



Outside Catering

Corporate Café | Breakfast | Lunch | Afternoon tea

Breakfast

Continental bakery basket | £4.50 for two items

A selection of freshly baked breakfast pastries - croissants, almond croissant, pain au chocolat, pain au raisin

Selection of mini Danish pastries | £2.25 for two items

Both traditional and seasonal fruit pastries

All butter croissants with Guernsey butter & strawberry jam | £4.50 for two items

Open bagel selection | £3.35 for one item

Scottish smoked salmon, cream cheese and black pepper

Cream cheese, spring onion and marmite - you'll either love it or hate it!

Freshly baked filled croissants | £3.45 for one item

Honey glazed ham & Emmental cheese

Smoked salmon slithers & cream cheese

Smoked Bacon roll | £3.80 each

Senners soft bap or baguette with smoked best back bacon

Served with tomato sauce / brown sauce

Locally made sausage bap | £3.95 each

Senners soft bap or baguette with local pork sausage

Served with tomato sauce / brown sauce

Small Bacon/sausage roll | £2.95 each

Bridge roll with local pork sausage or bacon

Served with tomato sauce / brown sauce

Gluten free breads are available

Dietary Information

Vegetarian – V; Vegan – VG; Shellfish – SHF; Gluten Free - GF; Dairy free – DF; Contains nuts – N

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Outside Catering

Breakfast

Individual Fruit skewer (GF & DF) | £2.25 each
7 inch skewer of freshly cut seasonal & exotic fruit

Bowl of Natural Greek yogurt, fruit compote & muesli | £2.75 each

Individual Fruit Yogurt (GF) | £1.50 each

Breakfast | Hot drinks & juices

Locally roasted Bean 14 coffee in thermos cafetiere | £18.00
(Serves 8-10 people, decaffeinated available)

Freshly brewed English tea | £15.00
(Serves 8-10 people, decaffeinated and flavoured teas available)

1 litre of Premium Orange or Apple juice | £5.50

1 bottle of Pressed Roquette Apple juice | £8.00

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Outside Catering

Lunchtime I Sandwiches & Finger food

Sandwiches

1 round of sandwiches on brown or white bread per person	£3.25
Soft deli roll, tortilla wrap or demi-baguette	£3.75

CHOOSE YOUR STANDARD FILLINGS:

Honey roast ham with homemade coleslaw	Tuna mayonnaise and cucumber
Free range egg mayonnaise and rocket (v)	Homemade chicken tikka
Cream cheese and crisp salad (v)	Classic BLT and creamy mayonnaise
Chicken, tarragon mayonnaise and mixed leaves	Fresh salmon, cucumber and dill
Sliced chicken and sage and onion stuffing	Norwegian prawn marie rose
Smoked bacon with brie and cranberry	Buffalo mozzarella, pesto and tomato
Homemade hummus with Guernsey leaf salad (v)	Guernsey mature cheddar, and chutney (v)
Goats cheese and roasted pepper (v)	Brie cranberry and rocket (v)
Guernsey mature cheddar and tomato (v)	Tuna mayonnaise and red onion
Roast beef and creamed horseradish	

Fresh Guernsey crab and cucumber £1.50 supplement

Gluten free bread, rolls and wraps are available upon request



LUNCH | Platters of sandwiches | Finger food | Sweet treats | Fruit

All menus are put together by our chefs, unless you would like choose for yourself?

The Sandwich platter | £3.25 each | Minimum order 4

A selection of freshly made sandwiches, (1 round per person), all lavishly filled with our seasonal selection of meat, fish and vegetarian fillings

The upper crust platter | £4.15 each | Minimum order 4

A selection of freshly sliced bread, wraps & soft roll (three pieces per person), all lavishly filled with our seasonal selection of meat, fish and vegetarian fillings

The working lunch | £9.25 each | Minimum order 4

A selection of freshly made sandwiches, (1.0 rounds / 4 quarters) all lavishly filled with our seasonal selection of meat, fish and vegetarian fillings, 3 items of finger food and seasonal fresh fruit skewers (1 per person)

The P.A.'s pick | £11.25 each | Minimum order 4

A selection of freshly made sandwiches, (1.0 rounds / 4 quarters) all lavishly filled with our seasonal selection of meat, fish and vegetarian fillings, 2 items of finger food, 1 tray bake & seasonal fresh fruit skewers (1 per person)

The 'luxe working lunch | £14.25 each | Minimum order 4

A selection of freshly sliced bread, wraps & soft roll (three pieces per person) all lavishly filled with our seasonal selection of meat, fish and vegetarian fillings, 3 items of finger food & fresh strawberries with chocolate dip/ cocktail dessert

Large bag hand cooked chips | £2.75 per bag



LUNCH | Finger food

Each item is £2.00 or £9.75 for 5. All delivered and served cold.

Fantastic as an addition to your sandwiches or platters, simply select as you like!

Meat

Seared beef steak and red onion skewer (GF)
Chipotle spiced chicken drumstick
Homemade 'Porkies' sausage roll
Fillet of beef sate kebab and peanut sauce (GF/N)
Spicy lamb samosa and mango chutney dip
Lemon grass and sriacha grilled chicken
Chicken sate kebab and peanut sauce (GF/N)
Saucy Asian meatballs
Cheesy Dijon beef cups
Melon, mozzarella and prosciutto skewers (GF)
Pulled pork croquette

Fish

Smoked salmon and cream cheese cucumber bites (GF)
Garlic and chilli king and prawns (GF)
Crispy Thai fish cakes and soya dipping sauce
Seafood brochette and spicy marinara sauce (GF)
Teriyaki and sesame salmon
Smoked salmon and cream cheese on blini
Poached king prawns with garlic and saffron mayonnaise (GF)

Vegetarian

Roasted fig and goats cheese bruchetta
Creamy wild mushroom tart
Lemon, caper and potato and parmesan bites (GF)
Caprese salad skewer, cherry tomato, mozzarella and basil (V/VG/GF)
Crushed chilli avocado on rye bread
Chipotle black bean cake, confit tomato and guacamole

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GLOBAL FINGER FOOD | Platters

Each platters priced per person and is accompanied with 1 round of sandwiches

American influence platter - £13.95 each

Chipotle battered king prawns
Stuffed jalapeno's filled with cream cheese
Spiced sticky chicken wings
Pulled pork croquettes
Panko crumbed corn and crab cakes
Tortilla chips, guacamole and sour cream

Eastern spice platter - £14.45 each

Oriental chicken with sweet & sour relish
Crunch vegetable crudité with mini pitta & humus
Mixed vegetable pakora & mango chutney
Sesame & terryaki salmon brochette
Spicy lamb samosa
Chickpea falafel, yoghurt & cucumber dip

British Classics platter - £14.95 each

Smoked salmon blini, sour cream and chives
Steak & red onion skewer with a blue cheese mayonnaise
New potatoes, sour cream and chives
Caramelised onion, cheese & ham tartlet
Homemade 'Porkies' sausage rolls
Honey & mustard coated pommier sausages
Panko crumbed chicken goujons & aioli

Gluten Free platter - £15.75 each

Malaysian beef skewer
Crunch vegetable crudité with mini pitta & humus
Smoked salmon & cucumber skewers
Cheese and chive new potato rissole
Courgette & potato frittata
Oriental chicken with sweet chilli dip
Poached king prawn tail & aioli



ARTISAN DELI PLATTERS

Each Olive board platter serves 4 people | freshly baked breads & Guernsey butter

Vegetable Platter (DF) £24.00

Selection of roasted and marinated vegetables, with hummus, tatziki and olives

Meat platter (DF) £30.15

A selection of smoked, cured and roasted meats, with dips and pickles

Cheese Platter £33.00

Selection of English and continental cheeses with chutneys and pickles

Fish and seafood platter (SHF, GF) £52.00

Selection of smoked fish; salmon, peppered mackerel, tiger prawns, picked Guernsey crabmeat, dips and accompaniments

½ picked lobster to accompany your seafood platter

Market £POA

Local mixed leaves, spring onion & basil pesto salad (Serves 4) £8.00

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LUNCH | Sweet treats

Sweet bites – A fantastic way to finish your meal! |

Mini double chocolate or blueberry muffins £2.25 each

Mini cocktail dessert selection £2.95

Chocolate choux buns 3 per person £2.25

Assorted macaroons £0.95 each

Assorted tray bake - chocolate brownie, carrot cake, lemon drizzle £2.25 each

Individual fruit skewer £2.25 each

Gluten free breads and dairy free dressings available on request

Sliced Fruit platter | £3.25 per portion

Fresh strawberries with Guernsey Cream and chocolate dip | £4.95 per person

Whole Cakes - Carrot cake | Victoria sponge | Chocolate Fudge| (16 slices) £35.00

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AFTERNOON TEA

Classic cream tea | £4.95

Fruit scone with strawberry jam, butter and Guernsey cream

Traditional afternoon tea | £15.25

A selection of finger sandwiches,

Fruit scone with strawberry jam, butter & Guernsey cream

A selection of afternoon fancies, cakes and treats.

Freshly brewed Bean 14 coffee and a selection of freshly brewed tea and herbal infusions

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