2026 TOP NOSH MENU

All prices are ex VAT

BREAKFAST

Hot bacon or sausage on a fresh white bakery bap	£5.50
Vegetarian breakfast bap veggie sausage, mushroom and egg	£5.50
Granola yoghurt pots	£2.50
Pain au choc, All butter Croissant, Fruit filled Crowns	£3 each
Seasonal & tropical fruit platter cut into bite sized pieces, with yoghurt dip	£4.75 per head

EXTRAS

Orange and apple juice 1L	£3.50
Frobisher orange and apple juice bottles 400ml	£2.50
Large still and sparkling water 1.5L	£2.00
'Cano' Still and sparkling Water 330ml	£1.10
Cans selection- Coke, Diet Coke, Lemonade, Rio, Fanta,	£1.20
San Pellegrino Lemon, Orange	£1.50
5l flasks (20 cups) including milk and sugar of tea and coffee	£25.00
Bag of Pipers crisps (selection of sea salt or cider vinegar & sea salt)	£1.20
Bar of chocolate (choice of KitKat, Mars Bar or Twix)	£1.00

LUNCH

SANDWICH BOX £5.50 per head
One round per person on freshly baked brown and white bread, with a selection of meat and vegetarian handmade fillings

SUB ROLL BOXES £5.50 per head
Half a white and half a brown bakery sub roll, with a selection of our meat and vegetarian fillings

MINI ROLL BOXES £5.50 per head
Three freshly made bakery white and brown rolls filled with a selection of our meat and vegetarian fillings

STANDARD PLATTER £11.50 per head
Half a round of sandwiches plus 2 filled rolls per person
Tyrells salted potato chips
2 homemade mini savouries of the day
2 pieces of mini homemade cake

CLASSIC PLATTER £13.00 per head
Freshly filled meat, fish and vegetarian sandwiches on white and wholemeal bread with fresh bakery rolls
Tyrells salted potato chips
Our homemade mini decorated cakes and tropical and seasonal fruit cut into bite sized pieces with yoghurt dip

DELUXE PLATTER £16.00 per head
Our luxury freshly filled meat fish and vegetarian sandwiches on white and wholemeal bread with fresh bakery rolls
4 luxury savouries of the day, from our varying kitchen menu
Our homemade mini cakes and tropical and seasonal fruit cut into bite sized pieces with yoghurt dip

Any of our sandwiches can be swapped for an individual salad or gluten free bread, just ask us!

INDIVIDUAL BOX LUNCH £11.50 per head
A white or brown filled sandwich
Bag of Pipers salted potato chips
Large slice of traybake or chocolate bar
A can of drink or bottle of water (Coca Cola, Diet Coke, Rio, Lemonade)
A piece of fruit (Bananas, apples, pears, satsumas) or fruit pot

EXTRAS

SALADS

Individual 750ml salad bowl with a topping such as roast ham, chicken, cheese	£5.75 per head
Small seasonal salad platter box. (serves 2-5)	£12.00
Medium seasonal salad platter box. (serves 6-11)	£24.00
Large seasonal salad platter box. (serves 12-20)	£35.00

Mixed green salad. (V) (GF) (Ve) (DF)
Pasta with fresh pesto & sun-dried tomatoes, with spinach and parmesan (V)
Homemade coleslaw with chives (V) (GF) (DF)
Potato salad with mint and chives (V) (Ve) (DF)
Greek feta salad with olives and cucumber (V) (GF)
Rocket salad with mini mozzarella and cherry tomatoes, balsamic vinegar (V) (GF)
Mustard and spring onion potato salad (V) (Ve) (DF)
Cous cous salad with roasted veg, mint, lemon and chickpeas (V) (Ve) (DF)
Watermelon, feta and mint salad (V) (GF)

CRUDITE PLATTER

Small (serves 2-5)	£9.50
Medium (serves 6-11)	£19.50
Large (serves 12-20)	£29.50

A colourful platter with an array of delicious seasonal veg including carrots, peppers, cucumbers, baby corn, celery, cherry tomatoes, radishes and dips such as houmous or pesto mayo, sweet chilli mayo, guacamole for a healthier alternative (V) (VE) (GF)

SAVOURY BOX £5.50 per head

4 Vegetarian savouries of the day such as: Homemade quiche slices, cheese scone with cream cheese and sun-dried tomato, thyme and mushroom pinwheel, Feta and sundried savoury pastry, vegetable samosa (Ve), brie chutney and grape tart

or

4 Meat savouries of the day such as: homemade sausage rolls with red onion chutney, chicken goujons, bakery pork pie, scotch egg quarters, chicken satays, smoked salmon & cream cheese blini, quiche Lorraine slice

SEASONAL FRUIT BOX £4.75 per head

Seasonal & tropical fruit platter cut into bite sized pieces, with yoghurt dip

HOMEMADE CAKE BOX £2.50 per head

Sally's freshly baked sponge and traybake selection decorated with chocolate, fruit and colourful sprinkles. Flapjack, brownie, cookies, choc mint traybake,

lemon sponge, rocky road. 2 mini pieces per head

EVENTS CATERING

TRADITIONAL AFTERNOON TEA £14.50 per head
(Min 20 people)

A selection of white and granary sandwiches with handmade fillings such as smoked salmon & cream cheese, prawn & Marie rose sauce, Coronation chicken, egg and cress, cream cheese and cucumber etc
Selection such as homemade cocktail sausage rolls,
smoked salmon and cream cheese blinis, prawn tartlets and homemade quiche
Selection of homemade cakes, meringues with fresh fruit & cream,
homemade scones with jam & cream, flapjack or shortbread

Tea, coffee, orange juice £2 per head

Please ask us about our vintage crockery hire, cake stands and much more...

CANAPÉ PLATTER From £1.95 per item
(Min 25 people)

This is a small sample of the Canapé menu, please contact us to discuss ideas and suggestions to suit your event. We have an extensive list of alternative ideas

Mini lamb kofta meatballs with tzatziki dip
Mini Peking duck pancakes with plum sauce tied with a chive
Little gem lettuce with mini-Caesar salad
Lime marinated chicken skewers with avocado crema dip
Rare roast beef with wholegrain dressing in pastry tartlets
Smoked salmon and cream cheese blini with chives
Tiger prawns wrapped in mange tout
Home made mini quiches
Prosciutto fig skewers
Mini pavlovas with fresh fruit and cream
Mini sweet tartlets with rainbow fruits
Chocolate dipped strawberries

GRAZING TABLE (Min 20 people)

Perfect for making a show stopping edible statement at any event or gathering,
our grazing tables can be tailored to suit the style and tone of your event
We include table styling as part of our grazing table set up, foliage,
props and bamboo plates and cutlery are included
A table/s or island is required at the venue for set up

Every creation is unique, but it will typically contain artfully arranged meats, charcuterie
and antipasti, cheese platters, crudites, bread and crackers, pickles, houmous,
sun-dried tomatoes, chutneys, nuts, seasonal fruit, our signature mini pud pots
Bespoke grazing tables available on request. Special diets catered for

Cured meats: Prosciutto, salami, hand sliced roast ham
Soft and hard cheeses: brie, blue, Manchego
Fresh and dried fruits: berries, grapes, figs, grapefruit
Crackers and fresh breads: Baguettes, bread sticks, pretzels
Dips and crudites: Houmous, pesto, sweet chilli mayo
Olives, pickles, sun dried tomatoes, artichoke hearts
2 seasonal salads
Sweet treats: mini pudding pots, brownie bites, mini cheesecakes,
Belgian chocolate mousse, bespoke cookies
Depending on the size of your event, we will arrive at your venue up to 60 minutes
beforehand to set-up, style and whisk away before your guests arrive

Small Table (20-30 guests)	from	£26.00 per head
Medium Table (30-50 guests)	from	£24.00 per head
Large Table (50-70 guests)	from	£22.00 per head
Extra-large table (70+ guests)	from	£20.00 per head

HOT BUFFET FOOD

THE GREEK

£25.00 per head
(Min 25 people)

Minted Greek lamb kofta skewers (GF)
Chicken and lemon roasted veg skewers (GF)
Halloumi and roast veg skewers (GF) (V)
Extras- Flatbreads, Tzatziki, Greek feta salad

THE MEXICAN

£25.00 per head
(Min 25 people)

Chilli con carne with coriander rice
Veg and bean chilli with rice and sour cream (V)
Loaded Nachos (V)
Extras: Guacamole, salsa, refried beans, sour cream, grated cheese,
Mexican style salad, crusty bread

THE INDIAN

£25.00 per head
(Min 25 people)

Chicken Tikka Masala
Cauliflower, potato and spinach curry with chickpeas. (V) (Ve) (GF) (DF)
Butter chicken
Extras: Poppadom's, mango chutney, onion bhajis, cucumber mint yoghurt,
tomato and onion salad, vegetable samosas, naan, boiled rice

THE FAVOURITES - CHOOSE 3

£25.00 per head
(Min 25 people)

All served with seasonal veg and crusty fresh bread

Boeuf Bourguignon with garlic and herb potatoes
Traditional pork sausages with mash and rich red wine gravy
Beef lasagne with a rich and creamy bechamel sauce
Chicken Basquaise with peppers, paprika, tomatoes and black olives with rice (GF) (DF)
Cottage pie with cheesy mash and peas
Pulled pork baps with apple sauce and coleslaw
Vegetarian roast veg lasagne (V)

MINI PUD POTS

£5.50 each
(Min 20 of each)

Eton mess, millionaires chocolate puds, lemon posset with raspberries,
tiramisu pots, mini raspberry and lemon cheesecake pots,
Mini pavlovas with fresh fruit and cream,
Mini chocolate brownie and cookie stack with strawberries

Please ask if you require napkins, cutlery and crockery.

ALL OCCASION BUFFET FOOD £25.00 per head
(Min 25 people)

Choose 3 of the following:
Freshly sliced local rare roast beef with horseradish
Freshly sliced Applewood smoked ham served with mustard
Our homemade Coronation chicken with apricots
Vegetarian quiche
Platter of fresh seafood including flaked crab, smoked salmon, poached salmon, king prawns garnished with fresh lemon (£2 per head supplement)
Individual dressed salmon pieces garnished with king prawns (£2 per head supplement)
Selection of antipasti deli meats, olives, sundried tomatoes, houmous, roasted peppers, artichoke hearts etc.

Choose 3 salads:
Mixed green salad (V) (GF) (Ve) (DF)
Pasta with fresh pesto & sun-dried tomatoes, with spinach and parmesan (V)
Homemade coleslaw with chives (V) (GF) (DF)
Potato salad with mint and chives (V) (Ve) (DF)
Greek feta salad with olives and cucumber (V) (GF)
Rocket salad with mini mozzarella and cherry tomatoes, balsamic vinegar (V) (GF)
Mustard and spring onion potato salad (V) (Ve) (DF)
Cous-cous salad with roasted veg, mint, lemon and chickpeas (V) (Ve) (DF)
Watermelon, feta and mint salad (V) (GF)

Fresh baked granary and white bread rolls with butter

Choose 3 mini pud pots:
Mini cheesecakes cups – berry, chocolate or citrus
Millionaire's chocolate puds
Lemon posset pots with shortbread biscuits
Tiramisu pots
Mini Chocolate orange Jaffa puds
Mini pavlovas with fresh fruit and cream
Mini chocolate brownie stack with strawberries

Cheese board with biscuits, grapes and chutneys £5.50 per head

EXTRAS

WAITRESS SERVICE	£24.50 per hour (per staff member)
Staff to serve and clear	
CROCKERY, CUTLERY AND GLASS HIRE	(Min 6 people)
Crockery and cutlery	£2.00 per head
White paper plates and serviettes.	£0.30 per head
Biodegradable bamboo plates	£0.65 per head
Biodegradable bamboo cutlery	£0.25 per head
White linen laundered tablecloth to fit 6 ft trestle table	£9.50 each
Glass hire - flutes, wine, tumblers	£10 per dozen

Linen hire, props, accessories and mini fresh flower vases available.

DELIVERY £5 per delivery

Delivery (within 5 miles) Extra mileage chargeable

Delivery £10.00 weekends within 5-mile radius/delivery for orders pre-11.00am

Please contact us for bespoke requirements and special diets.
(Ve) Vegan (V) Vegetarian (GF) Gluten free

CONTACT

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All prices are ex VAT