



HOSPITALITY & EVENTS



KNOWLEDGE SKILL AND PRIDE

Outstanding food and drink are at the heart of everything we do. Our talented chefs and food designers bring knowledge, skill, and pride to their work, whether creating fabulous canapes, plating dinner to perfection, designing a show stopping food bar or selecting wines and cocktails to match our seasonal menus.

We use the finest and freshest, responsibly sourced, seasonal ingredients to provide a range from light and healthy options to our classic fine dining selection.

From the raw ingredients of a dish to the perfection of its delivery, each component is treated with the greatest care and skill. The result is delicious food of outstanding quality, presented with creativity and a sense of theatre.

Our menus are by no means exhaustive, and our chefs would be more than happy to tailor any menu should you or your clients require.



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REFRESHMENTS & COFFEE BREAKS

TEA AND COFFEE £2.27 per person

Fairtrade Filter Coffee
Organic Fairtrade Clipper Tea Selection

TEA, COFFEE & BISCUITS £3.19 per person

Fairtrade Filter Coffee
Organic Fairtrade Clipper Tea Selection
Served With Biscuits

TEA, COFFEE & PASTRIES £4.54 per person

Fairtrade Filter Coffee
Organic Fairtrade Clipper Tea Selection
Served With Butter Croissants, a Selection of Artisan Mini Pastries And
Pain Au Chocolate

TEA, COFFEE & MINI BROWNIE / FLAPJACK (2) - per person £4.54 per person

Fairtrade Filter Coffee
Organic Fairtrade Clipper Tea Selection
Served with a selection of Homemade Brownie and Flapjack Bites

All prices are subject to VAT for external clients. Prices valid until 30 September 2025



COLD BEVERAGES

Tap Water 70cl	£1.58
Tap Water with Fresh Fruit and Herb Infusions (1L Jug)	£3.82
Sparkling Elderflower with Fresh Mint and Lime (1L Jug)	£3.82
Fresh Orange, Apple, Cranberry, Pineapple, Pomegranate Juice (1L Jug)	£3.69
Fairtrade Fruit Juices (1L Jug)	£4.30

BREAKFASTS

All served with Fairtrade Coffee, a selection of organic Fairtrade Clipper tea, and orange juice

BAKER'S BASKET

£10.87

A Selection of Freshly Baked Mini Croissants & Pastries, Fruit Toast With Preserves, Fresh Fruit Skewers.

ADDITIONAL BREAKFAST SELECTION & BREAK SNACKS

Oat, Chocolate or Fruit Flapjack

£2.99

Selection of Home-baked Cookies *(2 Per Person)*

£2.99

Selection of Artisan Mini Pastries *(2 Per Person)*

£2.99

SELECTION OF MUFFINS

Wholemeal Blueberry Muffin

£3.53

Wholemeal Cherry & Chocolate Muffin /Blueberry Breakfast Muffin

Chocolate Breakfast Muffin/ Lemon Breakfast Muffin

Fruit Bowl *(1 piece per person)*

£1.38

Seasonal Sliced Fruit Platter

£4.57

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WORKING LUNCHES

STANDARD SANDWICH LUNCH

A selection of freshly made Sandwiches with Meat, Fish, Vegetarian and Vegan Fillings *1.5 round per person*

SERVED WITH:

- Kettle Chips
- Fresh Seasonal Fruit Platter
- Orange Juice
- Fairtrade Filter Coffee and a Selection of Organic Fairtrade Clipper Tea
- Water

£15.39 per person

DELUXE SANDWICH LUNCH

A selection of speciality Breads and Wraps with Meat, Fish, Vegetarian and Vegan Fillings *1.5 round per person*

SERVED WITH:

- Kettle Chips
- Seasonal Fruit Platter
- Fruit Juices
- Fairtrade Filter Coffee and a Selection of Organic Fairtrade Clipper Tea
- Water

*Gluten free Bread available

CHEESE PLATTERS

A Selection of British Cheeses, Celery & Grapes served Selection of Biscuits, and Chutney

£9.84 per person

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FINGER BUFFET

A selection of freshly made Sandwiches on Assorted Breads with Meat, Fish and Vegetarian Fillings (1 round person)

Served with Fairtrade Tea, Coffee, and Juice

Choose seven items from the following options £24.84

Extra items charged individually £3.19

*Gluten free Bread available

PLANT

Seared Mushroom and Aubergine Hirata Buns (VG)

Cheesy Sweet Potato and Zucchini Bites (V)

Cauliflower Cheese Croquettes with Salsa Verdi (V)

Firm Asparagus Skewers with Maldon Salt and Lemon Hollandaise Dipping Sauce (V)

Spring Pea, Mint and Spinach Tarts with Montgomery’s Cheddar (V)

Balsamic Infused Courgette, Vegan Mozzarella, Cherry Tomatoes and Basil (VG)

Curly Kale, Pine Nut and Gorgonzola Cheese Tart (V)

Slow Cooked Cherry Tomatoes with Fennel Purée on a Paprika Plant-based Tart (VG)

Pine Nut, Apple Chutney and Gorgonzola Tarts

Feta and Vine Tomato Bruschetta with Torn Basil

FISH

Gravlax, Lemon, and Sweet Dill Mustard Cup

West Coast Fish Tart with Watercress Haddock Fish Cakes with Spring Onions

Mini Bagels Filled with Smoked Salmon and Dill Cream Cheese

Smoked Mackerel, Spinach, and Spring Onion Tart

Thai Fish Cakes with a Sweet Chilli Dip

Mini Tartlet of Dill-cured Salmon, Pea Mousse, Bitter Cress, Fennel Salt Crystals

MEAT

Seared Marinated Beef, Mini Yorkshires, Horseradish Cream

Skewered, Poached Breast of Chicken Scroll, Cavalo Nero, Smoked Pancetta, Whipped Chestnuts

Skewered Hickory Smoked Chicken Fillets with Barbeque Glaze

Smoked Bacon, Shallot and Parmesan Tartlets

Asian Spiced Chicken Skewers with Coriander and Mint Yoghurt

Bruschetta with Roasted Artichokes, Parma Ham and Herbed Buffalo Ricotta

SWEET SELECTION

Home-made Chocolate Fudge Cake

Banana Bread Loaf

Chocolate and Raspberry Tart (GF)

Tropical fruit salad (VG)

Carrot Cake (GF)

Lemon Drizzle



FORK BUFFET

Select two main courses, three accompaniments and two desserts

£32.03 per person

All served with freshly baked Breads, Fairtrade Tea, Coffee, water and Juices

*Minimum 50 guests

HOT

Free Range Chicken with Chorizo, Basil and Plum Tomato Sauce

Tunisian Tagine of Lamb With Honey and Apricots with Brown Rice

Soy Glazed Salmon with Lemongrass, Galangal and Lime with Crushed Jersey Royals

Roasted Aubergine, Chickpea and Cauliflower Tagine with Baked Halloumi, Cous Cous and Preserved Lemon Yoghurt (VG)

Baby Roasted Peppers with Caponata and Grilled Halloumi (V)

COLD

Carrot & Coriander Falafel with Lemon Orzo Salad, Saffron Tahini, Green Chermoula, Spicy Spinach, Grilled Aubergine (VG)

Shredded Lamb Confit with Green Beans, Mange Tout and Sugar Snaps in a Lemon Dressing

Salad of Grilled Chicken, Green Olives and Roasted Cherry Tomatoes

Salmon Poached in House Wine with Watercress and Chervil Mayonnaise

Smoked Salmon, Asparagus and Cucumber Rolls Served with a Dill Sauce

Caramelised Red Onion, Spinach and Taleggio Tart with Black Olive, Pine Nut and Rocket Salad (V)

ACCOMPANIMENTS

Green Beans with Roasted Garlic and Lemon Oil (VG)

Char-grilled Broccoli with Parmesan (V)

Purple Sprouting Broccoli, Goat's Cheese, Sun Blushed Tomatoes and Toasted Sesame Seeds

A Salad of Spinach, Rocket and Red Chard with Virgin Olive Oil and Aged Balsamic (VG)

Classic New Potato Salad in a Light Lemon and Vegan Herb Mayonnaise (VG)

Orzo Pasta Salad with Sugar Snaps, Mange Tout, Lemon Cress & Toasted Pumpkin Seeds (V)

Seasonal Greens, Caramelised Red Onion, Black Olive & Sun-blushed Tomato Salad (VG)

Roasted Pepper, Sun Blushed Tomato and Parsley Cous Cous with Chilli Lime Dressing (VG)

Jersey Royal Potato with Tarragon & Lemon (VG)

PUDDINGS

Classic Tiramisu Served with Whipped Cream

Lemon Meringue Pie and Crème Fraiche

Chocolate Brownies with Raspberries and White Chocolate Blossom

Classic Apple Crumble with Whipped Cream



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BBQ

Please choose 3 mains, 3 sides and 1 dessert, to be served with a selection of Breads, Sauces and Served with Fruit Juice
**Minimum 50 guests*

MAINS

Chilli and Sesame Crispy Chicken Burger, Miso Buttermilk Dressing
Homemade Beef Burger, Dill Pickles, Smoked Chilli and Onion Aioli
Homemade Lamb Burger, Cucumber & Mint Yoghurt
Halloumi and Avocado Burger (V)
Aubergine & Harissa Falafel Burger (VG)
Rosemary and Lemon Chicken Drumsticks
Traditional British Cumberland Sausage with Onion Jam
Salmon Delice, Dill, Ginger, Pink Pepper, Lime, Capers, Lemon Salsa
Apple-wood Smoked Halloumi and Red Pepper Skewers (V)
Charred Aubergines with White Beans & Salsa Verde (VG)
Maple Tofu Skewers with Papaya Salsa (V)

£31.26 per person

SIDES

Classic British Coleslaw
Mixed Leaves, Heritage Tomatoes, Cucumber, Pulled Basil Leaves, Lemon Dressing
Traditional Potato Salad
Tomato and Charred Pepper Farro Salad
Lemon Orzo Salad

DESSERT

Eton Mess
Lemon Posset
Passion Fruit Brulé Tart with a Bitter Chocolate Crust and a Lime, Chilli and Mint Salsa

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SIMPLE BBQ

Please choose 3 Mains, all sides included £27.65 per person
**Minimum 50 guests*

MAINS

Homemade Beef Burger with Beef Tomato and Cos
Vegan Burger with Pickled Cucumber & Tomato Relish (P-B)
Traditional English Pork Sausages
Mediterranean Vegetables
Grilled Halloumi

SIDES

Mixed Leaf Salad
Coleslaw
Potato and Spring Onion Salad
Selection of Sauces and Mustards
Complimenting Breads
Fresh Sliced Fruit Platter
Fruit Juice



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