

# Catering

MENU 2022



ISH Venues





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.

We have joined forces with Baxterstorey, an independent hospitality provider, using only the finest locally-sourced 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.



# Beverages

## BEVERAGE TRAY

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

£3.15 per serving  
£6.25 half day  
£9.40 full day

Double espresso	(17kcal)
Latte - whole milk	(175kcal)
Cappuccino	(175kcal)

Orange (55Kcal), Apple (38kcal)	£4.75
Litre of iltered still\sparkling water	£2.10
Smoothie shot (33kcal)	£2.60

## LIGHT BITES

Selection of freshly-baked croissants (96kcal) and Danish pastries (165kcal)	£2.50
Fresh seasonal fruit pots (v) (22kcal)	£1.50
Greek yoghurt granola pots with seasonal fruit compote (v) (318kcal)	£2.50
Homemade cakes (434kcal) mini red velvet, carrot, chocolate cake	£3.50
Fresh fruit Bowl (serves 4)	£4.00

\*All prices unless stated are 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.





# Breakfast

**British Breakfast** £4.00

Classic Bap with your choice of:

- Maple-cured bacon in a brioche roll (315kcal)
- Cumberland sausage in a roll (521kcal)
- Roasted field mushroom and grilled halloumi cheese in a brioche roll (v) (590kcal)

**Healthy swaps** £8.00

- Bircher muesli pot, mango and chia vanilla seed yoghurt (268Kcal), seasonal fruit skewer (22 kcal)
- smoothie shot (v) (33kcal)

**Breakfast Cereals** £3.00

Special K, Crunchy Nut, Branflakes

(minimum 4 guests)

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# Wedge Menu

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

£10.00

Sample selection

Meat

- Chicken salad on a brown bread (381kcal)
- Chicken Caesar baguette (388kcal)
- Corned Beed on a white bread (427kcal)

Fish

- Tuna mayonnaise baguette (275kcal)
- Tuna mayonnaise and cucumber on white bread (382kcal)
- Smoked salmon and cream cheese on brown bread (573kcal)

Vegetarian\Vegan

- Classic mature cheddar cheese and tomato on white bread (v) (577kcal)
- Brie cheese, tomato multigrain label Bagel (vg) (399kcal)
- Hummus & mixed pepper brown bread (vg) (238kcal)

Sides

- Hand-cut salted crisps (138kcal)
- Caramel shortbread (170kcal)
- Fruit Bowl

(minimum 4 guests)

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# Warm finger food

Served with orange juice and filtered still/sparkling water

**£16.00**

Select 7 items from options below

- Dedham Vale beef burger, tomato relish, brioche bun Loch (371 kcal)
- Lamb koftas, mint yoghurt (365 kcal)
- Homemade sausage roll with tomato chutney (228 kcal)
- BBQ chicken skewer (112 kcal)
- Smoked mackerel and dill fish cake, chive & sour cream dressing (348 kcal)
- Grilled halloumi, sun-blushed tomato, onion marmalade (v) (437 kcal)
- Sundried tomato, feta cheese quiche (v) (83 kcal)
- Sweet potato and roasted sweet pepper Falafels, lemon hummus dip (vg) (202 kcal)
- Potato and pea samosas served with mango chutney (vg) (152 kcal)
- Chestnut mushroom, leeks & sage vegan sausage roll with piccalilli (vg) (115 kcal)
- Panko tofu crispy nuggets (vg) (225 kcal)
- Miso glazed aubergine in bao bun (vg) (190 kcal)

**Desserts**

- Chocolate & coconut energy bites (v) (177 kcal)
- Lemon tart with compote berries (v) (387 kcal)
- Seasonal fruit skewers (vg) (48 kcal)
- Caramel shortbread (v) (170 kcal)

(minimum 10 guests, additional main £5)

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# Bread Free Selection

Not a sandwich in sight. Less bread and more variety of vegetables & salads for a healthier alternative.

Served with orange juice, filtered still/sparkling water

**£16.00**

**Mains**

- Pan seared minute steak with chimichurri sauce (271kcal)
- Honey mustard chargrilled free range chicken breast (284kcal)
- Pan fried Sea bass with lemon & herb sauce (297kcal)
- Smoked tofu wrapped in grilled courgettes & aubergine with teriyaki sauce (vg) (183kcal)
- Vegan sweet potatoes falafels with hummus (vg) (404kcal)

**Salads**

Accompanied with 3 seasonal salad (examples)

- Caesar salad with croutons & Parmesan shaving (322kcal)
- Lemon, mint, roasted vegetable couscous (286kcal)
- Shaved courgettes, fennel & radish salad with lemon dressing (61kcal)

**Desserts**

- Chocolate & coconut energy bites (v) (17kcal)
- Raspberry mousse topped with fruit of the forest (v) (150kcal)
- Seasonal fruit with pomegranate (vg) (48kcal)

Select 1 main & 1 dessert

(minimum 10 guests, additional main £5)

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# Hot Fork Buffet

Served with orange juice and filtered still/sparkling water

£18.50

Main (select 2)

- Dedham Vale beef and mustard cassoulet, honey-roasted roots (219kcal)
- Chicken Chasseur pan-seared pearl onions and button mushrooms (433kcal)
- Cornish steamed haddock, kale, tarragon and tomato sauce (172kcal)
- Sweet and sour vegetable medley (vg) (88kcal)
- Butternut squash, chick peas & kale stew (vg) (249kcal)

Sides (select 1)

- Crushed new potatoes (345kcal)
- Stir fried rice (158kcal)
- Lemon & mixed herbs cous cous (268kcal)
- Curried Pearl barley salad (181kcal)

Salads (select 1)

- Mixed green leaf salad (vg) (32 kcal)
- Nicosia salad with new potato, green beans, shaved red onion, olives, tomato (vg) (187kcal)
- Shaved courgette, fennel and radish salad with lemon & mint dressing (vg) (61kcal)

Desserts (Select 1)

- Chocolate & coconut energy bites (v) (177kcal)
- Raspberry mousse topped with fruit of the forest (v) (150kcal)
- Seasonal fruit with pomegranate (vg) (48kcal)

(minimum 10 guests, additional main £5)

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# Canapes

£18.90

Select 6 items

Cold

- Tomato tapenade, red, yellow peppers, tomato bread (16kcal)
- Tuna mousseline with chives on white crostini (22kcal)
- Parma ham, sundried tomatoes, olive ciabatta (32kcal)
- Smoked salmon with soft cream cheese & chives, mini blinis (24kcal)
- Cheddar Ploughman curly endive, pecan, pickle, granary bread (v) (28kcal)

Hot

- Cut tandoori chicken, mango chutney & coriander on Naan (25kcal)
- Corn-fed chicken boudin, chilli mango salsa (17kcal)
- Mini beef wellington (29kcal)
- Roasted vegetable sausage roll (vg) (19kcal)
- Roasted cherry tomatoes, olive & tomato tapenade, shallot salsa on tomato bread (v) (6kcal)
- Cumberland mini Sausages, onion compote, spring onion, Yorkshire pudding (32kcal)
- Sticky pork belly with cucumber & hoi sin glaze (32kcal)

Dessert

- Miniature cinnamon doughnuts, Valrhona chocolate sauce (v) (32kcal)
- Assorted French macarons and mini tarts (v) (38Kcal)
- Meringue with fruit of the forest compote & vegan cream (vg) (30kcal)

(minimum 15 guests, £3.15 per additional items)

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£37.50

(Select 1 starter, main and dessert)

Menu 1

Whipped Ragstone goats cheese mousse, salad, chicory & heritage beets (v) (362kcal)  
Free range Surrey chicken with Saffron béchamel sauce, crushed potato and seasonal vegetables (842kcal)  
Orange tart, caramelized glaze (v) (288kcal)

Menu 2

Butternut squash soup with fresh chilli's & crème fraiche, croutons (v) (150kcal)  
Poached Loch Duart salmon, dauphinoise potato, braised greens with fennel seeds, salsa verdi (566kcal)  
Classic chocolate salted caramel slice with mini profiteroles (v) (362kcal)

Menu 3

Surrey chicken boudin, salad of micro herb salad and sun blushed tomatoes (222kcal)  
Slow roasted honey & garlic Dedham Vale beef steak, carrot puree, sherry poached shallots, port vine jus (503kcal)  
Chocolate ganache, honey roasted pear (v) 270kcal)

Menu 4

Terrine of confit chicken with celeriac remoulade (476kcal)  
Rosemary glazed lamb chops with grilled aubergine & red currants (326kcal)  
Meringue with brown chocolate mousse and coffee syrup (92kcal)

Menu 5

Roasted figs with Parma ham (216kcal)  
Lemon & thyme Surrey chicken breast, braised black lentils, parsnip puree, rainbow carrots (864kcal)  
Belgian chocolate & vanilla cheesecake with fresh berries (284kcal)

Vegetarian mains

Roasted heritage tomato risotto, micro rocket leaf, parmesan cheese, Truffle oil, chive dressing (821kcal)

Pink oyster mushroom with courgettes linguine, air dry plum cherry tomatoes, salsa verde (vg) (141kcal)

Cheese course

£6.00

Selection of artisan British cheese served with chutney, biscuits & grapes (740kcal)

(minimum 12 guests)

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# Evening Reception

Our traditional 1st floor event space sets a welcoming atmosphere for evening Receptions.

**Prosecco & Canapés** **£34.00**

- Room hire (4h)
- Dedicated pre-event and on-site coordinator
- PA system to play background music
- 4 canapés per person
- 2 glasses of prosecco per person
- All staffing and occasional tables

**Prosecco & Finger Food** **£40.00**

- Room hire (4h)
- Dedicated pre-event and on-site coordinator
- PA system to play background music
- Finger food selection menu
- 2 glasses of prosecco per person
- All staffing and occasional tables

\* Price inclusive of VAT

Available from 6pm, minimum numbers 20

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# After Meeting Trolley Selection

Brought to your room for an additional free hour.

**The Canapé Trolley** **£28.00**  
Prosecco, red & white Wine  
Bottled Peroni  
Still/sparling water & soft drink cans  
4 canapés per person

**The Cheese & Meat Trolley** **£29.00**  
Prosecco, red & white wine  
Bottled Peroni  
Still/sparkling water & soft drink cans  
A selection of 2 British premium cheeses  
A selection of 2 premium cured meats  
Seeded artisan crackers & baked bread  
Fruit chutney & grapes

**The Pizza trolley** **£18.00**  
Red & white wine  
Bottled Peroni  
Still/sparkling water & soft drink cans  
½ slice of house baked Magherita pizza

**The Classic Trolley** **£14.00**  
Red & white wine  
Bottled Peroni, Corona & Deperado  
Still & sparkling water & soft drink cans  
Kettle chips

\* Price inclusive of VAT

Minimum numbers 10, drinks based on 2 per person

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