



WOOLLEY'S

Since 1988

With more than three decades of expertise in catering for the city of London

www.woolleys.co.uk



Welcome to Woolley's Catering

a renowned caterer for offices and events in London.

Our team of talented and passionate caterers and chefs in London continuously craft inventive, delightful, and seasonal menus that cater to a diverse range of dietary preferences, including vegan, vegetarian, gluten-free, halal, and lactose-free options.

Each dish is freshly prepared on the day of your order, ensuring the highest quality. Our catering services encompass office breakfast catering, delectable working lunches, delightful finger foods, exquisite canapés, bowl food, and buffet catering at prestigious venues. We prioritise sourcing the freshest and finest ingredients, with a focus on local suppliers to minimise our carbon footprint and support local businesses.

Situated in Holborn, our state-of-the-art kitchens and production facilities enable us to provide a swift and responsive catering service to both the City and West End. In addition to catering, our Central London-based caterers are equipped to offer professional event management services, skilled waiting staff, and a comprehensive range of hire equipment to elevate your event and ensure its resounding success.

How to order:

- send us an email to info@woolleys.co.uk to place your order.
- Call us on 020 7405 3028 and our friendly team will guide you through our menus
- Our office hours are 9.00am to 4.00pm.
- All prices are exclude VAT

Our clients include:



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33 Theobalds Road, Holborn,
London, WC1X 8SP



BREAKFAST

A stunning selection of hot & cold savouries, breakfast pots and more for a great way to start the day. Commence your day with the exquisite office breakfast catering service we offer throughout Central London. Our array of options for office breakfast catering knows no bounds. Whether you crave Danish pastries, tropical fruit platters, or the classic and dependable full English breakfast, Woolley's Catering stands ready to fulfil your gastronomic desires.

Our office breakfast catering commences promptly at 6:00 each day. To ensure the utmost freshness, all hot items are diligently delivered in insulated boxes. Rest assured, our commitment to quality and exceptional service remains unwavering!

MORNING DELIGHT BREAKFAST **£6.45**
(minimum 6 people) **Per Person**

- . A selection of mini freshly baked croissants (1)
- . A selection of mini freshly baked Danish pastries (1)
- . Seasonal sliced fresh fruit platter

BR01

HOT ROLL HARVEST BREAKFAST **£6.95**
(minimum 6 people) **Per Person**

- . Large warm soft rolls filled with a selection of grilled bacon, sausages and fried eggs (1)
- . Individual seasonal fruit salad pots (1)

BR02

SAVOURY SUNRISE BREAKFAST **£6.95**
(minimum 6 people) **Per Person**

- . Large croissants filled with a selection of savoury breakfast fillings (1)
- . Delicious yoghurt topped with granola and mixed berries (1)

BR03

DELUXE START BREAKFAST **£8.95**
(minimum 6 people) **Per Person**

- . A selection of mini freshly baked croissants (1)
- . A selection of mini freshly baked Danish pastries (1)
- . Multi-seeded authentic bagel with breakfast toppings (1)
- . Individual seasonal fruit salad pots (1)

BR04



HEALTHY START BREAKFAST **£7.95**
(minimum 6 people) **Per Person**

- . Delicious yoghurt topped with granola and mixed berries (1)
- . Multi-seeded authentic open bagel with light cream cheese and cucumber (1)
- . Homemade fruit smoothie (250ml) (1)

BR05

ALLERGEN-FREE MORNING BREAKFAST **£8.95**
(Vegan & Gluten Free per person) **Per Person**

- . Gluten free wrap filled with avocado, houmous and salad,
- . Soy yoghurt, fresh fruit and gluten free cereal topping
- . Large seasonal fruit skewer (1)

BR06

GRAND MORNING BREAKFAST **£10.95**
(minimum 8 people) **Per Person**

- . Breakfast meat platter
- . Breakfast cheese platter
- . Basket of freshly baked bread and rolls served with butter
- . Seasonal sliced fresh fruit platter

BR07

ENGLISH SUNRISE FEAST **£12.95**
(minimum 12 people) **Per Person**

The full English breakfast with grilled bacon, sausages, fried eggs, hash brown, baked beans, grilled tomatoes and mushrooms
Selection of breads, butter and preserves.
This menu will be delivered with chaffing dishes and burners.
If you require a member of staff to serve the food please ask for more details.

BR08



BREAKFAST

BREAKFAST INDIVIDUAL ITEMS

BR101	Large croissant (1)	£2.45
BR102	Small croissant (1)	£1.65
BR103	Small Danish pastry (1)	£1.85
BR104	Large pain au chocolat (1)	£2.65
BR105	Small pain au chocolat (1)	£1.75
BR106	Large pain au raisin (1)	£2.65
BR107	Small pain au raisin (1)	£1.75
BR108	Large muffin (1)	£2.95
BR109	Large croissant filled with smoked salmon and cream cheese (1)	£4.45
BR110	Large croissant filled with sliced ham and cheese (1)	£3.95
BR111	Large croissant filled with sliced egg and tomato (1)	£3.95
BR112	Multi-seeded authentic bagel with smoked salmon and cream cheese (1)	£5.45
BR113	Multi-seeded authentic bagel with light cream cheese and cucumber (1)	£3.95
BR114	Multi-seeded authentic bagel with breakfast fillings - Chef's choice (1)	£4.95
BR115	Gluten free wrap with grilled Med veg & guacamole	£6.95
BR116	Natural yoghurt topped with granola and mixed berries (1)	£3.45
BR117	Soy yoghurt, fresh fruit and gluten free cereal topping (1)	£3.95
BR118	Cereal bar (1)	£1.35

HOT BREAKFAST ROLLS (with brown sauce & ketchup)

BRR01	Large warm multi-seeded roll with grilled bacon (1)	£4.45
BRR02	Large warm multi-seeded roll with sliced breakfast sausage (1)	£4.45
BRR03	Large warm multi-seeded roll with fried egg (1)	£3.95
BRR04	Large warm multi-seeded roll with scrambled egg and chives (1)	£3.95

FRUIT

£2.45	CTF01	Seasonal Fresh Fruit Platter (minimum 6 people)	£3.75 per person
£1.65	CTF02	Large seasonal fruit skewer (minimum 6 people)	£3.45 per person
£1.85	CTF03	Individual seasonal fruit salad pot (minimum 6 people)	£3.95 per person
£2.65	CTF04	Seasonal whole fruit bowl selection (Serves 10 people)	£19.50 per bowl

EXTRAS

£4.45	BRE01	Individual jams and honey pots (1)	£0.95
£3.95	BRE02	Butter portions (1)	£0.45





WORKING LUNCH PLATTER

Our working Lunch Menu work perfectly for a corporate meeting, beautifully presented on our Eco-friendly platters.

Please also have a look at our Speciality platters for something a little different. For special diet requirements, you can add from our individual boxes or you contact us for more information.

<p>CLASSIC SANDWICH PLATTER £29.95 (6-4 PEOPLE)</p> <p>Chicken Salad, Ham & Cheese Mayo, BLT, Tuna Mayo, Egg Mayo, Cheese Savoury.</p> <p>WL01</p>	<p>VEGETARIAN SANDWICH PLATTER £29.95 (6-4 PEOPLE)</p> <p>Brie & Cranberry, Falafel Houmous Roasted Veg, Ploughman's, veg chilli Avocado, Cheese Savoury, Egg Mayo</p> <p>WL02</p>	<p>LUXURY SANDWICH PLATTER £34.95 (6-4 PEOPLE)</p> <p>Smoked Salmon Cream Cheese, Chicken & Bacon, Chicken Avo, Roasted Beef Swiss Cheese, Mozzarella Avo Pesto, Brie & Cranberry.</p> <p>WL03</p>
<p>SANDWICH & WRAP PLATTER £34.95 (6-4 PEOPLE)</p> <p>Wraps: Caesar Chicken Bacon, Roasted Beef Swiss Cheese, Mediterranean Falafel Sandwiches: Roasted Ham Cheddar, Salmon Cream Cheese, Ploughman's.</p> <p>WL04</p>	<p>VEGETARIAN SANDWICH & WRAP PLATTER £32.95 (6-4 PEOPLE)</p> <p>Wraps: Mozzarella Tomato Pesto, Veg Chilli Cheese Avo, Mediterranean Falafel Sandwiches: Brie & Cranberry, Egg Mayo, Ploughman's.</p> <p>WL05</p>	<p>WRAP PLATTER £37.95 (6-4 PEOPLE)</p> <p>a selection of spinach, tomato and plain tortilla with special fillings: Sweet Chilli Chicken, Caesar Chicken & Bacon, Roasted Beef Swiss Cheese, Falafel Houmous Roasted Veg, Veg Chilli Cheese Avo, Mexican Tuna Cheese Jalapeno.</p> <p>WL06</p>
<p>CIABATTA PLATTER £37.95 (6-4 PEOPLE)</p> <p>Parma Ham Mozzarella, Chicken Escalope Cheddar, Mozzarella Avo Pesto, Grilled Chicken pesto Roasted Veg, Roasted Beef Horseradish.</p> <p>WL07</p>	<p>BAGUETTE PLATTER £35.95 (6-4 PEOPLE)</p> <p>Chicken Pesto, Parma Ham Mozzarella, Roasted Beef Swiss Cheese, Tuna Salad, Mozzarella Avo Pesto.</p> <p>WL08</p>	<p>BAGEL PLATTER £34.95 (6-4 PEOPLE)</p> <p>Smoked Salmon and Cream Cheese, BLT, Chicken Caesar and Parmesan, Mozzarella tomato and pesto, Free Range Scrambled Egg and Avo, Ham and Swiss Cheese.</p> <p>WL09</p>
<p>ROLL PLATTER £32.95 (6-4 PEOPLE)</p> <p>Chicken Salad, Ham Cheddar, Roasted Beef and Swiss Cheese, Egg and Bacon, Tuna Melt, Cheese Savoury and Tomato.</p> <p>WL10</p>	<p>VEGAN MIX SELECTION £19.95 (2-3PEOPLE)</p> <p>Falafel Humous Wrap, Avocado vegan Cheese Ciabatta, Vegetarian Chilli Cheese Sandwich</p> <p>WL11</p>	<p>PESCATERIAN £21.95 (2-3PEOPLE)</p> <p>Salmon Cream Cheese Sandwich, Mexican Tuna Wrap, Mozzarella Tomato Ciabatta</p> <p>WL12</p>
<p>GLUTEN FREE MIX SELECTION £21.95 (2-3PEOPLE)</p> <p>Chicken Salad Sandwich, Salmon Cream Cheese Sandwich, Ham & Cheese Sandwich</p> <p>WL13</p>	<p>GLUTEN FREE VEGETARIAN SELECTION £19.95 (2-3PEOPLE) (Can be Vegan)</p> <p>Falafel Houmous Sandwich, Mozzarella Pesto Tomato Sandwich, Egg Mayo Sandwich</p> <p>WL14</p>	<p>DAIRY FREE £19.95 (2-3PEOPLE)</p> <p>Chicken Pesto Tomato Ciabatta, Falafel Houmous Wrap, Vegetarian Chilli Avocado Sandwich.</p> <p>WL15</p>
<p>HALAL SELECTION £21.95 (2-3PEOPLE) (Can be Vegan)</p> <p>Chicken Pesto Rocket Sandwich, Falafel Houmous Wrap, Mozzarella Tomato Ciabatta</p> <p>WL16</p>		



BUSINESS LUNCH MENU

Our business menus offer a convenient way to quickly order a quality working lunch per person, including sandwiches, wraps, finger buffet options, fruits, and crisps.

We have carefully selected a variety of sandwiches and buffet items, which change daily to ensure freshness and variety. You can choose the menu that best suits your budget and requirements, and simply place an order for the number of people you need to cater for. For groups of more than 12 individuals, vegetarian sandwiches will be served separately. For groups exceeding 18 people, meat, fish, and vegetarian sandwiches will be presented on separate platters.

HOLBORN MENU (Minimum 6 people)

£8.95
Per Person

- . Sandwich and Wrap selection - (4 pieces per person)
- . 2 Finger foods per person from finger food menu
- . Hand cooked Potato Crisps

BL01



MAYFAIR MENU (minimum 6 people)

£10.95
Per Person

- . Sandwich and Wrap selection - (6 pieces per person)
- . 2 Finger foods per person from finger food menu
- . Hand cooked Potato Crisps

BL02

OXFORD MENU (minimum 6 people)

£11.95
Per Person

- . Sandwich and Wrap selection - (6 pieces per person)
- . Seasonal sliced fresh fruit platter
- . Hand cooked Potato Crisps

BL03



PICCADILLY MENU (minimum 6 people)

£12.95
Per Person

- . Sandwich and Wrap selection - (6 pieces per person)
- . 2 Finger foods per person from finger food menu
- . Seasonal sliced fresh fruit platter

BL04



FINGER FOOD SELECTION

Our finger food selections are designed to be easy to eat while mingling, ensuring that your guests can enjoy the festivities without any fuss. Whether it's a formal event or a casual gathering, our finger foods will add a touch of elegance and convenience to your occasion.

Sit back, relax, and let us take care of your finger food needs, ensuring that your guests are treated to a delicious and memorable experience.

LONDON CHARM BITES

(Minimum 6 people)

£12.95
Per Person

Chicken Tender Fillet, Beer Battered Cod Fish Bites, Scotch Egg, Sausage Roll, Meatball Skewer.

DIPS: BBQ Sauce

FF01

FLORENCE FEAST BITES

(Minimum 6 people)

£13.95
Per Person

Chicken Parmesan Bites, Parma Ham Wrapped Cheese, Mini Pizza, Caprese Skewer, Squid Ring

DIPS: Pesto Sauce

FF02

SHANGHAI SELECTION BITES

(Minimum 6 people)

£13.45
Per Person

Chicken Satay, Prawn Tempura, Tofu Veg Gyoza, Mini Spring Roll, Pork & Veg Dumpling

DIPS: Sweet Chilli Sauce

FF03

DELHI DELIGHTS BITES

(Minimum 6 people)

£12.95
Per Person

Chicken Tikka Skewer, Mini Lamb Samosa, Tandoori King Prawn Skewer, Mini Veg Samosa, Onion Bhaji.

DIPS: Hot Chilli Sauce

FF04

SANTORINI MEZZE BITES

(Minimum 6 people)

£13.95
Per Person

Chicken Souvlaki Skewer, Prawn Chorizo Skewer, Greek Salad Skewer, Spanakopita Bites, Stuffed Vine Leaves.

DIPS: Tzatziki Sauce

FF05



BEIRUT GOURMET BITES

(Minimum 6 people)

£13.95
Per Person

Chicken Shawarma Wrap, Lamb Shawarma Wrap, Chicken Wings, Falafel, Houmous, Haloumi Bites.

FF06

BLUE OCEAN BITES

(Minimum 6 people)

£14.95
Per Person

Teriyaki Salmon Skewer, Prawn Tempura, Squid Ring, Shrimp Gyoza, Wholetail Scampi

DIPS: Sweet Chilli

FF07

VEGGIE PLEASER BITES

(Minimum 6 people)

£11.95
Per Person

Mozzarella Tomato Skewer, Tofu Veg Gyoza, Mini Pizza, Falafel, Stuffed Vine Leaves, Mini Spring Roll,

DIPS: Sweet Chilli, Houmous

FF08

VEGAN DELIGHTS BITES

(Minimum 6 people)

£11.95
Per Person

Chipotle Tofu and Pineapple Skewer, Tofu Veg Gyoza, Mini Spring Roll, Falafel, Bang Bang Cauliflower

DIPS: Sweet Chilli, Houmous

FF09

NO GLUTEN ZONE BITES

(Minimum 6 people)

£32.95
Per Person

Grilled Chicken Skewer, Meatball Skewer, Mozzarella Tomato Skewer, Falafel, Stuffed Vine Leaves

DIPS: Sweet Chilli, Houmous

FF10



SPECIALITY PLATTERS

Experience the art of indulgence with our specialty platter, and let our carefully curated cheese board and charcuterie selection transport you to a world of exquisite flavours and culinary craftsmanship.

Let us take care of your specialty platter needs, ensuring that your event is elevated to new heights of gastronomic delight.

CHEESE BOARD PLATTER (Minimum 6 people)

£7.95
Per Person

Selection of continental cheese, olives, chutney, crackers and fresh fruit presented nicely on a platter.

SP01



CHARCUTERIE BOARD (minimum 6 people)

£7.95
Per Person

Selection of sliced salt beef, chorizo, ham, sliced chicken, Milano salami with gherkins, olive, with mustard mayonnaise sauce and salad garnish
Served with crispy crostinis

SP02

GRAZING PLATTER (minimum 6 people)

£11.95
Per Person

Selection of continental cheese, cured meat, wrap bit sandwiches, finger food selection, olives, chutney, fruit, crackers, mini rolls and crostinis.

SP03



MEDITERRANEAN MEZZE PLATTER (minimum 6 people) (can be vegan)

£7.95
Per Person

Falafel, stuffed vine leaves, tabouleh, olive, feta cheese, tomato, cucumber, Grilled artichoke, roasted mushroom, sundried tomato, pickles, houmous, tahini and toasted pita bread.

SP04



SALADS

Our exclusive selection of salads is a fantastic addition to any meeting or event, designed to elevate the overall experience. Each salad is meticulously crafted and prepared on the day of delivery to ensure maximum freshness.

Our individual salads are perfect for serving one person, while the large platter option is ideal for sharing among 6-8 individuals. These salads complement sandwiches and finger food platters exceptionally well, providing an extra touch of sophistication to your table. Should you require serving spoons and tongs, please do contact us for assistance.

	Ind.	Large	
CAESAR CHICKEN & BACON SALAD Chargrilled british chicken, crispy bacon, parmesan, croutons and lemon wages on crunchy cos topped with caesar dressing.	£11.95	£42.95	SA01
ROASTED SALMON AVOCADO SALAD Roasted Scottish smoked salmon, avocado, olive, cherry tomato, red onion, lemon wages, on crunchy cos lettuce with dijon mustard dressing.	£12.95	£45.95	SA02
MEDITERRANEAN FALAFEL SALAD Chickpea falafel, houmous, stuffed wine leaves, tahini, mix leaves, cos lettuce cherry tomato, cucumber, red onion, olives, lemon wages and flat bread.	£10.95	£39.95	SA03
CHICKEN PESTO PASTA SALAD Grilled chicken, green pesto sauce, sun blush tomato, roasted pepper, rocket, black olive, Italian pasta, garlic olive oil topped with shaved parmesan.	£10.95	£39.95	SA04
ITALIAN VEGGIE PASTA SALAD Roasted veg, artichoke, fresh mozzarella, red pesto, parmesan, sun blush tomato, black olive, parsley, red onion, italian pasta, garlic olive oil topped with shaved parmesan.	£10.95	£39.95	SA05
GRILLED CHICKEN AVO SALAD Grilled chicken, avocado, olive, cherry tomato, cucumber, sweetcorn, red onion, mix leaves, cos lettuce with honey mustard dressing.	£11.95	£42.95	SA06
TUNA NICOISA Chunky tuna, peeled new potato, free range egg, olive, cherry tomato, green beans, red onion and capers with dijon mustard dressing.	£10.95	£39.95	SA07

	Ind.	Large	
PRAWN AVO SALAD Cooked king prawn, avocado, mix leaves, baby cos lettuce, fresh chives, seasoning and cocktail sauce dressing.	£12.95	£45.95	SA08
WHOLESUME GRAIN VEGAN SUPER SALAD Roasted butternut squash, kale, quinoa, roasted sweet potato, brown rice, chickpea, rocket, pomegranate, toasted pine nuts with a house dressing.	£10.95	£39.95	SA09
CAPRI SALAD with sourdough crusty, bread Buffalo mozzarella, avocado, heritage tomato, fresh basil, black pepper, sliced sourdough and balsamic glaze dressing.	£12.95	£44.95	SA10
MEXICAN BEEF TACO SALAD Beef chilli, black beans, tomato salsa, roasted sweetcorn, bell pepper, jalapeno, red onion, cos lettuce, coriander, guacamole, tortilla chips, cheddar cheese sauce.	£11.95	£42.95	SA11
VEGAN TACO SALAD Veg chilli, avocado, vegan cheese, tomato, black beans, roasted sweetcorn, bell pepper, jalapeno, red onion, cos lettuce, coriander, guacamole, tortilla chips.	£11.95	£42.95	SA12
GREEK SALAD Cherry tomatoes, cucumber, feta, red onion, olives and fresh mint leaves with olive oil lemon dressing	£10.95	£39.95	SA13





CATERING TREATS

Our catering treats are designed to satisfy all your cravings, from the healthy to the indulgent. We offer a variety of options that include fruit, cake, and snacks, ensuring there is something for everyone.

FRUIT

Our delicious exotic fruit platters and skewers add a stunning dash of colour to complement your order. If you have any questions, please contact our office team for further details.

CTF01	SEASONAL FRESH FRUIT PLATTER (Minimum 6 people)	£3.75 per person
CTF02	LARGE SEASONAL FRUIT SKEWER (Minimum 6 people)	£3.45 per person
CTF03	INDIVIDUAL SEASONAL FRUIT SALAD POT (Minimum 6 people)	£3.95 per person
CTF04	SEASONAL WHOLE FRUIT BOWL SELECTION (Serves 10 people)	£19.50 per bowl

SNACKS

To satisfy those snack craving, we have an array of options that are sure to please. From crispy chips and crudities to flavourful nuts and nachos, our snack selection has something for everyone.

CTS01	NACHOS PLATTER Our ultimate nachos are the classic Tex-Mex style, fully loaded with guacamole, salsa and jalapenos (serves 10)	£24.95
CTS02	SPECIALITY CRUDITES PLATTER Carrot, celery, cucumber, stem broccoli, cherry tomato, red cabbage bell pepper filled with houmous (serves 10)	£24.95
CTS03	HAND-BAKED CRISPS PLATTER Burts chips platter with dip (serves 10)	£18.95
CTS04	SAVOURY BAR SNACKS Roasted nuts and dried fruit (serves 10)	£24.95
CTS05	OLIVE SELECTION PLATTER (serves 10)	£29.95

CAKES & DESSERTS

Our delectable freshly baked cake and mini dessert pot selection by our very own professional pastry chef. Each cake is expertly baked and beautifully decorated.

CTCD01	HOMEMADE CAKE PLATTER (2 pieces) Freshly made artisan cakes from stores availability and variety (Minimum 6 people)	£3.75 per person
CTCD02	ASSORTED TRAY BAKE SELECTION (2 Pieces) (Minimum 6 people)	£3.95 per person
CTCD03	MINI TARTLET SELECTION (2 Pieces) (Minimum 6 people)	£4.95 per person
CTCD04	HOMEMADE COOKIE (Serves 10 people)	£2.95 per person
CTCD05	CUPCAKES SELECTION (Serves 10 people)	£3.45 per person
CTCD06	ASSORTED SHORTBREAD BISCUIT (2 Pieces) (Serves 10 people)	£1.95 per person
CTCD07	LUXURY BISCUITS (in a packet of two) (Serves 10 people)	£1.30 per person





INDIVIDUAL BOX PER PERSON

Our individual box platter is the epitome of versatility and inclusivity, catering to a variety of dietary needs. Each box is specially curated to ensure that everyone's preferences are met, offering a range of options to accommodate different dietary restrictions.

INDIVIDUAL MEAT BOX £11.95

4 pieces of meat sandwich/wrap , 2 pieces finger food, fresh fruit skewer, crisps.

IB01

INDIVIDUAL SEAFOOD BOX £11.95

4 pieces of seafood sandwich/wrap, 2 pieces finger food, fresh fruit skewer, crisps.

IB02

INDIVIDUAL VEGGIE BOX £10.95

4 pieces of veggie sandwich/wrap, 2 pieces finger food, fresh fruit skewer, crisps.

IB03

INDIVIDUAL VEGAN BOX £10.95

4 pieces of vegan sandwich/wrap, 2 pieces finger food, fresh fruit skewer, crisps.

IB04



INDIVIDUAL GLUTEN FREE BOX £11.95 (can be Vegan/Vegetarian)

4 pieces of gluten free sandwich/wrap, 2 pieces finger food, fresh fruit skewer, crisps.

IB05

INDIVIDUAL DAIRY FREE BOX £11.95 (can be Vegan)

4 pieces of dairy free sandwich/wrap, 2 pieces finger food, fresh fruit skewer, crisps.

IB06

INDIVIDUAL CHEESEBOARD BAMBOO CONES (Min 12) £11.95

Selection of continental cheese, olives, crackers and fresh fruit presented elegantly on a bamboo cup cone.

IB07

INDIVIDUAL CHARCUTERIE BAMBOO CONES (Min 12) £11.95

Selection of cured meat, olives, crostini and fruit presented elegantly on a bamboo cup cone.

IB08





LUNCH PACK



Our lunch pack in catering is the perfect solution for a satisfying and balanced meal. Each pack includes a delectable sandwich, packed with your choice of fillings and served on fresh, bread. Accompanying with a refreshing and vibrant fruit salad, Pack of crisp and a selection of refreshing soft drinks, ensuring that every aspect of your meal is taken care of.

Whether it's for a corporate event, a team meeting, or any other gathering, our lunch pack is designed to provide a convenient and delicious meal option that will leave everyone satisfied.

LUNCH PACK 1 (Minimum 6 people)

£9.95
Per Person

Choice of Sandwich, 1 X Pack of Crisp/ Cookie,
1x Seasonal Fruit Salad Pot, 1 X Soft Drink/ Water

Sandwich Filling Options:

Chicken Salad, Ham & Cheese, Tuna Salad,
Ploughman's, Egg Mayo, Vegan Cheese Salad

LP01



LUNCH PACK 2 (Minimum 6 people)

£9.95
Per Person

Choice of Bread Roll, 1 X Pack of Crisp / Cookie,
1 X Seasonal Fruit Salad Pot, 1 X Soft Drink/ Water

Bread Roll Filling Options:

Chicken Salad, Ham & Cheese, Tuna Salad,
Ploughman's, Egg Mayo, Vegan Cheese Salad

LP02

LUNCH PACK 3 (Minimum 6 people)

£10.95
Per Person

Choice of Wrap , 1 X Pack of Crisp / Cookie,
1 X Seasonal Fruit Salad Pot, 1 X Soft Drink/ Water

Wrap Filling Options:

Sweet Chilli Chicken Wrap, Ham & Cheese Wrap,
Mexican Tuna Cheese Wrap, Falafel Houmous Wrap

LP03



LUNCH PACK 4 (Minimum 6 people)

£10.95
Per Person

Choice of Baguette, 1 X Pack of Crisp / Cookie,
1 X Seasonal Fruit Salad Pot, 1 X Soft Drink/ Water

Baguette Filling options:

Chicken Pesto, Parma Ham Mozzarella, Tuna Salad,
Mozzarella Avo Pesto, Vegan Cheese Avo Pesto

LP04



HOT FOODS



SLOW COOKED STEW MENU



Savour the warmth of our delectable hot food options, prepared with love and care for your special occasion. Our menu features a variety of mouth-watering dishes, accompanied with organic brown rice. From aromatic curries to flavourful stews, our culinary creations will tantalize your taste buds and leave you craving for more.

<p>COCONUT CHICKEN SLOW-COOKED STEW (Minimum 10 people)</p> <p>British chicken breast, roasted courgette, bell pepper, tomato, onion, jalapeno, coconut milk, garlic, ginger, curry sauce, vegetable oil, crushed chilli, fresh coriander, lemon juice, seasoning</p> <p>£11.95 per person</p> <p>HFS01</p>	<p>CHICKEN TERIYAKI STEW (Minimum 10 people)</p> <p>British thigh chicken, carrot, bell pepper, potato, spring onion, Teriyaki sauce, honey, soya sauce, garlic, sesame and seasoning.</p> <p>£11.95 per person</p> <p>HFS02</p>	<p>CHICKEN CHIPOTLE STEW (Minimum 10 people)</p> <p>British thigh chicken, carrot, bell pepper, potato, spring onion, Teriyaki sauce, honey, soya sauce, garlic, sesame and seasoning.</p> <p>£11.95 per person</p> <p>HFS03</p>
<p>SPANISH CHICKEN CHORIZO STEW (Minimum 10 people)</p> <p>British chicken breast, chorizo, tomato, bell pepper, new potato, crushed chilli, fresh parsley, lemon juice, garlic, seasoning</p> <p>£11.95 per person</p> <p>HFS04</p>	<p>CHICKEN TIKKA MASALA STEW (Minimum 10 people)</p> <p>British chicken breast, courgette, tomato, bell pepper, yogurt, curry sauce, fresh coriander, garlic, ginger, seasoning, spices</p> <p>£11.95 per person</p> <p>HFS05</p>	<p>BEEF CHILLI CON CARNE (Minimum 10 people)</p> <p>Irish Mince beef, tomato, red kidney beans, bell pepper, onion, garlic, chilli, spices and seasoning.</p> <p>£11.95 per person</p> <p>HFS06</p>
<p>MUSHROOM STROGANOFF (Minimum 10 people)</p> <p>Oyster mushroom, chestnut mushroom, leek, celery, onion, bechamel sauce, double cream, milk, parmesan cheese, parsley, seasoning.</p> <p>£10.95 per person</p> <p>HFS07</p>	<p>ROASTED AUBERGINE AND SPLIT LENTILS CASSEROLE(Minimum 10 people)</p> <p>Aubergine, split lentil, tomato sauce, white cabbage, onion, smoked paprika, fresh coriander, garlic, ginger, vegetable oil and seasoning.</p> <p>£10.95 per person</p> <p>HFS08</p>	<p>INDIAN DHAL STEW (Minimum 10 people)</p> <p>Chickpea, red lentil, swede, carrot, sweet potato, onion, spinach, curry sauce, garlic, ginger, bay leaves, seasoning and spices</p> <p>£10.95 per person</p> <p>HFS09</p>
<p>AUBERGINE MUNGBEANS SLOW-COOKED STEW (Minimum 10 people)</p> <p>Roasted aubergine, mung beans, courgette, tomato, curry sauce, bell pepper, red lentil, vegetable oil, fresh coriander, lemon juice, coriander, seasoning</p> <p>£10.95 per person</p> <p>HFS10</p>	<p>GREEN THAI CURRY STEW (Minimum 10 people)</p> <p>Carrot, Bell Pepper, Cauliflower, Broccoli, Courgette, Green Thai Paste, Shallot, Coconut Milk, Lemon Grass, Soy Sauce, Fresh Ginger, Garlic, Coriander, Vegetable Oil, Lime Leaves, Spices, Seasoning.</p> <p>£10.95 per person</p> <p>HFS11</p>	<p>VEGETARIAN CHILLI STEW (Minimum 10 people)</p> <p>Mince soya, tomato, red kidney beans, bell pepper, onion, garlic, chilli, spices and seasoning.</p> <p>£10.95 per person</p> <p>HFS12</p>





HOT FOODS



PASTA & LASAGNA MENU



Indulge in our freshly made pasta dishes, expertly crafted with the finest ingredients for your catering needs. From classic spaghetti to unique beef lasagne, our culinary delights will impress your guests and elevate your event.

<p>CHICKEN PESTO PASTA (Minimum 10 people)</p> <p>British chicken breast, Italian fresh pasta, pesto sauce (basil, rocket, garlic, olive oil), sundried tomato, parmesan cheese, unsalted butter, rocket, seasoning</p> <p>£11.95 per person</p> <p>HFP01</p>	<p>POLO CARBONARA (Minimum 10 people)</p> <p>British chicken, smoked bacon, Italian fresh pasta, roasted onion, parmesan cheese, double cream, egg yolk, garlic, butter, parsley and seasoning.</p> <p>£11.95 per person</p> <p>HFP02</p>	<p>LEEK MUSHROOM GORGONZALLA (Minimum 10 people)</p> <p>Leek, mushroom, gorgonzola cheese, double cream, parmesan, parsley, spring onion, seasoning.</p> <p>£11.95 per person</p> <p>HFP03</p>
<p>SPAGHETTI BOLOGNESS PASTA (Minimum 10 people)</p> <p>Irish mince beef, parmesan cheese, Italian spaghetti, tomato, celery, carrot, onion, garlic, olive oil and seasoning</p> <p>£11.95 per person</p> <p>HFP04</p>	<p>CHICKEN & BACON CARBONARA (Minimum 10 people)</p> <p>British chicken, British smoked bacon, Italian fresh pasta, parmesan cheese, unsalted butter, garlic, double cream, onion, free range egg yolk, olive oil and seasoning.</p> <p>£11.95 per person</p> <p>HFP05</p>	<p>ARABIATTA BUFALO PASTA (Minimum 10 people)</p> <p>Italian penne pasta, pomodoro sauce, buffalo mozzarella, cherry tomato, red onion, basil, garlic, olive oil and seasoning</p> <p>£10.95 per person</p> <p>HFP06</p>
<p>FOUR CHEESE PASTA (Minimum 10 people)</p> <p>Oven baked pasta with mozzarella, gorgonzola, cheddar & parmesan, double cream, seasoning.</p> <p>£10.95 per person</p> <p>HFP07</p>	<p>VEGAN PESTO PASTA (Minimum 10 people)</p> <p>Italian fresh pasta, pesto sauce (basil, rocket, garlic, olive oil), sundried tomato, bell pepper, green beans, peas, soya milk, vegan butter, rocket, seasoning</p> <p>£10.95 per person</p> <p>HFP08</p>	<p>MEDITERRANEAN DELIGHT VEGAN PASTA (Minimum 10 people)</p> <p>Penne pasta, asparagus, aubergine, courgette, green beans, garden peas, tomato sauce, garlic, olive oil, seasoning</p> <p>£10.95 per person</p> <p>HFP09</p>
<p>BEEF LASAGNA (Minimum 10 people)</p> <p>British mince beef, carrot, celery, bechamel sauce, tomato sauce, garlic, onion, Italian lasagne sheet, parmesan cheese, mozzarella cheese, seasoning</p> <p>£11.95 per person</p> <p>HFL01</p>	<p>RICOTTA SPINACH LASAGNA (Minimum 10 people)</p> <p>Ricotta cheese, mascarpone, fresh spinach, bechamel sauce, tomato, garlic, onion, Italian lasagne sheet, parmesan cheese, mozzarella cheese, seasoning</p> <p>£11.95 per person</p> <p>HFL02</p>	<p>VEGETARIAN LASAGNA (Minimum 10 people)</p> <p>Italian lasagne sheet, onion, cherry tomato, parmesan, soya corn, white sauce, cheese, carrot</p> <p>£10.95 per person</p> <p>HFL03</p>





AFTERNOON TEA

GOOD AFTERNOON!

We are delighted to offer our delightful afternoon tea experience. Our menus are thoughtfully curated and presented on our fantastic cake stands, providing a visually appealing and scrumptious treat for you and your guests. Each cake stand can be ordered to serve a group of four, ensuring everyone gets to enjoy the delectable offerings.

Please contact us for crockery, cups and saucers.

The menus below are priced per cake stand which serves 4 people.

<p>RITZ ROYAL AFTERNOON TEA £58.00 (4 people) per cake stand</p> <ul style="list-style-type: none"> . Finger cut sandwiches on our bread selection (3) . Home baked scones served with clotted cream and strawberry jam (1) . Selection of our delicious afternoon cake bites and French patisserie (2) . Please add tea if required. 	<p>SAVOY INDULGENCE AFTERNOON TEA £56.00 (4 people) per cake stand</p> <ul style="list-style-type: none"> . Savoury tartlets: tomato, ricotta & basil (2) . Home baked scones served with clotted cream and strawberry jam (1) . Selection of our delicious afternoon cake bites and French patisserie (2) . Please add tea if required. 	<p>CLARIDGE'S DELICATE AFTERNOON TEA £56.00 (4 people) per cake stand</p> <ul style="list-style-type: none"> . Home baked scones served with clotted cream and strawberry jam (1) . Selection of our delicious afternoon cake bites and French patisserie (2) . Selection of macaroons (2). . Please add tea if required.
AT01	AT02	AT03

EXTRA

ATE01 Afternoon Tea seasonal sliced fresh fruit platter Fruit (4)	£12.95
ATE02 Afternoon Tea selection of vegetarian quiches (8)	£13.95
ATE03 Afternoon Tea selection of Macaroons (8)	£12.95
ATE04 Prosecco Vino Spumante 75cl, Italy, Per Bottle	£21.50

For
tea and juices,
please refer to Drinks Page





CANAPÉS

Woolley's Catering specialises in offering canapés for a diverse range of corporate events and civil functions such as boardroom lunches, receptions, and product launches. Our menu features a variety of both modern and traditional flavours, expertly presented on elegant contemporary platters. Clients have the flexibility to choose from our extensive selection of savoury and sweet canapés, which can be further complemented by our buffet options. Additionally, we take pride in providing well-presented, helpful, and courteous serving staff to ensure a seamless and efficient service experience.

For further details, please get in touch with our knowledgeable events team at 020 7405 3028. Alternatively, you can reach us via email at info@woolleys.co.uk.

READY TO SERVE CANAPÉ TRAYS (Minimum 4 sets)

WHITEHALL WHISPERS

£55.00
per set

- . Marinated sweet cherry tomato and bocconcini skewer with basil leaf and pesto (4)
- . Creamy chicken tikka in mini poppadom (4)
- . Salmon Teriyaki skewer with ginger soy dipping sauce (4)
- . Lamb kofte brochettes with mint yogurt dip (4)
- . Spicy coriander prawn in filo tartlets (4)
- . Veg non-cone carne in tortilla cup (4)

CA01

KNIGHTSBRIDGE NIBBLES

£59.00
per set

- . Smoked salmon and cream Cheese Blinis (4)
- . Artichoke and chervil wrapped in bresaola (4)
- . Roasted asparagus, lemon aioli on crusty rye (4)
- . Chilli cone carne tortilla cup (4)
- . Persian saffron chicken skewer with yogurt mint sauce (4)
- . Grilled goat cheese and fig crostini(4)

CA02

MAYFAIR MORSELS

£64.00
per set

- . Peking duck pancake with plum sauce (4)
- . Chicken Teriyaki roasted veg skewer (4)
- . Griddled scalloped with sweet chilli sauce and cream fraiche filo (4)
- . King prawn cocktail with Marie-rose sauce and baby gem (4)
- . Homemade mini Yorkshire pudding with rare beef and a creamy horseradish sauce (4)
- . Wild mushroom, garlic and thyme bouchées (4)

CA03

BELGRAVIA BITES

£59.00
per set

- . Mini fruit tartlets
- . Mini cheesecakes
- . Mini panna cotta pomegranate
- . Mini macarons
- . Mini chocolate tartlets
- . Stuffed date pistachio cream cheese

CA04





MINI BOWLS FOOD

Our bowl food menus provide a range of mini meals that are skilfully presented in elegant, small bowls. These menus offer a diverse selection of delectable options, making them ideal for events with limited space or parties where guests arrive at different times throughout the evening. The bowl food format ensures easy consumption while keeping up with the latest culinary trends. To enhance your dining experience, you may also consider incorporating a selection of canapés before serving the bowl food or incorporating bowl food ideas into your canapé choices for a perfect combination. We invite you to customise your own menu from our extensive selection of options.

Minimum 25 people

MB01 4 Mini bowls per person £39.95

MB02 5 Mini bowls per person £ 47.95

MB03 6 Mini bowls per person £54.95

MEAT

- . Brazilian Bahamian coconut chicken curry with fragrant yellow rice
- . Panko crumbed chicken thigh katsu curry, sticky rice.
- . Indian chicken tikka rice with coconut, chilli and fresh coriander, served with pilau rice and mango chutney
- . Chilli con carne with rice, nachos, soured cream and guacamole
- . Spanish Chicken Chorizo with tomato, red wine and black olives, served with rice.
- . Mini Italian meatballs with rich tomato sauce and penne pasta
- . Caribbean lamb curry with rice and peas
- . Traditional Sausage with wholegrain mustard mash and caramelised onion gravy

FISH

- . Thai king prawn curry with cherry tomatoes, fresh pineapple and lemongrass rice
- . Pan-fried teriyaki salmon with Pak Choi and fragrant rice
- . Sea bass with ginger and spring onions, soy and fragrant rice
- . Seared scallops, Pak Choi, peppers, bean sprouts, sesame Asian style dressing.



MINI BOWLS FOOD

VEGETARIAN



- . Wild mushroom and cashew nut stroganoff served with organic rice
- . Roast Mediterranean vegetables, goat's cheese and rocket with couscous (v)
- . Aubergine parmigiana with tomato, basil and parmesan cheese
- . Ricotta Spinach tortellini, saffron cream, roasted butternut, toasted seeds, pesto oil

VEGAN



- . Spicy aubergine stew with fresh coriander and mint served with fragrant rice
- . Indian Dhal root vegetable and organic brown rice
- . Chilli non con carne with rice, nachos, vegan soured cream and guacamole

SALAD



- . Chicken Caesar salad with quail's egg, and crispy Parma ham
- . Smoked duck breast, fresh mango and fine green bean salad (gf, df)
- . Chargrilled asparagus, cherry tomato and halloumi salad
- . Beetroot, Spinach, Feta cheese, Walnut, Mint mixed leaf and Caesar dressing.
- . Tuna Niçoise with green beans, quail egg and black olives served with mixed leaf and French dressing.
- . Chicken, Avocado and Bacon, mix leaves and Caesar dressing.

DESSERT



- . Panna cotta pomegranate
- . Raspberry parfait, candied strawberries & tarragon sugar
- . Chocolate and hazelnut brownie
- . Tiramisu with delicate cookies, espresso, mascarpone cheese and cocoa powder.
- . Cheesecake with delicate biscuit, mascarpone, strawberry sorbet, strawberry



DRINKS - HOT & COLD

Woolleys is delighted to offer a wide range of hot and cold beverages for your upcoming event. By ordering your drinks along with your food selection, you can eliminate the hassle of sourcing and organising beverages separately. Rest assured, our drinks will be delivered to you in a chilled state, ensuring optimal refreshment for your guests. For additional accessories such as glasses, cups, and saucers, kindly contact us for further details.

HOT BEVERAGES (Min 10)

Hot drinks are delivered in thermos flask and include milk, sugar and thermal disposable cups.

DB01	SELECTION OF TEAS INCLUDING TRADITIONAL ENGLISH TEA	£2.75 per person
DB02	ITALIAN COFFEE	£2.85 per person
DBE01	Soya, oat milk, almond milk and coconut milk	£0.20 extra per person
DBE02	CHINA CUPS, SAUCERS AND TEASPOONS	£0.75 per person

SOFT DRINKS

DS01	Freshly Squeezed Orange Juice 330ml	£2.95
DS02	Freshly Squeezed Apple Juice 330	£2.95
DS03	Still Mineral Water- Glass bottle 750ml	£3.45
DS04	Sparkling Mineral Water- Glass bottle 750ml	£3.75
DS05	Still/ Sparkling Water- Glass bottle 330 ml	£1.95
DS06	San Pellegrino Lemonade/Orange Canned drink	£1.70
DS07	Orange Juice - Carton (standard) 1 litre	£3.20
DS08	Apple Juice - Carton (standard) 1 litre.	£3.20
DS09	Cranberry Juice - Carton (standard) 1 litre	£3.45
DS010	Pineapple Juice - Carton (standard) 1 litre	£3.45
DS011	Freshly Squeezed Orange Juice 1 litre	£6.50
DS012	Freshly Squeezed Apple Juice 1 litre	£6.50
DS013	Canned Drink Selection: Coke, Diet Coke, Orange Fanta, Sprite	£1.50

Freshly Made Smoothie

DSS01	Fresh Pineapple Surprise Smoothie, 330ml Pineapple, pear, mango	£3.95
DSS02	Fresh Strawberry Delight Smoothie, 330ml Strawberry, Banana, Peach	£3.95
DSS03	Fresh Blueberry Bliss Smoothie, 330ml Blueberry, Raspberry, Mango Papaya	£3.95





WINE LIST AND ALCOHOLIC SELECTION

Red Wine (Minimum 6 bottles)



WAR01	San Andres Cabernet Sauvignon 75cl, Chile	£14.50
WAR02	Bonterra Cabernet Sauvignon, Organic, 75cl, California	£18.00
WAR03	La Pintora Chile Merlot 75cl, Chile	£13.50
WAR04	Oyster Bay Hawkes Bay Merlot 75cl, New Zealand	£18.50
WAR05	Undivided Pinot Noir, 75cl, France	£19.00

White Wine (Minimum 6 bottles)



WAW01	Jack Rabbit Chardonnay 75cl, South Africa	£14.50
WAW02	Bonterra Chardonnay, Organic, 75cl, California	£19.00
WAW03	San Andres Sauvignon Blanc 75cl, Chile	£13.50
WAW04	Marcel Hubert Sauvignon Blanc 75cl, France	£19.00
WAW05	Canaletto Pinot Grigio 75cl, Italy	£14.50

Rosé (Minimum 6 bottles)



WAR01	Calvet Rosé 75cl, France	£16.00
WAR02	Marcel Hubert Rosé Wine 75cl, France	£14.50

Sparkling Wine (Minimum 6 bottles)



WAS01	Previata Sparkling Brut 75cl, Italy	£17.50
WAS02	Prosecco Vino Spumante 75cl, Italy	£21.50
WAS03	Nyetimber Classic Cuvée 75cl, England	£24.00
WAS04	Mirabeau L'atelier La Folie Sparkling Rosé 75cl, France.	£28.50

Champagne



WAC01	Paul Langier Brut 75cl, France	£43.00
WAC02	Perrier-Jouët Grand Brut NV 75cl, France	£65.00
WAC03	Moët & Chandon Nectar Impérial Demi-Sec 75cl,	£76.00

Beer (Minimum 12 bottles)



WAB01	PERONI BEER (330ML) – ITALY	£3.50 per bottle
WAB02	BUDWEISER (330ML) – USA	£3.50 per bottle
WAB03	CORONA (330ML) – MEXICO	£3.50 per bottle
WAB04	ASAHI (330ML) – JAPANESE	£3.50 per bottle
WAB05	Kopparberg Premium Cider Pear (500ml)- Sweden	£4.50 per bottle
WAB06	Hobgoblin IPA (500ml)- England	£4.50 per bottle
WAB07	Hobgoblin IPA Ale Beer (500ml) England	£4.50 per bottle
WAB08	Corona Cero Alcohol Free Beer (330ml)	£ 3.10 per bottle



Our event catering service

As a highly regarded catering company in London, we have the ability to craft exceptional cuisine that will undoubtedly leave a lasting impression on your guests. When coupled with your desired venue, this combination creates a winning formula for an extraordinary and unforgettable event. To further explore the possibilities, we invite you to contact our dedicated and experienced events team at 3028 7405 020 or via email at info@woolleys.co.uk.

Woolley's Catering boasts a team of highly proficient event managers and coordinators who excel in tailoring bespoke solutions for events of all scales. With their extensive expertise, they adeptly handle a wide range of occasions, including corporate conferences, weddings, lunch parties, annual meetings, and internal gatherings. Offering comprehensive event management services, the team is adept at providing waiting staff, equipment leasing, photography services, and more. With their wealth of experience and capacity, Woolley's is well-equipped to cater to diverse event requirements.

HOW TO ORDER

Our office delivery service is designed to be simple and efficient. To place an order, all you need to do is select from our delectable catering options on the menu, indicate the quantity required and email your order to us.

We kindly request that you inform us about any dietary requirements to ensure we cater to your specific needs. Once we receive your order, we will promptly acknowledge its receipt within 2 hours and contact you if any additional information is needed. Rest assured, your order will be prepared with fresh ingredients, carefully packaged, and delivered to your office in a timely manner.

To ensure smooth operations, we recommend placing your order at least 48 hours in advance of your desired delivery day. Should you need to make any amendments, please do so by 2pm on the previous day.

If you require assistance throughout the ordering process, our team is ready to assist you. Feel free to contact us at 020 7405 3028 during our office hours of 8am - 4pm.

Bespoke Event Catering

In addition to our office delivery service, Woolley's catering also offers bespoke event catering services. Over the years, we have successfully managed and catered to numerous prestigious events. To discuss your unique requirements in more detail and receive a personalized quote, please reach out to our events team at 020 7405 3028 or via email at info@woolleys.co.uk. We would be delighted to assist you.

Delivery or Collection:

For deliveries, please allow a 90-minute time slot. Our refrigerated vehicles ensure that your food arrives fresh and at the optimal temperature.

Free delivery will be provided for post codes WC1 and EC1. For other post codes, a delivery charge may apply based on your specific post code. Please get in touch with us to obtain the accurate amount of charges.

Collections

All collections of plates, platters, and other items will be made on the next working day, unless a same-day collection is specifically requested. It is the client's responsibility to ensure that all items are prepared for collection at a designated central point.

Any missing, chipped, or broken items will be subject to a charge. In the event that our driver needs to return to collect missing items, a fee of £15 will be applied. Additionally, any collections taking place after 5pm will incur a charge of £25.

Food presentation

All food is served on our high-quality eco-friendly disposable platters. If you prefer to have the food presented on our re-usable, top-grade platters, please make this request when placing your order. Please ensure the food is consumed within 3-2 hours of delivery.

Allergens

Please note that our products may contain allergens or traces of allergens. If you have any allergies, please request additional information for clarification. As our products are prepared in the same kitchen, we cannot guarantee that they are completely free from allergens. Additionally, some of our products may contain alcohol.

Cancellations

All client cancellations must be communicated to the company in written form. For cold food orders, cancellation must be made by 15:00 two working days before the scheduled delivery for weekday orders, and 72 hours prior to delivery for weekend orders. Hot food orders must be cancelled by 12 noon two working days prior to weekday delivery, and 72 hours prior to weekend delivery. Any cancellations received after these specified deadlines may result in a charge determined by management. Cancellations made on the day of delivery will be subject to full charges.

Payment terms

In order to establish a smooth business relationship, we kindly request that all new clients or companies settle their first orders in advance using a credit/debit card or BACS transfer. Once your initial order has been successfully processed, we will be pleased to arrange a credit account for you.

For credit accounts, our standard payment terms require settlement within 30 days from the date of the invoice.

Please note that a 50% deposit is necessary for all orders exceeding £1000.00.

For private clients, payment in advance is required for all orders placed.