MINIMUM ORDER OF £35
PRICES EXCLUDE VAT

Hospitality Menu

Breakfast

Breakfast 1
A selection of pastries, fresh fruit pot and strawberry yoghurt pot

14.30 PP (MIN OF 4 PEOPLE)**

Breakfast 2
A selection of pastries, fresh fruit pot and a cold-pressed juice

15.40 PP (MIN OF 4 PEOPLE)**

Breakfast 3
A selection of pastries, fresh fruit pot and a mini vegetarian quiche

17.00 PP (MIN OF 4 PEOPLE)**

Mixed Pastry box
Pain aux raisin, pineapple coconut twist, apricot turnover and raspberry & vanilla crown (1 of each)

17.00 each (SERVES 4)

Lunch packages

Lunch 1
Artisan sandwich (see sandwich menu), mini potato salad pot, and a bag of Fairfield Farm crisps

14.85 PP (MIN OF 4 PEOPLE)**

Lunch 2
Artisan sandwich, a sharing salad and a bag of Fairfield Farm crisps
(see sandwich and salad menus)

18.75 PP (MIN OF 4 PEOPLE)**

Sandwich Menu
Pastrami, gherkin, mayonnaise, rocket

Peri Peri Chicken, roasted peppers, rocket

Mozzarella, red pepper pesto, rocket

Falafel hummus wrap with slaw (vg)

Onion bhaji with mango chutney & pickled slaw (vg, gf)

EACH SOLD IN MULTIPLES OF 4+

HUCKLETREE

(vg) – Vegan / ** Vegan and gluten free options available.
If you have a food allergy, please notify us wen placing your order and our team will be happy to assist.

PRICES EXCLUDE VAT

Hospitality Menu

All day package

Breakfast
A selection of pastries, fresh fruit pot and a cold-pressed juice

Lunch
Artisan sandwich, a sharing salad, a bag of Fairfield Farm crisps and a soft drink (see sandwich and salad menus)

Afternoon
Dessert box – a variety of traybake and cake bites

41.25 PP (MIN OF 4 PEOPLE)**

Sharing platters

Vegan Antipasti Platter
Roasted peppers, olives, cornichons, artichokes, sundried tomatoes, falafel, tomato chutney and ciabatta (vg)

46.75 (SERVES 6-8)

Charcuterie Platter
Prosciutto, salami, chorizo and pastrami with balsamic onions, pickles, olives, Applewood cheese, grapes, crackers and chutney

55.50 (SERVES 6-8)

All British Cheese Platter
Cornish Yarg, Applewood, Sussex blue and Croxton Manor brie with celery, balsamic onions, pickles, grapes, crackers and chutney

65.50 (SERVES 6-8)

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Hospitality Menu

Extras

Strawberry Yoghurt Pot with Banana & Maple Granola (gf)

4.75 EACH

Coconut Yoghurt Pot and Passionfruit with Banana & Maple Granola (vg, gf)

5.75 EACH

Blackberry Overnight Oats with Compote and Seeds (vg, gf)

4.75 EACH

Fairfield Farm Crisps

1.35 EACH

Individual Fruit Pot

3.85 EACH

Olives & Cheddar Cheese Pot

4.10 EACH

Smoked Cheddar and Onion Marmalade Mini Quiche

5.25 PP (MIN OF 4 PEOPLE)

Beef, Pork & Mustard Sausage Roll

5.25 PP (MIN OF 4 PEOPLE)

Feta & Spinach Roll

5.25 PP (MIN OF 4 PEOPLE)

Dessert Box

Blueberry blondie, honeycomb rocky road, sticky toffee with Biscoff and fruit flapjack

7.20 PP (MIN OF 4 PEOPLE)

Vegan Cake Bites (vg)

Blackcurrant crumble, sticky toffee with Biscoff and fruit flapjack

7.20 PP (MIN OF 4 PEOPLE)

Gluten Free Cake Bites (gf)

Gluten-free salted caramel brownie & Blackcurrant crumble

7.20 PP (MIN OF 4 PEOPLE)

Lemon Posset with Strawberries

4.75 EACH (MIN OF 4)

Drinks

Still water, 330ml	1.10	San Pellegrino Orange, 330ml	1.90	Orange juice, 1ltr	4.95
Sparkling water, 330ml	1.10	San Pellegrino Lemon, 330ml	1.90	Apple juice, 1ltr	4.95
Coke, 330ml	1.65	Flawsome Sparkling Apple & Rhubarb	2.75	Cold-pressed juice (250ml)	5.25
Diet Coke, 330ml	1.65	Fix8 Citrus Kombucha, 250ml	2.75		

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£32.95 EACH IF PURCHASED SEPERATELY FROM LUNCH PACKAGES.

EACH SALAD SERVES 4.

Hospitality Menu

29th Jun – 31st Jul

1. Salmon Panzanella Salad
with tomatoes, cucumber & onions

2. Ratatouille Pasta
with courgette, aubergine, peppers & tomatoes

3. Summer Slaw (vg, gf)
with tenderstem broccoli & Chilli

4. Pearl Couscous & Black Olives (vg)
with cucumber, tomatoes & spinach

3rd Aug – 28th Aug

1. Chicken Caesar
with romaine lettuce, cucumber, parmesan & Croutons

2. Caprese Pasta Salad
with tomatoes & Bocconcini

3. Smashed Potato & Green Beans (vg, gf)
with chives & gherkins

4. Quinoa with Mixed Vegetables (vg)
with courgette, aubergine & rocket

31st Aug – 2nd Oct

1. Honey & Soy Salmon
with an Asian style slaw

2. Romesco Pasta Salad
with olives, capers & tomatoes

3. Pearl Barley with Kale (vg)
with carrots & chilli

4. Roasted Beetroot & Fennel (vg, gf)
with tomato & an orange dressing

5th Oct – 30th Oct

1. Chicken Shawarma
with pickled cabbage, gem lettuce, cucumber & tomato

2. Butternut Pasta Salad
with sage & pumpkin seeds

3. Cos & French Bean Salad (gf)
with butterbeans, parmesan crisp, pickled grapes, and a blue cheese ranch dressing

4. Pak Choi & Roasted Hispi Cabbage (vg, gf)
with mange tout, baby corn & radish

2nd Nov – 27th Nov

1. Hoisin Beef & Sticky Jasmine Rice
with mange tout & edamame

2. Tuna Crunch Pasta & Sweetcorn
with red onions & seeds

3. Mixed Five Bean Salad (gf)
with charred corn, red onion & coriander

4. Pearl Barley with Kale (vg, gf)
with carrots & chilli

30th Nov – 18th Dec

1. Chicken Caesar
with romaine lettuce, cucumber, parmesan & Croutons

2. Winter Pesto Pasta
with parmesan & seeds

3. Butternut Squash & Lentil (gf)
with red onions & goats cheese

4. Winter Slaw (vg)
with kale & cranberries

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