



HOSPITALITY MENU



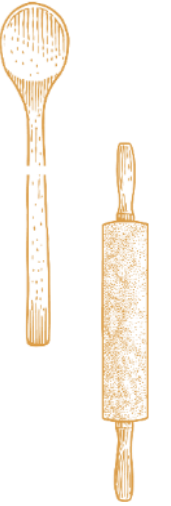
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FOOD PROVENANCE

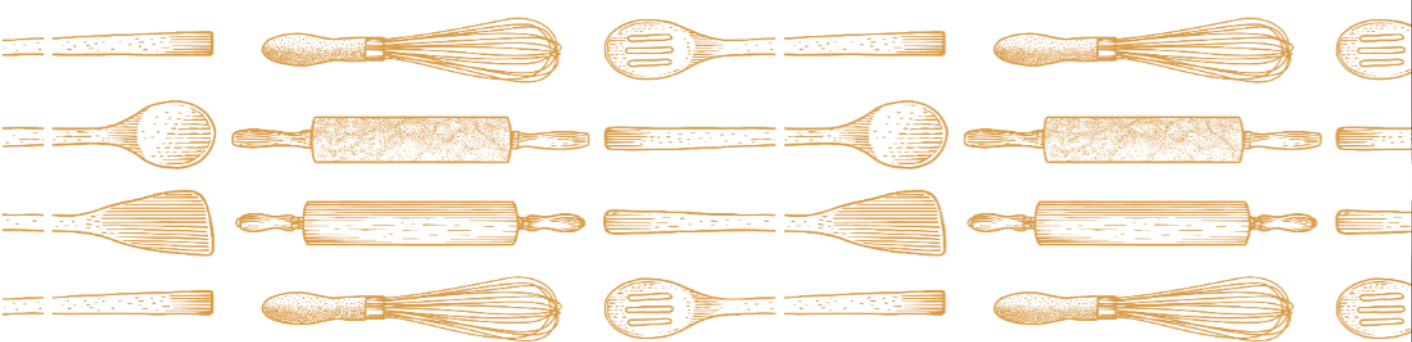


Local Larder

We love to support local businesses and are always seeing out new local food heroes to work with.

Sourced With Purpose

As a business we don't procure, we partner up. We ethically source, focus on producers and growers who care about their impact on the planet and are proud of the diverse nature of our supply partners.



ORDERING

Selecting your menu

When placing your order, please advise us of any allergies or dietary requirements.

Placing your order

Once you have made your selection, please place your order by emailing croxleypark@baxterstorey.com

Order Deadlines

As a minimum, we do require the following notices for all hospitality orders:

- 48 hours for Breakfast, Working Lunch, All Day Snacking (selected items). Cut off time 10:30 am.
- 72 hours for Finger food, All Day Snacking (selected items). Cut off time 10:30 am.
- A minimum of 5 working days for Formal Dining, Canapés, Bespoke menu.

Cancellations

In the event of cancellation within 24 hours of the booking, you may incur a charge to cover the cost of any food waste.

Dietary Requirements

For those with special dietary requirements or allergies who may wish to know more about the food or drink ingredients used, please don't hesitate to ask a member of our events team.

Special Events

If you are planning a special event and would like to discuss the details with us, please contact

Lai Ngai
croxleypark@baxterstorey.com

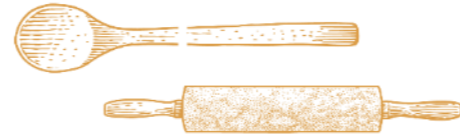




BEVERAGE

Still or Sparkling Water 0kcal	£2.65	Bottlegreen Presse 55kcal	£2.00 each
Fruit Smoothies Freshly made using seasonal fruit 126-267kcal	£2.00 per person	Mangajo Glass Bottles 73kcal	£2.00 each
Folkingtons Juices Apple, Orange or Cranberry 156-267kcal	£2.00 per person	Tea and Coffee A selection of Fairtrade teas and freshly filtered coffee 1-10kcal	£2.60 per person
Fruit Juice Jugs Apple, Orange or Cranberry 123-187kcal	£4.00 1ltr Jug	Tea, Coffee and Biscuits A selection of Fairtrade teas and freshly filtered coffee and biscuits 1-10kcal	£3.00 per person
Soft Drinks Selection of Carbonated Drinks 1-139kcal	£1.15 each	<i>Alternative milks can be provided on request</i>	

Please note all prices are not inclusive of VAT. All food orders will be cleared within 2 hours.



BREAKFAST

Healthy

Smoked salmon & whipped feta on rye 768kcal £3.25

Smashed avocado, vegan feta and tomato 545kcal £3.25

Chickpea and roasted pepper Shakshuka pot with poached egg and turmeric oil 467kcal £3.25

Yoghurt Pots

Greek yoghurt, blueberries, mint and honey 445kcal £2.35

Greek yoghurt, apple strudel compote and granola 389kcal £2.35

Soya pots available **VE**

Overnight Oats

Vegan apple Bircher with blueberries and pomegranate **VE** 299kcal £2.35

Cinnamon, peanut butter and banana overnight oats **VE** 520kcal

Kefir overnight blueberry pot 259kcal

Mini Pastries

A selection of freshly baked pastries 363kcal £1.80 per person

Breakfast Rolls

Chimichurri steeped breakfast mushroom, wilted spinach and sundried tomato 398kcal £2.95 each

Farmhouse sausage and tomato jam 750kcal

Red Tractor sourced smoked back bacon 564kcal

Gluten Free rolls available

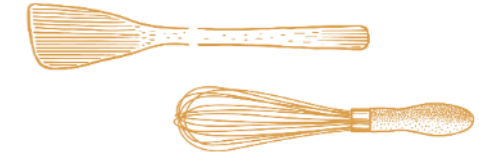
Fruits

Acai smoothie bowl, topped with seasonal fruits, seeds and granola 472kcal £2.35

Seasonal Fruit platter 231kcal £2.50 Per person



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GRAZING

Snacks

Penn state pretzels 86 kcal	£1.25
Pop chips 120kcal	£1.25
Lentil crisps 478kcal	£1.25
Quinoa crisps 140kcal	£1.25

Sweet Treats

Superfood granola 94kcal	£2.95
Blueberry and strawberry muffin 440kcal	£2.95
Chocolate brownie 289 kcal	£2.35

Savoury Nibbles

Chili rice crackers, marinated olives, salted edamame beans, roasted green and yellow peas 395kcal

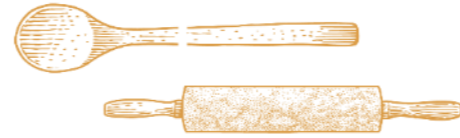
£2.95 per person

Afternoon Tea

Sandwiches, scones (cream and jam), petit fours 974kcal

£7.25
8 people minimum

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LUNCH

Salad box

£7.25 per person

Please choose one of the below

Falafel, hummus, pomegranate, tomatoes, quick-pickled vegetables and charred corn salsa on mixed leaves 645kcal

Free range fired chicken, kimchi, corn salsa, edamame beans and Asian slaw Slaw on crunchy Cos. Miso & Plum dressing 658kcal

Hot-smoked salmon, avocado, toasted mixed seeds, cucumber and tomato on mixed leaves with House Vinaigrette 478kcal

Sandwich Box

£7.25 per person

Please choose one of the below

Meat box – Chicken Caesar, BLT, Reubens, Chipotle chicken, Chimichurri beef & slaw, Roasted gammon, barbers cheddar & pickle 542-766kcal

Vegetarian box -Feta, beetroot, chargrilled veg, Dijon mustard, Sweet potato falafel, hummus, slaw, Baba ganoush, chargrilled veg, pickled veg, Cheddar cheese, relish, pickled slaw, chargrilled vegetables, Mexican beans, corn salsa, avocado, pickled vegetables, chipotle hummus 634-854 kcal

Served with beetroot hummus, crudités and root vegetable crisps





NOURISH BOXES

Please choose one of the below

£11.55 per
person

CHARCUTERIE BOX

A selection of mixed meats, including prosciutto, chorizo, salami & honey roast ham, served with mixed olives, gherkins & focaccia bread 553kcal

CHEESE PLATTER

A selection of mixed cheeses, including mature cheddar, red Leicester, brie and served with green & black grapes, tomato & onion chutney, gherkins and crackers 576kcal

SUSHI BOX

Salmon, Tuna, Prawn, Spicy Tuna I/O roll, Salmon & Avocado I/O roll, Avocado & White Sesame I/O roll 502kcal

Please note all prices are not inclusive of VAT. All food orders will be cleared within 2 hours.

BAKED TREATS

Tray bake box

Triple chocolate brownies

Raspberry blondie

Superfood granola

820kcal

Muffin box

Selection of sweet muffins, Triple chocolate, Blueberry

cheesecake, Lemon & white chocolate

675kcal

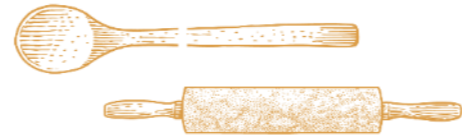
Cookie box

Carnival Cookie Dough

Double Choc Chip Cookie Dough

Milk Choc Chunk Cookie Dough

643kcal



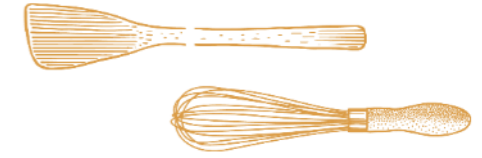
£14.00 per board,
serves 6

£17.65 per board,
serves 6

£7.50 per board,
serves 6



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CANAPÉS

Finger Food

£6.95 per person

Please choose 6 items. Minimum 6 guests

Smoked BBQ tempeh slider, charred spring onion 568kcal **VE**

Somerset Brie & fig buckwheat tart 542kcal **V GF**

Mini za'atar beef kofta & mint yoghurt 345kcal

Somerset chorizo & Barber's cheddar tart 510kcal

Vegan scorched pepper, tofu & chickpea frittata 231kcal **VE GF**

Char sui pork, bao, pickled cabbage 287kcal

Truffled cep mousse & parmesan sourdough bruschetta 459kcal **V**

Korean chicken, kimchi slaw slider 517kcal

Sourdough bruschetta of heritage baby tomato, avocado puree, chilli, lime & Balsamic 398kcal **VG**

Oxtail tartlet, smoked potato & Parsley crumb 319kcal

Canapés

£7.95 per person

Please choose 5 items. Minimum 10 guests

Rosemary pressed chicken, tomato jam 120kcal

Seared duck, cherries & granola 134kcal

Flatbread, goats' cheese, onion chutney 152kcal **V**

Wye Valley smoked chalk stream trout & pea shoot tartlette 129kcal

Oat beetroot blini, whipped tahini, crisp lattice tuile 98kcal **VE**

Spiced corn fritter, mango amba & Nasturtium 134kcal **VG**

Chargrilled squash, fig, honey & sumac 99kcal **V**

Selection of vanilla, lemon, raspberry, coffee, pistachio and chocolate mini macaroons 112kcal **V**

Salted caramel brownie, toasted marshmallow 234kcal

Lemon meringue tart 198kcal **V GF**

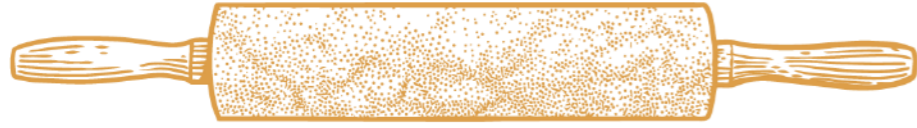
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BESPOKE

Fancy something a bit different?
Please speak to our Hospitality Team.

From bespoke, seasonal fine dining to large-scale themed events, our talented Chefs will be delighted to work with you to create bespoke menus for your meeting or event.



INFORMATION

Dietary Requirements

Please let us know if any of your guests have any allergies or intolerances.

We use numerous ingredients in our kitchen to produce fresh and seasonal products.

Our product range is produced using shared equipment in a busy environment where we regularly change our menus and recipes. As such, some products may not be suitable for those with severe allergies.

Please rest assured that one of our Allergy Champions will be on hand to help your guests make an informed decision.

Please note the following

Our Food Safety Policy guidelines suggest that food should be consumed within two hours of delivery.

All event requests are subject to labour charge and equipment hire charge.

All prices quoted are not inclusive of VAT

Contact

Should you require any assistance, please contact

Lai Ngai (Catering Manager)
croxleypark@baxterstorey.com

