



Catering Menu



From high street inspired food pop-ups, fresh and nutritious deli bars to live theatre cooking, we create not only innovative food, but an innovative dining experience. Our contract catering supplier., BaxterStorey, use only the finest locally source ingredients to produce these bespoke culinary experiences delivered by their talented chefs. We have a variety of menus catering to all types of occasions and designed to leave a lasting impression.

baxterstorey

Beverages



Beverage Tray

Freshly brewed Down to Earth triple certified coffee, a selection of teas including herbal infusions and a filter still and sparkling water, served with an assortment of gourmet biscuits

£3.15 per serving

£6.25 half day

£9.40 full day

Orange, apple or tomato juice

£4.75 (serves 4)

Litre of filtered still/sparkling water

£2.10

Smoothie shots

£1.45

Light Bites

Selection of freshly baked croissants and Danish pastries or fresh seasonal fruit pots (v)

£2.50 small

£3.50 large

Smoked salmon & cream cheese bagel

£3.95

Greek yoghurt granola pots with

seasonal fruit compote (v)

£2.50

Homemade cakes and sweet treats (v)

£3.00

Fresh fruit Bowl

£4.00 (serves 4)

Fresh Fruit Platter

£4.80 (serves 4)

Breakfast

(minimum 4 guests)



Continental Breakfast

£4.00

Selection of freshly-baked croissants and Danish pastries, fruit bowl and orange juice (v)

Healthy swaps

£7.95

Bircher muesli pot, mango and chia vanilla seed yoghurt, seasonal fruit platter, smoothie shot (v)

British Breakfast

£4.00

Classic Bap with your choice of:
Maple-cured bacon in a brioche roll
Cumberland sausage in a roll
Roasted field mushroom and grilled halloumi cheese in a brioche roll (v)

Energiser

£8.50

Smoked salmon and cream cheese Toasted bagel, Smashed avocado, grilled cherry tomatoes on toasted Sourdough, Seasonal fruit pots and lemon and ginger energiser shot

Wedge Menu

(minimum 4 guests)
£9.20



Chef's selection of filled sandwiches, bagel, wraps and rolls served with orange juice, filtered still and sparkling water

Sample selection

MEAT

Coronation chicken mini rolls
Chicken Caesar baguette
Salt beef mini rolls

FISH

Tuna mayonnaise and sweetcorn baguette
Tuna mayonnaise and cucumber on seeded granary bread
Smoked salmon and cream cheese on soft bagel

VEGETARIAN/VEGAN

Classic mature cheddar cheese and tomato on granary bread (v)
Roasted butternut squash in a tortilla wrap (vg)
Hummus & mixed bean baguette (vg)

SIDES

Hand-cut salted crisps
Caramel shortbread
Fruit bowl
Orange juice
Filtered and sparkling water

Pizza



£9.20 (minimum 4 guests)

Freshly prepared 8 inch Pizza, cooked in our pizza oven, served with orange juice, filtered still and sparkling water.

Pizza

Margherita tomato sauce, mozzarella (v)

Neapolitan tomato sauce, mozzarella and Parmaham

Spicy pepperoni, tomato sauce, grated mozzarella and fresh basil

Salads

Select 1

Mixed green leaf (vg)

Greek feta salad (v)

Nicosia salad with new potato, green beans, shaved red onion, olives, tomato(vg)

Shaved courgette, fennel and radish salad with lemon and mint dressing (vg)



Finger food

(minimum 10 guests)
Select 7 items from the above

Sliders

- Dedham Vale beef burger, tomato relish, brioche bun Loch Duarte Salmon and herb, lemon mayonnaise, rocket leaf, brioche bun
- Grilled halloumi, sun-blushed tomato, onion marmalade, brioche bun (v)
- Tandoori fired vegetables, Asian slaw, mango chutney, coriander naan (vg)

Hot

- Tandoori chicken samosa, coriander & mango dressing
- Spiced chicken skewers BBQ dip
- Smoked mackerel and dill fish cake, chive & sour cream dressing
- Courgette, pea and mint soutzoukakia, tzatziki dressing (v)
- Sweet potato and roasted sweet pepper Falafels, lemon hummus dip (vg)

Cold

- Rare roast beef, rocket leaf, horseradish cream fraiche, tomato swirl
- Lock Duart salmon brochette, lemon & tarragon dressing
- Seeded cheddar sweet potato and grain mustard sausage roll (v)

Desserts

- Handmade profiteroles with salted chocolate sauce (v)
- Lemon tart with compote berries (v)
- Seasonal fruit with pomegranate (vg)



Working Lunch

£14.45 (minimum 10 guests)
Select 7 items from the above

Warm

- Dedham Vale beef burger, tomato relish, brioche bun
- Homemade Orchard Farm pork and apple sausage rolls
- Peri Peri chicken goujon, sour cream & chive dip
- Indian vegetable samosa, homemade mango chutney (vg) Mexican chilli and roasted pumpkin tortilla (v)

Salads

- Mixed green leaf (vg)
- Greek feta salad (v)
- Nicosia salad with new potato, green beans, shaved red onion, olives, tomato (vg)
- Shaved courgette, fennel and radish salad with lemon and mint dressing (vg)

Cold

- Cured meat assortment: sliced chorizo, Serrano ham, salami Celeriac smoked salmon remoulade
- Goats cheese and leek tart (v)
- Roasted butternut squash in a tortilla wrap (vg)
- Shaved pastrami with Swiss cheese, gherkin and mustard mayonnaise bagel (v)
- Egg niçoise, green beans, olives, new potato, shaved parmesan (v)

Desserts

- Handmade profiteroles with salted chocolate sauce (v)
- Lemon tart with compote berries (v)
- Seasonal fruit with pomegranate (vg)

A top-down photograph of a dark grey bowl filled with a colorful salad of chickpeas, sweet potato, and tomatoes, garnished with fresh herbs. To the left, a smaller dark bowl contains a white dressing with green herbs. A silver spoon rests on a grey textured cloth napkin next to the main bowl. The background is a dark, neutral color.

Bowl food

£5.25 per bowl
(minimum 10 guests)
3 bowls per person recommended

Savoury

- Lebanese style chicken with cracked wheat salad, lime, mint & sour cream dressing
- Thai duck noodle, pickled cucumber salad, spring onion & chilli dressing
- Steamed Lock Duart salmon, endive, broad bean, shaved fennel, beetroot & spring onion dressing
- Caesar Salad, honey mustard dressing, crispy croutons, shaved parmesan (v)
- Buffalo mozzarella, toasted seeds, beef tomato, basil and olive salad, pesto dressing (v)
- Roasted chickpea & sweet potato tagine with citrus and pomegranate cous cous (vg)

Sweet

- Dark chocolate cup, Chantilly coffee cream, white chocolate mousse Steeped Autumnal fruits, meringue, vanilla cream (v)
- Macaron, salted caramel, dehydrated mango crumbs (v)
- Baked vanilla canelé, poached plum, cinnamon syrup (v)
- Chocolate and orange tart (vg)



Fork Buffet

£17.80
(minimum 10 guests)
Select 7 items from the above

Served with orange juice, filtered still and sparkling water

Main (select 2)

- Dedham Vale beef and mustard cassoulet, honey-roasted roots
- Chicken Chasseur pan-seared pearl onions and button mushrooms
- Char Siu pork, spring onions, sesame seed egg noodles
- Cornish steamed haddock, kale, tarragon and tomato sauce
- Steamed Loch Duart poached salmon, fennel and courgette ribbons, salsa verdi
- Sweet and sour vegetable medley, coriander rice (vg)
- Gnocchi trio, Italian herb, roasted pumpkin, pesto cream (v)
- Vegetable briam, apricot jewelled couscous (vg)

Salads (select 2)

- Mixed green leaf salad (vg)
- Greek Feta salad (v)
- Nicosia salad with new potato, green beans, shaved red onion, olives, tomato (vg)
- Shaved courgette, fennel and radish salad with lemon & mint dressing (vg)

Desserts (select 1)

- Handmade profiteroles with salted chocolate sauce (v)
- Lemon tart with compote berries (v)
- Seasonal fruit with pomegranate (vg)



Canapés

Cold

- Smoked Barbary duck, quince, tomato focaccia
- Parma ham, roasted fig, pomegranate molasses, olive ciabatta
- Cornish crab, avocado mousse, Yukon Gold potato blini
- Smoked salmon, sour cream & chive, caviar, pumpernickel bread
- Ragstone goats' cheese mousse, balsamic crisp, walnut croute (v)
- Air-dried vine tomato, pesto vegan mayonnaise, olive crumb, seeded cracker (vg)

£18.90
(minimum 15 guests)
Select 6 items
(£3.15 per additional item)

Hot

- Corn-fed chicken boudin, chilli mango salsa
- Mini beef wellington
- Seared Scottish queen scallop, sauce vierge
- Thai fish cake, coriander and lime mayonnaise
- Cep arancini, truffle mayonnaise (v)
- Tandoori roasted vegetable sausage roll, mango chutney (vg)

Dessert

- Miniature cinnamon doughnuts, Valrhona chocolate sauce (v)
- Assorted French macarons and mini tarts (v)
- Meringue with fruit of the forest compote & vegan cream (vg)



Private Dining

£36.75
(minimum 12 guests)
(Select 1 starter, main and dessert)

Starter

- Whipped Ragstone goats' cheese mousse, salad chicory and heritage beets, raspberry vinegar dressing (v)
- Pan seared Cornish scallops, tomato fondue, micro rocket cress, lemon & chive dressing
- Surrey chicken "Caesar" boudin, salad of micro herbs and sun-blushed cherry tomatoes

Main

- Slow-roasted honey and garlic Dedham Vale lamb rump, carrot puree, sherry poached shallots, port wine jus
- Rosemary & thyme infused Surrey chicken, grain mustard potato puree, ribbons of seasonal vegetables, grain mustard jus
- Poached Loch Duart salmon, dauphinoise potato, heritage vegetables, salsa Verdi
- Roasted heritage tomato risotto, micro rocket leaf and pecorino cheese, truffle oil & chive dressing (v)
- Pink oyster mushroom with courgette linguine, air dry plum cherry tomatoes, salsa verde (v)

Dessert

- Lemon tart with compote of berries, mascarpone cream (v)
- Valrhona chocolate torte, chocolate tuile, lavender and vanilla dressing (v) Eton mess with Pimm's jelly (v)
- Salted caramel vegan cheesecake (vg)

Bistro

£24.65

(minimum 12 guests)

(Select 1 starter, main and dessert)



Starter

- Kent plum tomato consommé, vegetable pearls, basil oil (v)
- Globe artichoke salad, shaved parmesan crisps, truffle oil dressing (v)
- Surrey chicken and Parma ham terrine, micro leaf salad, tomato chutney

Hot

- Confit Gressingham duck leg, spring onion mash, honey roasted heritage carrots, red current jus
- Slow roasted belly of pork, herb infused puy lentils, cauliflower puree, Calvados jus
- Pan seared red mullet, gnocchi, ribbons of vegetables, sherry vinegar dressing
- Roasted heritage tomato risotto, micro rocket leaf and pecorino cheese, truffle oil & chive dressing (v)
- Miso aubergine with toasted tofu and braised black lentils, red miso broth (vg)

Dessert

- Lemon tart with, compote of berries, mascarpone cream (v)
- Belgium chocolate and raspberry torte, chocolate tuile, lavender & vanilla dressing (v)
- Eton mess with Pimm's jelly (v)
- Salted caramel vegan cheesecake (vg)

Street Food Options



MEXICAN
STREET FOOD

Let's see how these reveal the truth. Mexican food is the local staple over beach and authentic Mexican cuisine food is your main source.

I have never, and no other ever...



Bánh mì
VIETNAMESE STREET FOOD

Handmade and your healthy enjoyment they're made with fresh and tasty Vietnamese ingredients.



Handmade with a variety of meats and proteins, all the right stuff for the perfect hand held meal!

FALAFEL ST

Full of fresh flavours, textures and amazing colours to bring a smile to your face!



AN UNMATCHED TASTE. BANGORAN BANGORAN BONES WITH CHICKEN AND SPICY SAUCE. BANGORAN BANGORAN BONES WITH CHICKEN AND SPICY SAUCE.

QUIRKY BIRD
LOCAL CHICKEN BURGERS

HERE'S AN EXCITING ADVENTURE. OUR CHEFS HAVE CREATED A RANGE OF BURGERS AND SANDWICHES IN BANGORAN BANGORAN BONES WITH CHICKEN AND SPICY SAUCE.



HOUND DOG

OH MY DOGS!
THESE HOUNDS ARE DELICIOUS!

Handmade sausage in locally baked artisan buns. Homemade toppings and smoky hot sauce with all the extras.

All our prices are cost per person and exclude VAT

Whilst we take every precaution to reduce the risks from cross contamination, please be aware that we prepare many of our products on site. Ingredients used across our product range contain a wide range of allergenic ingredients, including, but not limited to, nuts, sesame, milk and gluten. Consequently, there may be traces of various allergens present across our product range.

baxterstorey
we love this business



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