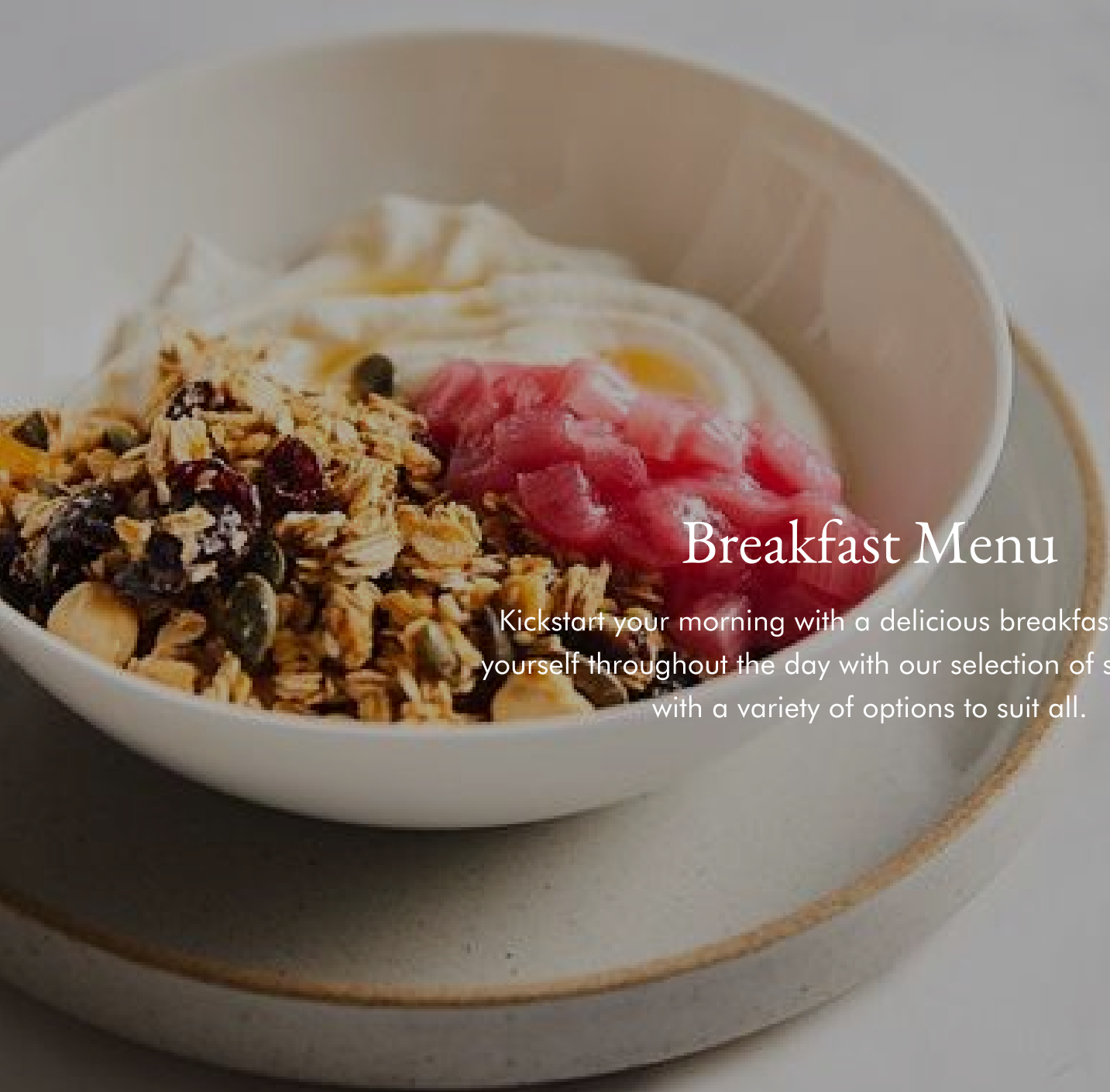
One serving per person | Unlimited servings

Snacks

£5.00

Choice of two

All listed prices are ex. VAT



Breakfast Menu

Kickstart your morning with a delicious breakfast & sustain yourself throughout the day with our selection of sweet treats, with a variety of options to suit all.



BREAKFAST

Chef's Choice of Pastries

Gluten Free, Vegan & Diet Specific options available, please request when booking.

Croissant | Pain au Chocolat

Almond Croissant (n) | Cinnamon & Pecan Pinwheel (n)

Seasonal Fruit Danish

Continental

Chef's Choice of Pastries

Homemade Social Pantry Granola, Pear & Blackberry Compote, Honey Yoghurt & Seed Mix (gf)

Selection of British Cheese & Charcuterie, Whipped Butter, Freshly Baked Morning Rolls

Breakfast Baps

St Ewes Fried Egg, Tomato Ketchup (v)

Portobello Mushrooms, Mushroom Ketchup (vg)

Crispy Smoked Bacon Bap

Cumberland Sausage Bap

Pastry Selection

Three pastries per person

£9.50

Continental Breakfast

£14.00

Breakfast Baps

Two per person

£7.00

All listed prices are ex. VAT

BREAKFAST

Yoghurt & Granola Pots

Bircher Muesli, Plum Compote, Almond Butter (vg)

Date & Ginger Granola, Golden Linseed, Greek Yoghurt, Blackberry Compote (gf, v)

Overnight Oats, Chia Seeds, Macerated Orange Segments (vg)

Homemade Social Pantry Granola, Seasonal Berry Compote, Honey Yoghurt, Seed Mix (gf)

Cooked Breakfast Station

Traditional

Prime Pork Sausages | Smoked Streaky Bacon | Slow Cooked Flat Cap Mushrooms

Baked Plum Tomatoes | Free Range Scrambled Eggs | Baked Beans | Freshly Baked Morning Rolls

Vegetarian

Vegetarian Sausages | Bubble & Squeak | Slow Cooked Flat Cap Mushrooms

Baked Plum Tomatoes | Free Range Scrambled Eggs | Baked Beans | Freshly Baked Morning Rolls

Vegan

Vegan Sausages | Bubble & Squeak | Slow Cooked Flat Cap Mushrooms

Baked Plum Tomatoes | Avocado Fritters | Baked Beans | Freshly Baked Morning Rolls

Fresh Juices & Smoothies

Fresh Juices

Chef's Smoothie of the Day

Chef's Energy Shot of the Day



Yoghurt & Granola Pots

£14.80

Two per person

Cooked Breakfast Station

£26.30

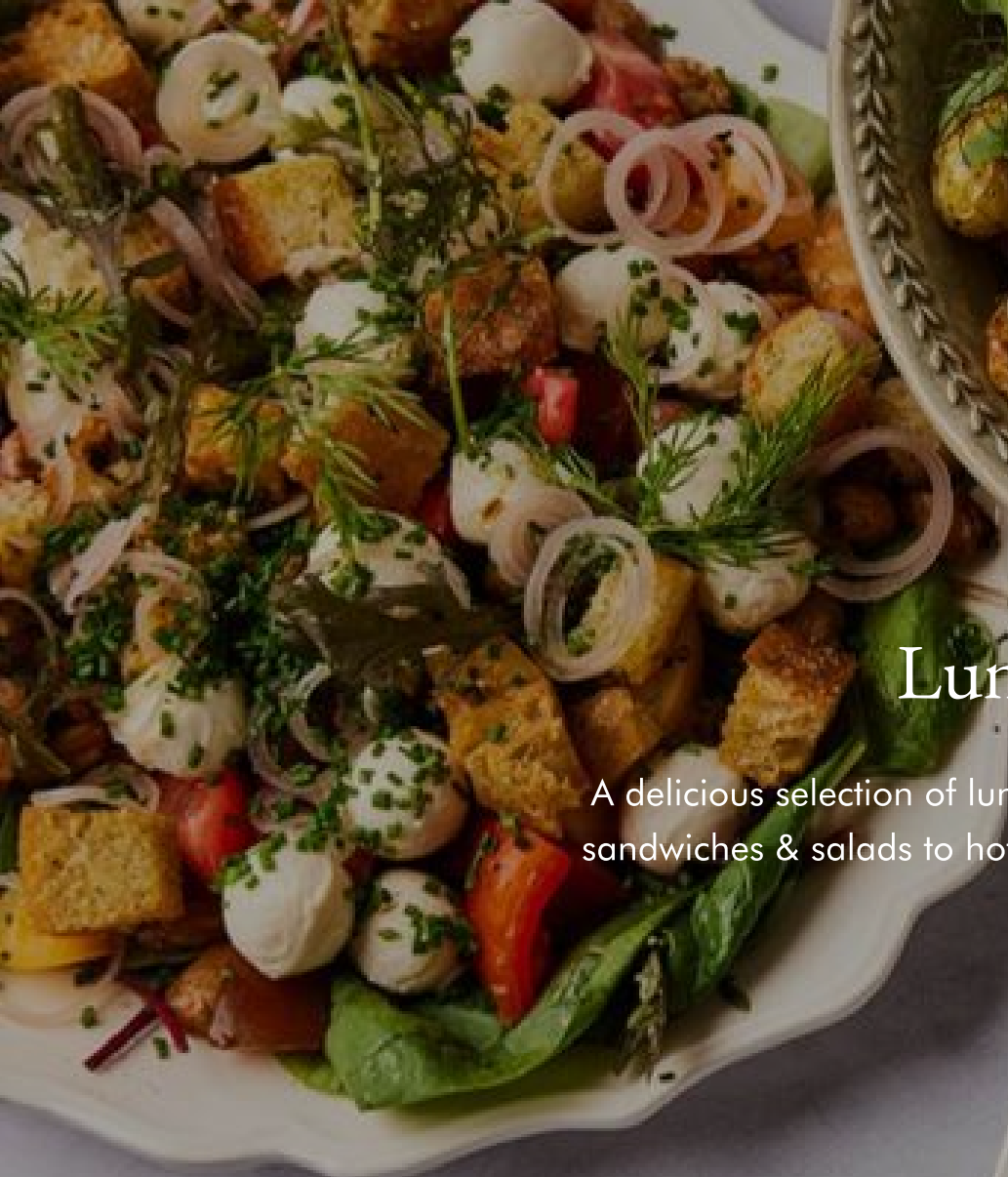
Includes Tea, Coffee & Juice

Juices | Smoothies | Energy Shots

£6.40 | £5.00 | £2.50

Per litre | Per glass | Per glass

All listed prices are ex. VAT



Lunch Menu

A delicious selection of lunch menus, from working lunches of sandwiches & salads to hot fork buffet menus designed to fill & impress.



SANDWICH LUNCH

We use freshly baked ciabatta & sourdough baguettes for our sandwiches.
Gluten Free, Vegan & Diet Specific options available, please request when booking.

Meat

Classic BLT. Chopped Smoked Bacon, Baby Gem Lettuce, Heritage Tomatoes & Mayonnaise
Coronation Chicken, Watercress & Cucumber
English Ham, Wholegrain Mustard, Iceberg Lettuce & Red Onion

Fish

Hot Smoked Salmon, Capers, Dill Creme Fraiche & Cucumber
Shrimp in Cocktail Sauce, Baby Gem Lettuce & Heritage Tomatoes
Yellow Fin Tuna, Spring Onions & Lemon Mayonnaise

Vegetarian

Extra Mature Cheddar, Housemade Tomato & Onion Chutney, Iceberg Lettuce
Free Range Eggs, Chives, Mayonnaise & Watercress
Roasted Red Pepper, Cream Cheese, Pesto & Rocket

Vegan

Grilled Aubergine, Chipotle Mayonnaise & Hispi Cabbage Slaw
Beetroot Hummus, Roasted Courgettes & Marinated Tomatoes
Whipped Vegan Feta, Olive Tapenade, Red Onions, Fresh Tomato, Dill & Cucumber



Sandwich Lunch

£12.95

Three sandwiches and one serving of assorted crisps & fresh fruit per person

All listed prices are ex. VAT



HOT & COLD FINGER BUFFET

Gluten Free, Vegan & Diet Specific options available, please request when booking.

Meat

Classic Scotch Eggs with English Mustard & Watercress Mayonnaise
British Beef Burger, Brioche Bun, Mustard Mayo, Baby Gem Lettuce, Pickles
Red Thai Spiced Marinated Chicken Skewer
Soy Glazed Pork Belly Skewer, Charred Cucumber, Miso Sweetcorn Purée
Rosemary Buttermilk Fried Chicken, Herb Aioli, Pickles

Vegetarian

Brioche Slider, Portobello Mushroom, Mature Cheddar, Baby Gem, Pickles
Wild Mushroom Sausage Roll, Black Garlic Ketchup
English Tomato & Mature Cheddar Arancini
Housemade Ricotta, Root Vegetable Chutney & Wild Rocket Tart
Crushed Broccoli, Pickled Walnut & Colston Basset Stilton Croquette

Vegan

Sweetcorn & Cumin Fritter, Chermoula Aioli (vg)
Miso & Soy Aubergine Burger, Mushroom Ketchup, Baby Gem Lettuce, Pickles (vg)
Spiced Pumpkin Hummus & Caramelised Red Onion Tart, Pumpkin Seed Crumb (vg)
Vegan Feta, Spinach & Roasted Black Olive Spring Roll
Glazed Miso Baked Tofu, Sesame, Spring Onion & Chilli
Iced Raw Seasonal Vegetables, Green Goddess Dip

Fish

Smoked Fishcakes with Lemon Aioli
Teriyaki Salmon Skewer with Sesame, Chilli & Spring Onion
Dorset Crab & Mature Cheddar Arancini, Cayenne Pepper Aioli

Sweet

Baked Pear Cheesecake, Butterscotch Sauce | Redemption Roasters Coffee Choux Bun, Cacao Husk
Classic Chocolate Brownie | Seasonal Fruit Tart | Fresh, Seasonal Fruit Skewers

Hot & Cold Finger Buffet

A choice of sandwiches, hot & cold snacks, salads, sweets & soft drinks per person.

- Four savoury, & one sweet item per person **£26.60**
- Six savoury, & two sweet items per person **£38.60**
- Ten savoury, & three sweet items per person **£60.00**

Other combinations available on request.

All listed prices are ex. VAT

HOT FORK BUFFET 1

Our two-course fork buffets are served with freshly baked breads and a seasonal salad..

Gluten Free, Vegan & Diet Specific options available, please request when booking.

Meat

Free-range Chicken Supreme, Roasted Garlic, Tarragon, Parsley, Chestnut Mushrooms, Creamed Leeks

Braised Silverside, Roasted Root Vegetables, Beef Jus, White Onion Sauce

Slow Cooked Welsh Mutton & Potato Rogan Josh, Mint Chutney & Cucumber Raita

Vegetarian & Vegan

Roasted Aubergine, Butternut Squash & Date Tagine, Sumac & Pomegranate Cous Cous

Root Vegetable Fricasée, Roasted Mushrooms & Crispy Kale

Thai Red Tofu, Baby Aubergine & Spinach Curry with Cucumber Relish

Fish

Traditional Fish Pie with Salmon, Smoked Haddock, Cod, Peas, Cream & Cheddar Crusted Mashed Potato

Oven-roasted Supreme of Salmon, Butter Sauce, Peas & Broad Beans, Sea Herbs

Baked Market Fish, Winter Sauce Vierge, Warm Broccoli, Marinated Anchovy & Potato Salad

Sides

Buttered Winter Greens | Roasted Root Vegetables

Braised Red Cabbage | Roasted Garlic Mash

Maldon Salt & Rosemary Crisped New Potatoes | Spiced Pilaf Rice

Sweet

Baked Pear Cheesecake

Redemption Roasted Coffee Choux Bun, Cacao Husk (v)

Vegan Chocolate Brownie (vg)

Seasonal Fruit Tart

Fresh, Seasonal Fruit Skewers

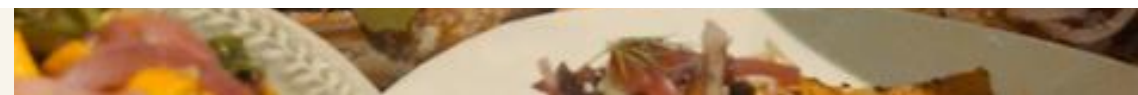


Hot Fork Buffet Menu 1

£60.00 per person

Please choose one meat, one fish, one vegetarian, two sides and one dessert.

All listed prices are ex. VAT





HOT FORK BUFFET 2

Our two-course fork buffets are served with freshly baked breads and a seasonal salad.

Gluten Free, Vegan & Diet Specific options available, please request when booking.

Meat

Guinea Fowl au Vin, Roasted Breast, Braised Leg, Spinach, Mushroom Purée, Red Wine Sauce

Slow Cooked Gme Stew, Confit Celeriac, Cavolo Nero, Gremolata

Confit of Duck, Puy Lentil & Silverskin Onion Ragout, Caramelised Parsnip Purée, Parsnip Crisps, Thyme Jus

Fish

Keralan Coconut Fish & King Prawn Curry, Potatoes, Spinach, Chillies & Garlic

Seared Fillet of Gilt Head Bream, Saffron Beurre Blanc, Salmon Keta, Sea Vegetables

Chalk Stream Trout en Croute, Charred Broccoli, Smoked Fish Velouté

Sides

Garlic Butter & Thyme Pressed Potatoes | Truffled Mashed Potatoes

Sticky Coconut Rice | Stir Fried Pak Choi with Chilli & Garlic

Glazed Heritage Carrots | Roasted Cauliflower Cheese

Sweet

Dark Chocolate & Clementine Delice, Clementine Compote

Redemption Roasters Coffee Choux. Bun, Cacao Husk (v)

Macerated Cherry & Roasted Almond Frangipane, Creme Fraiche, Cherry Gel, Almond Biscuit

Salted Caramel Tart, Vanilla Cream, Burnt Apple Gel (v)

Seasonal Fruit Tart

Fresh, Seasonal Fruit Skewers

Hot Fork Buffet Menu 2

Please select 1 meat, 1 fish, 1 vegetarian, 2 sides and 2 desserts.

£65.00 per person

All listed prices are ex. VAT

PLATED LUNCH

Starter

Ajo Blanco, Toasted, Salsify, Smoked Beets, Dill, Capers, Pink Raddicchio, Chardonnay Dressing (gf, vg)

Whipped Carrot Tahini, Pumpkin Seed Pesto, Heritage Carrots, Culver Farm Corn, Wild Fennel (gf, vg)

Housemade Ricotta, Golden Beetroots, Turnip & Green Apple, Chicory, Parsley Powder, Croutons (v)

Burrata, Pumpkin, Kale & Pistachio Pesto, Clementine, Shaved Fennel, Castel Franco, Seeded Cracker (gf, v)

Chalk Stream Trout Pastrami, Smoked Creme Fraiche, Golden Beetroot & Pear Salsa, Pickled Kohlrabi, Horseradish (gf)

Beef Carpaccio, Pecorino, Shaved Fennel, Blackberry Ketchup, Pickled Mustard Seeds, Radicchio, Bronze Fennel (gf)

Main

Grilled Leek, Confit Chickpeas, Delica Pumpkin, Truffle Parsnip Purée, Leek Crumb, Chive Salsa, Pickled Shallots (gf, vg)

Confit Garlic Confit Polenta, Artichoke & Parsley Caponata, Kale, Romesco, Haverstock White, Cashew Crunch (gf, vg)

Leek, Celeriac & Jerusalem Artichoke Lattice, Two Fields Mash, Red Cabbage Purée, Cavolo Nero, Miso Mushroom (v)

Sweet Potato & Squash Gnocchi, Heritage Kale, Slow Roasted Red Onions, Walnut Pesto, Yorkshire Pecorino (v)

Pollock, New Potato & Jerusalem Artichoke, Preserved Lemon, Umami Buttermilk Sauce, Herb Oil, Sea Herbs (gf)

Hake, Two Fields Mash, Spinach, Roasted Shellfish Sauce, Kale, Oyster Leaf, Nasturtium, Fish Skin Furikake (gf)

Dry Aged Sirloin Steak, Rosti Potato, Beef Fat Roscoff Onion, Artichoke Purée, Horseradish & Golden Beetroot, Jus (gf)

Lamb Rump, Braised Lamb Pressed Potato, Whole Roasted Glazed Carrot, Cauliflower Purée, Hispi Cabbage, Jus (gf)

Fosse Meadows Chicken, Rosti Potato, Shiitake Mushrooms, Carrot & Chestnut Purée, Cavolo Nero, Jus

Dessert

Spiced Poached Pear & Blackberry, Blackberry Mousse, Ginger Sponge, Vanilla Crumble, Pear Purée, Sorrel (gf, vg)

Chocolate & Hazelnut Layer Cake, Chocolate & Olive Oil Sorbet, Fig, Blackcurrant, Creme Fraiche, Cacao Husk (gf)

Coffee, Tonka Bean & White Chocolate, Chocolate Sable Sandwich, Dark Chocolate Sorbet, Caramelised Pear

Earl Grey & Clementine Mille Feuille, Mascarpone Creme Fraiche, Vanilla Crumble, Bergamot Tuile

Apple Tarte, Mascarpone Cream, Salted Whey Caramel

Caramelised Brown Sugar Tart, Roasted Almond Ice Cream, Clementine, Almond

Vanilla & Lemon Posset, Rathfinny Jelly, Soaked Blackberries, Ginger Sable Biscuit

Blackberry Jelly, Sweetcorn Purée, Almond Sponge, White Chocolate, Meringue Shards



Two Course Lunch

£71.95

Excluding alcohol

Three Course Lunch

£78.70

Excluding alcohol

Your two and three course menus includes petit fours, tea & coffee

All listed prices are ex. VAT



Canapé & Bowl Food Menu

Small in size, big in flavour. Our canapé menu has been thoughtfully created to stand out amongst a crowd. If you need something a little more filling, pick from our bowl food menu or choose one of our stations to add some theatre to your drinks reception.

CANAPÉS

Vegetarian

- Smoked Tomato & Isle of Mull Cheddar Choux Bun, Black Olive, Pecorino (v)
Cep Cracker, Mushroom Crumb, Chive & Spenwood Cheese Custard (v)
Cornish Kern Cheese Croquette, Pickled Walnut Ketchup, Apple (v)
Whipped Goats Curd, Artichoke, Seeded Cracker (gf, v)
Parmesan & Tarragon Madeline, Herb Puree, Chives (v)
Sourdough Crumpet, Parmesan Leeks, Smoked Crème Fraiche, Tomato Chutney (v)
Pressed Potato, Mushroom Parfait, Shimeji Mushroom (gf, v)

Vegan

- Wild Mushroom & Celeriac Arancini, Mushroom Ketchup (vg)
Sushi Rice, Carrot Tartare, Wasabi, Soy Beetroot Purée (gf, vg)
Ren's Pantry Spiced Carrot, Pickled Carrot, Seeded Cracker, Carrot Top (gf, vg)
Sesame Seed Cracker, Beetroot & Tahini, Green Apple (gf, vg)
Potato & Celeriac Rosti, Cauliflower Purée, Black Garlic (gf, vg)
Pumpkin Taco, Red Pepper Salsa Roja, Lime Crème Fraiche, Coriander (gf, vg)
Tapioca, Mushroom Ketchup, Soy Shiitake, Black Radish (gf, vg)

Fish

- Line Caught Tuna, Miso & Ginger, Corn Taco, Sesame (gf)
Sushi Rice, Chalk Stream Trout, Apple & Yuzu, Wasabi, Jalapeno (gf)
Sea Bream Tartare, Citrus Crème Fraiche, Dashi Tapioca, Sesame (gf)
Chalk Stream Trout Pate, Rye Croute, Dill & Chervil Cream Cheese
Sea Bream Tartare, Yuzukosho Mayo, Zero-Waste Fish Skin Furikake (gf) (spoon)
Zero Waste Salt Cod Croquette, Verjus & Raisin Purée, Pickled Grape
Chalk Stream Trout Choux Bun, Lemon Cream Cheese, Pickled Cucumber



- Selection of 4 Canapés**
Selection of 6 Canapés
Selection of 8 Canapés
Selection of 10 Canapés

£17.50
£24.95
£32.95
£41.30

All listed prices are ex. VAT



Selection of 4 Canapés
Selection of 6 Canapés
Selection of 8 Canapés
Selection of 10 Canapés

£17.50
£24.95
£32.95
£41.30

All listed prices are ex. VAT

CANAPÉS

Meat

Lamb Neck Croquettes, Mustard Emulsion, Crispy Tarragon

Miso Chicken Nugget, Miso & Ginger Mayo, Sesame

Beef Tartare, Wasabi Cream, Blini

Pork Neck & Horseradish Bon Bon, Puffed Rice & Tarragon Emulsion

Smoked Chicken & Ham Hock Terrine, Rye Croute, Golden Raisin Purée

Rosti, Chicken Liver Parfait, Crispy Chicken Skin, Plum (gf)

Buttermilk Fried Chicken, Pickled Plum Purée, Sauerkraut (gf)

Dessert

Zero-waste Fruit Skin Pastilles (gf, vg)

Zero-waste Madeline, Dried Fruit Sugar

Caramelised Apple & White Chocolate Mascarpone Choux Bun

Fig & Blackcurrant Meringue Tart (gf or vg)

Burnt Honey Custard Eclair, Caramelised Apple, Nutmeg

Housemade Hazelnut & Dark Chocolate Truffles (gf)

Toasted Croissant Pudding, Blackberry Cheesecake, Fennel Crumb

Dark Chocolate & Sea Salt Fudge, Pump Street Cocoa Husk (gf, v)

Seasonal Macarons

Housemade Gingerbread Marshmallows (gf)

Dark Chocolate & Orange Ganache Tarts (vg)

BOWLS

Vegetarian

Wild Mushroom Risotto, Braised Shiitake, Crispy Tarragon (gf, v)

Pumpkin Gnocchi, Spinach, Housemade Ricotta, Crispy Sage (v)

Burrata, Grilled Artichokes, Nocellara Olive Salsa, Winter Leaves, Seeded Cracker (gf, v)

Vegan

Durum Wheat Trofie, Leek & Pumpkin Seed Pesto, The Wild Room Mushrooms (vg)

Sticky Fried Tofu, Cabbage Slaw, Pickled Shallot, Togarashi Sesame (gf, vg)

Crown Prince Squash, Julienne Bruno Stracciatella, Salsa Verde, Toasted Pumpkin Seed Crumb (gf, vg)

Fish

Seared Market Fish, Mashed Potato, Umami Butter Sauce, Sea Herbs (gf)

Haddock & Seaweed Fritters, Pickled Cucumber, Brown Crab Mayonnaise

Tuna Tartare, Miso & Soy Mayo, Sesame, Spring Onion, Tapioca Crackers (gf)

Meat

Venison Tartare, Cured Egg Yolk, Shoestring Fries (gf)

The Ethical Butcher Fillet Beef, Truffle Mashed Potato, Crispy Kale, Jus (gf)

Buttermilk Fried Chicken, Fennel & Celeriac Remoulade, Fennel & Tarragon Salt (gf)

Dessert

Vanilla Pannacotta, Rathfinny Jelly, Soaked Blackberries (gf)

Chocolate Mousse, Sea Salt, Zero Waste Coffee Ice Cream (v) (gf)

Spiced Poached Pear & Blackberry, Blackberry Mousse, Ginger Sponge (gf, vg)



Selection of Four Bowl Foods

£35.50

Selection of Six Bowl Foods

£42.50

All listed prices are ex. VAT



Dinner Menu

Our chefs champion the freshest British produce and the finest sustainable ingredients. From vibrant, plant-based feasts to elegant menus that showcase the very best of the British larder, every course is designed to delight your guests and leave a lasting impression — all while treading lightly on the planet.

DINNER

Starter

Ajo Blanco, Toasted Almonds, Salsify, Smoked Beets, Dill, Capers, Pink Radicchio, Chardonnay Dressing (gf, vg)

Whipped Carrot Tahini, Pumpkin Seed Pesto, Heritage Carrots, Culver Farm Corn, Wild Fennel (gf, vg)

Housemade Ricotta, Golden Beetroots, Turnip & Green Apple, Chicory, Parsley Powder, Croutons (v)

Burrata, Pumpkin, Kale & Pistachio Pesto, Clementine, Shaved Fennel, Castel Franco, Seeded Cracker (gf, v)

Chalk Stream Trout Pastrami, Smoked Crème Fraîche, Golden Beetroot & Pear Salsa, Pickled Kohlrabi, Horseradish (gf)

Beef Carpaccio, Pecorino, Shaved Fennel, Blackberry Ketchup, Pickled Mustard Seeds, Radicchio, Bronze Fennel (gf)

Main

Grilled Leek, Confit Chickpeas, Delica Pumpkin, Truffle Parsnip Purée, Leek Crumb, Chive Salsa, Pickled Shallots (gf, vg)

Confit Garlic Confit Polenta, Artichoke & Parsley Caponata, Kale, Romesco, Haverstock White, Cashew Crunch (gf, vg)

Leek, Celeriac & Jerusalem Artichoke Lattice, Two Fields Mash, Red Cabbage Purée, Cavolo Nero, Miso Mushroom (v)

Sweet Potato & Squash Gnocchi, Heritage Kale, Slow Roasted Red Onions, Walnut Pesto, Yorkshire Pecorino (v)

Pollock, New Potato & Jerusalem Artichoke, Preserved Lemon, Umami Buttermilk Sauce, Herb Oil, Sea Herbs (gf)

Hake, Two Fields Mash, Spinach, Roasted Shellfish Sauce, Kale, Oyster Leaf, Nasturtium, Fish Skin Furikake (gf)

Dry Aged Sirloin Steak, Rosti Potato, Beef Fat Roscoff Onion, Artichoke Purée, Horseradish & Golden Beetroot, Jus (gf)

Lamb Rump, Braised Lamb Pressed Potato, Whole Roasted Glazed Carrot, Cauliflower Purée, Hispi Cabbage, Jus (gf)

Fosse Meadows Chicken, Rosti Potato, Shiitake Mushrooms, Carrot & Chestnut Purée, Cavolo Nero, Jus

Dessert

Chocolate & Hazelnut Layer Cake, Chocolate & Olive Oil Sorbet, Fig, Blackcurrant, Crème Fraîche, Cacao Husk (gf)

Spiced Poached Pear & Blackberry, Blackberry Mousse, Ginger Sponge, Vanilla Crumble, Pear Purée (gf, vg)

Coffee, Tonka Bean & White Chocolate, Chocolate Sable Sandwich, Dark Chocolate Sorbet, Caramelised Pear

Apple Tarte, Mascarpone Cream, Salted Whey Caramel

Caramelised Brown Sugar Tart, Roasted Almond Ice Cream, Clementine, Almond

Earl Grey & Clementine Mille Feuille, Mascarpone Crème Fraîche, Vanilla Crumble, Bergamot Tuile

Vanilla & Lemon Posset, Rathfinny Jelly, Soaked Blackberries, Ginger Sable Biscuit

Blackberry Jelly, Sweetcorn Purée, Almond Sponge, White Chocolate, Meringue Shards

Cheese

A selection of Three British Cheeses from Neals Yard Dairy

Social Pantry House Chutney | Sourdough Crackers



Two Course Dinner

£77.20

Excluding alcohol

Three Course Dinner

£83.80

Excluding alcohol

Four Course Dinner

£93.75

Excluding alcohol

Your two, three & four course menus include bread, petit fours, tea & coffee

All listed prices are ex. VAT



Delegate Packages

We know how important it is to keep your delegates fuelled & engaged throughout the day, our packages cover all bases, from the mid-morning refreshments to the canapé receptions to round off your event.

PREPARED
IN OUR
HANDSWORTH
KITCHEN
SOCIAL PANTRY

DELEGATE PACKAGE 1

Refreshments

Tea | Coffee
Still & Sparkling Water

Breakfast

Breakfast Baps
Fried Egg, Tomato Ketchup (v)
Portobello Mushrooms, Mushroom Ketchup (vg)
Crispy Smoked Bacon
Cumberland Sausage

Or

Pastries

Mini Croissants | Apricot Danish
Pain Au Chocolat | Cinnamon Buns

Sandwich Lunch

Chef's Choice of Three Sandwiches
British Cheeseboard
Seasonal Fruit Platter
Crisps

Served with

Housemade Social Pantry Soft Drink

Morning & Afternoon Snacks

Chef's Choice of Biscuits
Chef's Choice of Sweet Treat
Tea | Coffee | Still & Sparkling Water

Add ons available upon request



Delegate Package 1

£73.35

Pastries, sandwich lunch, crisps, snack, all day tea & coffee, soft drinks with lunch

All listed prices are ex. VAT



DELEGATE PACKAGE 2

Refreshments

Tea | Coffee

Still & Sparkling Water

Breakfast

Pastries

Mini Croissants | Apricot Danish

Pain Au Chocolat | Cinnamon Buns

and

Breakfast Pots

Bircher Muesli, Plum Compote, Almond Butter (vg)

Date & Ginger Granola, Golden Linseed, Greek Yoghurt, Blackberry Compote (gf, vg)

Overnight Oats, Chia Seeds, Macerated Orange Segments (vg)

Homemade Social Pantry Granola, Seasonal Berry Compote, Honey Yoghurt, Seed Mix (gf)

Hot & Cold Finger Buffet Lunch

A choice of Six Savoury and two Sweet items. Please see page 13

Served with

Housemade Social Pantry Soft Drink

Morning & Afternoon Snacks

Chef's Choice of Biscuits

Chef's Choice of Sweet Treat

Tea | Coffee | Still & Sparkling Water

Add ons available upon request

Delegate Package 2

Pastries, breakfast pots, hot & cold finger buffet, snack, all day tea & coffee, soft drinks with lunch

All listed prices are ex. VAT

£82.60

HEALTHY DELEGATE PACKAGE

Refreshments

Tea | Coffee | Still & Sparkling Water | Fresh Juice | Uplifting Smoothie | Energy Shot

Breakfast

Bircher Muesli with Plum Compote, Almond Butter (vg)

Date & Ginger Granola, Golden Linseed, Greek Yoghurt & Blackberry Compote (gf, v)

Overnight Oats, Chia Seeds, Macerated Orange segments (vg)

Homemade Social Pantry Granola with Seasonal Berry Compote, Honey Yoghurt, Seed Mix (gf)

Morning/Afternoon Snack

Dark Chocolate, Coconut & Chia Seed Balls (gf, vg) | Fig & Pistachio Truffle (gf, vg)

House Marinated Jumbo Olives | Salt & Chilli Seed Coated Almonds | Vegetable Crisps

Sandwiches

English Ham, Wholegrain Mustard, Iceberg Lettuce & Red Onion

Grilled Chicken, Basil Pesto, Beef Tomato & Rocket

Poached Fresh Salmon, Capers, Dill Creme Fraiche & Cucumber

Yellow Fin Tuna, Spring Onions & Lemon Olive Oil

Grilled Aubergine, Chipotle Mayo, Hispi Cabbage Slaw

Beetroot Hummus, Roasted Courgettes & Marinated Tomatoes

Hot & Cold Finger Buffet Lunch

Please select 6 savoury and 2 sweet items from the list below.

Our finger buffets are served with Maldon Salt & Rosemary Crisped New Potatoes, Focaccia & Whipped Butter.

Red Thai Spiced Marinated Chicken Skewer

Glazed Miso Baked Tofu, Sesame, Spring Onion & Chilli

Brioche Slider, Portobello Mushroom, Mature Cheddar, Baby Gem, Pickles

Housemade Ricotta, Root Vegetable Chutney & Wild Rocket Tart

Sweetcorn & Cumin Fritter, Chermoula Aioli

Miso & Soy Aubergine Burger, Mushroom Ketchup, Baby Gem, Pickles (vg)

Spiced Pumpkin Hummus & Caramelised Red Onion Tart, Pumpkin Seed Crumb

Iced Raw Seasonal Vegetables, Green Goddess Dip

Smoked Fishcakes with Lemon Aioli

Teriyaki Salmon Skewer with Sesame, Chilli & Spring Onion

Vegan & Gluten Free Chocolate Brownie (gf, vg) | Zero-Waste Fruit Skin Pastilles

Seasonal Fruit Tart | Fresh Seasonal Fruit Skewers



Healthy Delegate Package (Sandwiches)

£76.35

Breakfast pots, sandwich lunch, snack, all day tea & coffee, soft drinks with lunch

Healthy Delegate Package (Hot & Cold Finger Buffet)

£85.50

Breakfast pots, hot & cold finger buffet lunch, snack, all day tea & coffee, soft drinks with lunch

All listed prices are ex. VAT



Food Stations

Add that extra wow factor with a food station for all your guests to enjoy. Whilst we're inspired globally by a certain cuisine or culture, we always try to recreate the dishes using British ingredients so we're mindful of our food miles.

FOOD STATIONS

Oyster Station

SERVED ON ICE WITH SEAWEED

Maldon Rock Oysters | Whitstable Oysters | Guernsey Oysters

Price & availability on request

Shallot Mignonette | Tabasco | Pickled Cucumber & Horseradish | Lemon in Muslin

British Exmoor Caviar

Price on request

Blinis | Cream Cheese

Smokin' Brothers Salmon 'Live Carving' Station

Smoking Brothers Smoked Salmon | House Cured Salmon | Hot Smoked Trout Pate

Potato Cakes | Toasted Rye Croutes | Blinis

Lemon Crème Fraiche | Dill & Caper Cream Cheese

Pickled Cucumber Salsa, Keta Caviar

Wildfarmed Flatbread Station

Feta, Hot Honey & Lemon Thyme Flatbread (v)

Baby New Potato, Ricotta Salata & Chive Flatbread (v)

Confit Winter Tomato, 'Nduja & Burrata Flatbread

Mortadella, Mozzarella & Pistachio Flatbread

Served with

Winter Leaf Salad, Social Pantry House Dressing (gf, vg)

Caesar Salad, Baby Gem, Parmesan & Zero-Waste Croutons (v)



Three Food Stations

Minimum 50 people

£86.05

Additional Station

Minimum 50 people, four items per person

£27.60

All listed prices are ex. VAT

FOOD STATIONS

Charcuterie Station

Cobble Lane Fennel Salami, Cured Beef Bresaola, Cured Pork Collar

Mature Kirkham, Holstein Cow's Milk Cheese, Lancashire

Oglesfield, Jersey Cow's Milk, North Cadbury, Somerset

Social Pantry Pork Pies

Pork & Black Pudding Scotch Quails Egg

Mature Cheddar & Marmite Glazed Sausage Roll

Zero-Waste Social Pantry House Chutney

Homemade Quince Jelly

British Celery & Red Grapes

Peters Yard Sourdough Crackers

Raisin Bread & Focaccia

Salted Butter & Olive Oil

Rotisserie Chicken Station

Thyme & Confit Garlic Rotisserie Chicken, Zero-Waste Herb Butter (gf)

Served with

Oak Leaf Salad, Caesar Dressing, Pickled Shallots, Cornichons, Zero-Waste Croutons (v)

Seasonal Slaw, Parsley & Lemon Dressing (gf, vg)

Pressed Potatoes (gf, v) | Wildfarmed Flatbread & Chicken Butter

Wraps (v) | Soft White Rolls (v) | Crusty French Baguette (v) | Pitta (v)

Chicken & Madeira Jus (gf) | Confit Garlic Aioli (gf) | Herb Butter (gf)

Moroccan Station

Moroccan Spiced Slow Cooked Shoulder of Lamb, Dried Apricots, Mint & Toasted Almonds (gf)

Half Roasted Aubergine, Date Molasses & Cumin Glaze, Sesame (gf, vg)

Pulled Oyster Mushroom & Butterbean Tagine (gf, vg)

Served with

Za'atar & Garlic Flat Breads (v)

Winter Tomato, Red Onion & Green Pepper Chopped Salad, Parsley, Mint, Pomegranate Molasses Dressing (gf, vg)

Oregano & Preserved Lemon Marinated Feta & House Olives (gf, v)

Pearl Couscous, Pickled Shallots, Roasted Spiced Chickpeas, Raisins, Pomegranate, Fresh Herbs, Lemon Dressing (vg)

Taco Station

Corn Tacos | Soft-Shell Flour Tortillas (vg)

Carnitas Slow Cooked Pork Shoulder, Pico de Gallo (gf)

Polenta & Coconut Market Fish, Paprika, Cumin & Pickled Chilies (gf)

Buttermilk Fried Chicken, Hot Sauce (gf)

Crispy Mushrooms, Salsa Roja, Pickled Cabbage (gf, vg)

Served with

Winter Tomato, Coriander & Red Onion Salsa (gf, vg)

Corn, Green Chili & Pickled Shallot Salsa (gf, vg)

Lime Wedges | Soured Cream | Seasonal Slaw | Fresh Coriander (gf)

Mexican Red Rice Salad (gf, vg)

Three Food Stations

£86.05

Minimum 50 people

Additional Station

£27.60

Minimum 50 people, four items per person

All listed prices are ex. VAT



DESSERT STATIONS

Tiramisu & Affogato Station

'LIVE SERVE' REDEMPTION ROASTERS COFFEE TIRAMISU

Coffee Syrup | Mascarpone | Sponge Fingers | Cocoa Powder & Pump Street Chocolate Cocoa Husk

'LIVE SERVE' AFFOGATO

Choose from

Freshly Brewed Drip Coffee | Freshly Brewed 'Social Espresso' Espresso
Vanilla Ice Cream | Roasted Almond Ice Cream | Cocoa Husk Ice Cream

Dessert Station

INDIVIDUALLY PORTIONED

Pump Street Chocolate Mousse, Whey Caramel, Cocoa Husk (gf)

Redemption Roasters Coffee Tiramisu

Bay Leaf Panna Cotta, Plum Gel, Ginger Crumble (gf)

Eclair, Honey Cremeux, Caramelised Apple, Hazelnut

Basque Cheesecake, Blackberry Compote (gf)

Classic Crème Brûlée (gf)

Seasonal Macarons (gf)

Dessert Station

Minimum 50 people

All listed prices are ex. VAT

£24.85

A photograph of a set table for afternoon tea. The table is covered with a white tablecloth. In the foreground, there is a white teacup and saucer with a gold rim. To the right, a silver fork, knife, and spoon are neatly arranged on a white napkin. In the background, another teacup and saucer are visible, along with a tall, elegant glass. The lighting is soft and warm, creating a sophisticated and inviting atmosphere.

Afternoon Tea Menus

Enjoy the epitome of classic British cuisine with Social Pantry's take on Afternoon Tea, with the option of adding Prosecco or Champagne to your menu to impress your guests.

AFTERNOON TEA

Sandwiches

Smoked Salmon, Dill & Lemon Cream Cheese, White Bread
Cucumber, Tarragon & Chive Cream Cheese, Granary Bread (vg)

Coronation Chicken, Mustard cress, Brown Bread

Wiltshire Ham, Wholegrain Mustard, White Bread

Cheddar Cheese, Social Pantry Chutney, Granary Bread (v)

Hot Smoked Chalk Stream Trout Paté, Pickled Cucumber, Brioche Roll

Egg & Chive Mayonnaise, Watercress, Brioche Roll (v)

Scones

Plain & Fruit Scones

Served with

Clotted Cream | Seasonal Jam

Dessert Canapés

Zero-waste Fruit Skin Pastilles (gf, vg)

Zero-waste Madeline, Dried Fruit Sugar

Caramelised Apple & White Chocolate Mascarpone Choux Bun

Fig & Blackcurrant Meringue Tart (gf or vg)

Burnt Honey Custard Eclair, Caramelised Apple, Nutmeg

Housemade Hazelnut & Dark Chocolate Truffles (gf)

Toasted Croissant Pudding, Blackberry Cheesecake, Fennel Crumb

Dark Chocolate & Sea Salt Fudge, Pump Street Cocoa Husk (gf, v)

Seasonal Macarons

Housemade Gingerbread Marshmallows (gf)

Dark Chocolate & Orange Ganache Tarts (vg)



Afternoon Tea

£32.00

Two sandwiches, two sweets, scone, clotted cream & jam

Afternoon Tea with Prosecco | Champagne

£39.70 | £46.90

Three sandwiches, three sweets, scones, clotted cream & jam, one glass per person

Afternoon Tea Packages include tea, coffee & water

All listed prices are ex. VAT

ALLERGENS

Please speak with your event planner for detailed information on any allergens ahead of ordering.

We will happily provide alternatives for any allergens but please note we cannot provide alternatives for preferences.

Given the nature of our kitchen we endeavour to protect against cross-contamination of allergens, however there is always a risk of traces, if you suffer from an allergy or intolerance or one of your party does.

We encourage our customers with food allergies and intolerances to let our staff know, so we can better cater for them.

Every event will have a dedicated allergen sheet.



SOCIAL IMPACT & SUSTAINABILITY

At Social Pantry, we're proud to lead with purpose and speak up on the social issues that matter most. As a certified B Corp and one of the hospitality industry's leading employer of prison leavers, we're committed to doing things differently and doing them better. From creating meaningful second chances to promoting opportunity, we're challenging the status quo and building a business that puts people and progress at its heart.

EMPLOYING PRISON LEAVERS

We have employed prison leavers since 2015, as we recognise the untapped talent in prison leavers to turn potential into purpose. By investing in their growth, we've not only enriched our team but also contributed to a more inclusive and productive society; proving that meaningful opportunity can change lives, businesses and society for the better.

CHARITY & CSR PARTNERS

For over 10 years we have chosen to work with the charities and prisons that can deliver the most impact contributing to prison reformation and crime prevention, such as Key4Life and Novus.



B CORPORATION

As a certified B Corp our business is a force for good. We're proud to have made a globally recognised commitment and become part of a growing community of like-minded organisations.

KING'S AWARD FOR ENTERPRISE

Being awarded a prestigious Kings Enterprise Award through Promoting Opportunity, in recognition of the work that we have done to support prison leavers back to work was an incredibly proud moment for us.



ACHIEVING NET ZERO

We offset responsibly (scopes 1+2) via Ecologi Zero. We have set a 50% reduction target for 2030, which includes our scope 3 emissions, as part of our Net Zero strategy.

ELECTRIC VEHICLES

We've invested in two new electric vehicles to join our fleet that help us to deliver within the M25. Making the switch to electric contributes to the delivery of our Net Zero ambitions. Our aim is to replace each vehicle with an electric alternative.

[LEARN MORE ABOUT OUR IMPACT](#)

TERMS & CONDITIONS

- Your quote cost includes the management team, all back and front of house staff on our standard ratios.
 - Within the cost we will provide 1:10 front of house waiting staff on dinners, 1:20 front of house waiting staff on receptions.
 - Please note that if you would like additional waiting/wine/bar staff we can provide additional team members at £150 pp per 4-hour shift.
- All waiting staff are costed to finish at 23:00. If staff finish later than 23:00 additional charges will apply.
- For all events beginning before 07:00 Monday-Saturday or 08:00 Sunday/Public Holiday and finishing after 23:30 Monday-Saturday or 22:30 Sunday/Public Holidays – Staff Taxi costs are applicable. We will add an approximate cost of £25 per person and post event these. We never make money on taxis, they are there purely to ensure staff can get home or to work safely.
- Our standard uniform is a white shirt, black tie and black branded apron that has a City of London and Social Pantry logo on it. If you would like the team to wear any other uniform additional costs will apply.
- Our staff welfare is of the utmost importance to Social Pantry, keeping them fed and watered through service is a part of this. As such, please note that £2.50 per FOH staff member will be applied to your quote to cover the cost of staff food for the FOH team.



Thank You