

FILMPLUS

Bespoke Catering

Our chef can customize a menu to suit your requirements and budget. Most requests are achievable if enough notice is given.

Ingredients are mainly seasonal and cooked fresh on the day, specifically for your production.

Standard Breakfast £5.50

Croissants (plain/choc/almond)
Organic cereal
Individual yoghurt, compote and granola pots
Granary bread loaf
Butter and preserves
Fresh orange juice

Premium Breakfast £7.50

Croissants (plain/choc/almond)
Organic cereal
Individual yoghurt, compote and granola pots
Granary bread loaf
Butter and preserves
Fresh fruit salad
Fresh orange juice

Extras: Fruit Bowl £2 per person / Bacon, Sausage, Egg Sandwich £3.50 per person

Deli Style Sandwich & Salad Platter - £10 per head

For those who would like something light we can provide a platter selection of freshly made sandwiches and salads with meat, fish and vegetarian options, using only the finest ingredients.

Below are some examples of the dishes available. Prices are between £15.00 and £26.00 per head, depending on the combination and quantity of dishes.

- Platter of charcuterie and cheeses together with puff pastries filled with spinach & cheese, dressed with stuffed olives & cherry tomatoes.
 - Moroccan style salmon on a bed of potatoes with chilly tomato relish
 - Char grilled chicken breast and courgette slivers
 - Lamb goulash served with basmati rice
 - Vegetable lasagna with grilled aubergine and courgettes
- Baby leaf, mushrooms, cherry tomatoes, red peppers, goat's cheese and balsamic vinaigrette
 - Lentil and rice served with green tahini
- Beetroot salad / Grilled vegetable salad / Chickpea salad / Green leaf salad
 - Poached salmon on a bed of sorrel and spinach
 - Chocolate brownies with strawberries