

THE COMMON : CATERING PACK

BREAKFAST

CASUAL:

Mixture of freshly baked croissants, mini pastries & house baked healthy muffins.

SMART/ CASUAL:

Mixture of freshly baked croissants, mini pastries & house baked healthy muffins, fresh fruit.

SMART:

As above with hot breakfast baps.

BREAKFAST EXTRAS:

- Fresh fruit pieces
- Granola, bircher muesli, yoghurt, fruit salad pots
- Salmon & cream cheese bagels
- Sourdough toast & preserves
- Pots of breakfast favourites, served hot
- Eggs cooked to order, poached, scrambled
- Full cooked breakfast buffet with bespoke menu creation (cooked breakfasts will require additional staff)

LUNCH : THE SANDWICHES

CASUAL: 1.5 rounds per person, white & granary breads with classic fillings

THE MEAT

Honey roast ham, cheese & tomato.
Pastrami, emmenthal cheese & mustard.
Roast chicken & mixed herb pesto.

THE FISH

Tuna mayonnaise with lemon.
"Potted" salmon, cucumber & spinach.
Prawn cocktail, marie rose & iceberg lettuce.

THE VEG

Free range egg mayonnaise.
Roasted aubergine & slow-cooked tomato.
Mature farmhouse cheddar & house pickle.

SMART CASUAL: 1.5 rounds per person, speciality breads with creative & contemporary fillings

THE MEAT

Crispy pork belly, apple slaw & rocket.
Roast lamb, tomato, salsa verde & rocket.
Roast beef, pickle, rocket & mustard mayo.
Roast chicken, spinach, aioli & pesto.

THE FISH

Marinated tuna, black olives, capers & rocket.
Salmon, spinach, capers, dill & lemon mayo.
Peppered mackerel, leaves & horseradish.
Crayfish mayo, red peppers & radicchio.

THE VEG

Free range egg mayo, shallots & parmesan.
Beetroot, goats cheese, mint & red onion.
Roasted mediterranean vegetables with pesto.
Vine tomato, basil, mozzarella & baby spinach.

FINGER FOOD BUFFET

AMBIENT: A selection of finger foods to be served at room temperature

THE MEAT

Locally cured meat plate, breads, chutney.
Bresaola, rocket & parmesan wraps.
The Common Scotch eggs- pork & fennel.
Lamb loin lollipops served pink, salsa verde.

THE FISH

Marinated salmon skewers, lime & coriander.
Sesame-crust yellow fin tuna, soy dip.
Crayfish with tomato jam on tortilla.
Lobster rolls with vibrant avocado puree.

THE VEG

Creative crudites with red pepper houmous.
Purple sprouting broccoli, lemon & capers.
Baby gems, herbs, bulghur wheat & pomegranate.
Persian herb frittata with sumac yoghurt.

HOT: A selection of finger foods to be served hot or ambient

THE MEAT

Free range chicken satay lollipops, peanut sauce.
Rare breed beef burger, brioche bun, cheese.
Turkey & fennel meatballs in a tomato sauce.
The Common sausage rolls- free range pork & thyme. Harissa-spiced lamb burgers with

THE FISH

Pollock & tarragon balls, shellfish sauce.
Mackerel burgers, baby gem leaves & lime mayo.
Goujons of haddock & tartare in potato cones.
Crayfish, capers & new potatoes on a skewer.
Thai fishcakes, lemongrass, lime leaf, ginger.

THE VEG

Aubergine parmigiana wraps.
Veggie Scotch egg- soft yolk, lentils & root veg.
Sweet corn & coriander fritters, sweet chilli.
Corn on the cob, lime, parmesan & coconut.
Chickpea & blackbean veggie burgers in brioche.

THE COMMON : CATERING PACK

BUFFET

AMBIENT: A delectable selection of dishes served at room temperature

THE MEAT

Searred beef flank, rocket, pomegranate & balsamic.

Spiced lamb leg, cumin salt, smokey aubergine, salsa verde.

Roasted chorizo, slow cooked tomatoes, burnt red onion & coriander

Chicken & artichoke heart salad, mint & sumac yoghurt.

THE FISH

Smoked trout, bulghur wheat, red onion, chicory & labneh.

Peppered mackerel fillets, new potatoes, horseradish & herb dressing.

Citrus spiced salmon, marinated radish & cucumber salad.

Shelled prawns, slices of mango, baby gem lettuce & avocado dressing.

THE VEG

Panzanella - sourdough, mediterranean vegetables, extra virgin olive oil.

Heritage tomato salad with mint, basil & orange segments.

Purple sprouting broccoli, lemon, chilli & herbs.

Avocado, cucumber, celery, watercress, rocket, spinach & The Common dressing.

HOT: Choice of ambient & hot dishes to be served together

THE MEAT

Crispy pork belly & radicchio with roasted hazelnuts.

Chicken breast & leg, thyme, garlic & charred spring onions.

Slow cooked duck legs, savoy cabbage & pickled rhubarb.

Braised lamb neck with spinach, garlic & heritage tomatoes.

THE FISH

Maple cured salmon, dill, parsley, caperberry, shallot & dijon crème fraiche.

Seabass fillets, courgettes, new potatoes, peas & heirloom tomatoes.

Braised cod fillets & cheeks with lentils and herb sauce.

Roasted salmon with broccoli on a bed of teriyaki noodles.

THE VEG

Slow cooked aubergine & tomatoes, burnt red onions, capers & feta.

Braised fennel, green beans, walnuts, endives & burnt orange dressing.

Heirloom carrots, goats cheese, honey & lemon.

Roasted potatoes with rosemary & garlic butter.

THE SWEET

Valrhona chocolate brownie with clementine cream.

Braeburn apple crumble with toasted oats and creme anglaise.

Sticky toffee & date pudding with salted caramel sauce and vanilla cream.

Fresh & poached seasonal fruit salad with minted yoghurt.

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CANAPES

THE MEAT

Mini cheese burger with The Common burger sauce.

Pulled free range chicken & red pepper empanadas.

Brindisa chorizo, slow-cooked tomato & feta tarts.

Harissa-spiced lamb, herb & pomegranate filo parcels.

Locally cured ham, rocket & parmesan wraps with orange oil.

The Common mini sausage rolls - free range pork, thyme & fennel.

THE FISH

Smoked haddock potato cake with The Common tartare sauce.

Sesame-crusted yellow fin tuna with coriander & soy dip mini fish.

Prawn & cod tart with potato puree.

Salmon mi qui, lemon crème fraiche & dill on crostini.

Seabass ceviche, mango, lime & coriander on tortilla crisp.

Whipped salt cod brandade with tomato jam on toast.

THE VEG

Pea & mint arancini with soft cheese centre.

Persian herb frittata with sumac yoghurt.

Whipped goats cheese & candied black olives on toast.

Slow cooked tomatoes on puff pastry, smoked mozzarella & basil.

Locally made soft cheese & sweet red onion tarts.

Seared asparagus spears with lemon aioli dip.

THE SWEET

Mini Kingston mess - meringue filled with tropical fruits & cream.

White chocolate & szechuan brownie bites.

Dark chocolate & hazelnut tartlets.

Mini vanilla cheesecake with blueberry compote.

Sticky toffee pudding cubes with salted caramel dip.