



## 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

|   |                 |
|---|-----------------|
| <b>SANDWICH BOX</b>   | £5.50 per head  |
| One round per person on freshly baked brown and white bread, with a selection of meat and vegetarian handmade fillings  |                 |
| <b>SUB ROLL BOXES</b>   | £5.50 per head  |
| Half a white and half a brown bakery sub roll, with a selection of our meat and vegetarian fillings   |                 |
| <b>MINI ROLL BOXES</b>  | £5.50 per head  |
| Three freshly made bakery white and brown rolls filled with a selection of our meat and vegetarian fillings   |                 |
| <b>STANDARD PLATTER</b>   | £11.50 per head |
| Half a round of sandwiches plus 2 filled rolls per person<br>Tyrells salted potato chips<br>2 homemade mini savouries of the day<br>2 pieces of mini homemade cake  |                 |
| <b>CLASSIC PLATTER</b>  | £13.00 per head |
| Freshly filled meat, fish and vegetarian sandwiches on white and wholemeal bread with fresh bakery rolls<br>Tyrells salted potato chips<br>Our homemade mini decorated cakes and tropical and seasonal fruit cut into bite sized pieces with yoghurt dip                                  |                 |
| <b>DELUXE PLATTER</b>   | £16.00 per head |
| Our luxury freshly filled meat fish and vegetarian sandwiches on white and wholemeal bread with fresh bakery rolls<br>4 luxury savouries of the day, from our varying kitchen menu<br>Our homemade mini cakes and tropical and seasonal fruit cut into bite sized pieces with yoghurt dip |                 |
| <b><u>Any of our sandwiches can be swapped for an individual salad or gluten free bread, just ask us!</u></b>   |                 |
| <b>INDIVIDUAL BOX LUNCH</b>   | £11.50 per head |
| A white or brown filled sandwich<br>Bag of Pipers salted potato chips<br>Large slice of traybake or chocolate bar<br>A can of drink or bottle of water (Coca Cola, Diet Coke, Rio, Lemonade)<br>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

Large seasonal salad bowl 1300ml. (serves 4-6) £20.00

Large seasonal salad platter box. (serves 10+) £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 2-4) £9.50

Medium (serves 8-12) £19.50

Large (serves 10-20) £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

Staff to serve and clear

£24.50 per hour  
(per staff member)

### CROCKERY, CUTLERY AND GLASS HIRE

Crockery and cutlery

White paper plates and serviettes.

Biodegradable bamboo plates

Biodegradable bamboo cutlery

White linen laundered tablecloth to fit 6 ft trestle table

Glass hire - flutes, wine, tumblers

(Min 6 people)

£2.00 per head

£0.30 per head

£0.65 per head

£0.25 per head

£9.50 each

£10 per dozen

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

### DELIVERY

Delivery (within 5 miles) Extra mileage chargeable

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

£5 per delivery

***Please contact us for bespoke requirements and special diets.***

***(Ve) Vegan (V) Vegetarian (GF) Gluten free***

## CONTACT

### PHONE

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### EMAIL

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### WEBSITE

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All prices are ex VAT