

MINIMUM ORDER OF £35
PRICES EXCLUDE VAT

Hospitality Menu

Breakfast

Breakfast 1

A choice of pastry (pain au chocolat or pain aux raisin), fresh fruit pot and strawberry yoghurt pot

14.30 PP (MIN OF 4 PEOPLE)**

Breakfast 3

A choice of pastry (pain au chocolat or pain aux raisin), fresh fruit pot and a mini vegetarian quiche

17.00 PP (MIN OF 4 PEOPLE)**

Breakfast 2

A choice of pastry (pain au chocolat or pain aux raisin), fresh fruit pot and a cold-pressed juice

15.40 PP (MIN OF 4 PEOPLE)**

Pastries box

Pain au chocolat or pain aux raisin box (4 pieces)

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, watercress

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 when placing your order and our team will be happy to assist.

Hospitality Menu

All day package

Breakfast

A choice of pastry (pain au chocolat or pain aux raisin), 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

41.25PP (MIN OF 4 PEOPLE)**

Sharing platters

Vegan Antipasti Platter

Roasted peppers, olives, cornichons, artichokes, sundried tomatoes, falafel, tomato chutney and focaccia (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)

MINIMUM ORDER OF £35
PRICES EXCLUDE VAT

Hospitality Menu

Extras

| | | |
|---|--|---|
| Strawberry Yoghurt Pot with Banana & Maple Granola (gf) | Coconut Yoghurt Pot with passionfruit and banana & maple granola (vg, gf) | Blackberry Overnight Oats with compote and seeds (vg, gf) |
| 4.75 EACH | 5.75 EACH | 4.75 EACH |
| Fairfield Farm Crisps | Individual Fruit Pot A selection of chopped fresh fruit | Olives & Cheddar Cheese Pot |
| 1.35 EACH | 3.85 EACH | 4.10 EACH |
| Smoked Cheddar and Onion Marmalade Mini Quiche | Beef, Pork & Mustard Sausage Roll | Feta & Spinach Roll |
| 5.25 PP (MIN OF 4 PEOPLE) | 5.25 PP (MIN OF 4 PEOPLE) | 5.25 PP (MIN OF 4 PEOPLE) |
| Dessert Box Blueberry blondie, honeycomb rocky road, sticky toffee with Biscoff and fruit flapjack | Vegan Cake Bites (vg) Blackcurrant crumble, sticky toffee with Biscoff and fruit flapjack | Gluten Free Cake Bites Gluten-free salted caramel brownie & Blackcurrant crumble |
| 7.20PP (MIN OF 4 PEOPLE) | 7.20PP (MIN OF 4 PEOPLE) | 7.20PP (MIN OF 4 PEOPLE) |
| Lemon Curd Cheesecake Pot Cheesecake mix with lemon curd | | |
| 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 | | |

HUCKLETREE

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

£32.95 EACH IF PURCHASED
SEPERATELY FROM LUNCH
PACKAGES.

EACH SALAD SERVES 4.

Hospitality Menu

5th Jan – 30th Jan

1. Chicken Caesar
with romaine lettuce, cucumber, parmesan & croutons
2. Tuna Crunch Pasta
with sweetcorn, red onion & spring onion
3. Spiced squash (vg, gf)
with lentils, red onion & seeds
4. Winter Vegetable Couscous (vg)
with red pepper, red onions, aubergine & courgette

2nd Feb – 27th Feb

1. Hot Smoked Salmon (gf)
with rice, edamame, carrot & peppers in an avocado dressing
2. Arabiatta Pasta
with bocconcini, rocket & tomato
3. Goat Cheese, Pearl Barley
with beetroot, carrots & seeds
4. Cajun Sweet Potato (vg, gf)
with roasted broccoli & mixed leaf

2nd Mar – 27th March

1. Chicken Cobb Salad (gf)
with egg, cos lettuce in an avocado dressing
2. Crushed Pea & Mint Pasta
with feta & crispy peas
3. Super Greens (vg, gf)
with mixed greens, lentils, crispy peas, tomatoes, roasted aubergine, tahini with a lemon dressing
4. Roasted Vegetable Bulgar wheat (vg)
with roasted vegetable & pomegranate

30th Mar – 1st May

1. Chicken Caesar
with romaine lettuce, cucumber, parmesan & croutons
2. Greek Style Orzo
with tomatoes, cucumber, black olives & feta
3. Rainbow Slaw (vg, gf)
with jalapenos & sweetcorn
4. Spiced Couscous (vg)
with carrot, broccoli & pomegranate

4th May – 29th May

1. Salmon Nicoise (gf)
with potatoes, olives, green beans & red onion
2. Spinach & Ricotta Pasta
with olives & parmesan
3. Tabbouleh (vg)
with bulger wheat, tomatoes & cucumbers
4. Potato Salad (vg, gf)
with red onion, capers, dill & whole grain mustard

1st Jun – 26th Jun

1. Teriyaki Beef
with rice, edamame, carrot & peppers
2. Caprese Pasta
with tomatoes & bocconcini
3. Super grains & crushed peas
With feta & radish
4. Super Greens (vg, gf)
with mixed greens, lentil, crispy peas, tomatoes, roasted aubergine, tahini with a lemon dressing

HUCKLETREE

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