



Corporate Catering Packages 2025

Tea & Coffee

Tea & coffee station with flavoured teas

£3.85 per person

Breakfast

Danish pastries

Yoghurt. Granola. Seeds. Fruits. Honey

Seasonal fruits. Berries

Great Garnets Sausages. Brioche roll. Tiptree jam

£13.75 per person

Light lunch – drop and go buffet

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Selection of chef choice sandwiches on white, granary & whole meal breads (1.5 rounds per person)

Essex pork & thyme all butter puff pastry sausage roll

Brie, thyme & cranberry tartlet

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Cranberry & vanilla flapjack

Fresh fruit platter

£14.25 per person

Traditional cold fork buffet

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Pork & chorizo scotch egg bites. Brown sauce
Ham hock terrine. Apple chutney. Toasted focaccia
Poached salmon. Watercress. Crème fraiche & lemon
Teriyaki chicken. Asian noodle salad. Soy & honey dressing
Goats cheese & watercress tartlet
Chicken & bacon pasta salad. Whole grain mustard dressing
24 hour proved focaccia. Garlic & herb aioli

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Mini meringues. Chantilly. Fresh berries & mint
Chocolate & vanilla brownie bite
Fresh fruit platter. Berries
£20.50 per person

Bento box style lunch - drop and go buffet

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Harissa chicken / Teriyaki Salmon / Beetroot & lentil scotched egg

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Tabbouleh. Feta. Pomegranate. Lemon
Roasted squash. Spinach. Fennel
Heritage tomatoes. Mozzarella. Pickled onion. Basil
Asian slaw - Cabbage. Red onion. Carrot. Chilli. Lime. Yoghurt.

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Salsa verde. Hummus. Aioli
£17.00 per person

Health & wellbeing menu

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Teriyaki salmon. Edamame. Avocado. Sesame. Quinoa
Harissa chicken. Farro. Feta. Spinach. Lime yoghurt dressing
Butternut & aubergine open tart. Rocket. Beetroot dressing. Sunflower Seeds
Spiced cauliflower. Hazelnut dukka. Lemon and tahini dressing
Rye. Soft hen egg. Picked red onion. Cornichon. Lemon mayonnaise
Puy lentil scotched egg. Chilli & marinated cucumber salad

Sweet

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Acai bar. Goji berries
Fruit platter. Vanilla & mint dressing
Coconut & raspberry bake. Maple. Yoghurt frosting
£20.50 per person

Hot & cold finger buffet

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Nduja & goats cheese tartlet. Endive salad. Honey mustard dressing (warm)
Aged cheddar croquettes. Chilli jam. Sorrel (hot)
Crab. Avocado. Gem lettuce. Yuzu mayonnaise (cold)
Spiced cauliflower & courgette fritter. Sesame. Chilli honey dressing (hot)
Shallot & blue cheese open tart. Walnut. Apple & frisse salad (cold)
Masala grilled chicken. Cashew. Spinach. Lime yoghurt dressing (hot)
King prawn bhaji. Mango. Coriander. Riata (hot)

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Chocolate & orange tart. Honey mascarpone. Candied orange crumb
Apple & caramel slice. Caramelized white chocolate
£25.25 per person

Hot fork buffet

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Rigatoni. Beef shin ragu. Crispy shallot. Parmesan
Moroccan spiced lamb. Aubergine. Apricot. Dukka
Herb baked salmon. Braised fennel & pea fricassee
Roast butternut squash risotto. Goats cheese. Pine nuts. Crispy sage

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Herb roasted potatoes. Chorizo. Mustard dressing
Baby leaf & endive salad. Blue cheese dressing. Walnut
Quinoa & cucumber salad. Olive. Feta. Pickled red onions

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Acai bar. Goji berries
Lemon tart. Vanilla mascarpone. Candied lemon

£24.75 per person

Vegan Hot & Cold Fork Menu

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Quinoa & fava bean salad. Radish. Feta. Soft herbs. Lemon dressing
Roast squash. Moroccan spiced hummus. Pomegranate. Pistachio
Spiced Cauliflower. Hazelnut dukka. Lemon & tahini dressing
House Salad. Lemon & herb dressing
Cavatappi pasta. Marinated courgette. Herb pesto. Toasted pine nuts (Hot)
Chestnut & oyster mushroom baked gnocchi. Crispy sage. Pine nuts (Hot)
Roast butternut & chickpea curry. Braised rice & sweet onions. Cucumber raita (Hot)

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Focaccia. Sun blushed tomato butter
Olive sour dough. Confit garlic & herb aioli

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Sweets

Dark chocolate brownie. Honey cream. Raspberry

Fresh fruit, berries. Vanilla & mint dressing

Lemon cake. Lime glaze

£23.75 per person

All prices include chef where required and waiting/serving staff (unless stated otherwise).

Minimum of 40 guests, additional charge for less guests

All prices subject to VAT