

# Breakfast

Start the day with a freshly prepared breakfast delivered to your office or meeting. We deliver anything from freshly baked breads & pastries, healthy fruit options to our full English Breakfast.

We can be at your premises from 7.30am.

Please have a look at our drinks menu for our selection of fresh juices and organic coffee.

## FULL ENGLISH (DELIVERED HOT) £12.50

Back Bacon, Cumberland Sausages, Free Range Eggs,  
Field Mushrooms, Grilled Tomatoes, Baked Beans,  
Hash Browns

## CONTINENTAL BREAKFAST £8.50

Crusty Rolls with Jams, Marmalade and Honey  
Freshly Baked Mini Pastries  
Greek Yoghurt, Berries & Granola Pot  
Seasonal Fruit Platter

## HEALTHY BREAKFAST £9.50

Bagel with Cream Cheese, Chives & Cucumber  
Multi Cereal Bar  
Greek Yoghurt, Berries & Granola Pot  
Exotic Fruit Skewer

## BREAKFAST PLATTERS (SERVES 10)

Cold Meat - Milano Salami, Wiltshire Ham, Norfolk Turkey, Pastrami, Crusty Rolls & Butter	£39.00
British Cheeses - Somerset Brie, Mature Cheddar, Red Leicester, Smoked Applewood, Crusty Rolls & Butter	£39.00
British Salmon - Smoked Salmon and Gravavlax with Organic Lemon, Crusty Rolls & Butter	£45.00



## SOURDOUGH BAGELS

Smoked Salmon, Capers & Dill	£4.50
Pastrami, Pickle & English Mustard	£4.50
Cream Cheese, Chives & Cucumber	£4.25

## HOT BREAKFAST ROLLS

Served with ketchup & brown sauce

Large Warm Roll with Grilled Back Bacon	£4.50
Large Warm Roll with Grilled Cumberland Sausages	£4.50
Large Warm Roll with Free Range Eggs & Chives	£4.50

## WHY NOT ADD

Selection of Mini Croissant, Pain au Chocolat & Raisin Swirl . . . . .	£4.25
Mini Blueberry & Mini Chocolate Chip Muffins (2). . . . .	£2.50
Greek Yoghurt, Berries & Granola Pot (1). . . . .	£2.95
Seasonal Fruit Platter. . . . .	£2.95
Fruit Salad Pot (1). . . . .	£3.25
Seasonal Fruit Skewer (1). . . . .	£2.95
Multi Cereal Bar (1).. . . .	£1.50

# Sandwich Selections

Our sandwiches are made daily to order in the Hubbub kitchen using the freshest ingredients, perfect for a working lunch or informal event.

## CLASSIC SANDWICH SELECTION

£3.75

4 pieces per person

Generously filled sandwiches on white, wholemeal and granary breads filled with our daily changing meat, fish & vegetarian/vegan fillings

## TORTILLA WRAPS

£3.95

4 pieces per person

Deliciously deep filled wraps with mixed leaves, rocket or young spinach

## ASSORTED CRUSTY ROLLS

£4.25

2 rolls per person

Deep filled flavoured rolls including sesame, multi grain & Italian herbs

## GLUTEN FREE SANDWICHES OR WRAPS

£3.95

4 pieces per person

Our classic fillings presented in gluten free flavoured breads & wraps

## SANDWICH FILLINGS

Please choose up to 4 freshly made fillings for your choice of sandwiches, wraps & rolls. A minimum order of 10 of each filling applies or choose our daily changing chef's choice for the best variety.

## MEATS

Wiltshire Cured Ham with Plum Tomatoes & Mustard Mayonnaise (D)

British Bacon, Lettuce & Tomato (D)

Beef Pastrami, English Mustard & Dill Pickles (D)

Norfolk Turkey Breast with Rocket & Piccalilli

Free Range Chicken Tikka & Mango Chutney (D)



## FISH/SEAFOOD

Smoked Salmon, Dill & Cream Cheese

Tuna, Sweetcorn & Young Spinach (D)

Atlantic Prawns, Rocket & Lemon Mayonnaise (D)

Seafood Cocktail "Marie Rose" (D)

Poached Salmon, Cucumber & Lime (D)

## VEGETARIAN

Free Range Egg & Mustard Cress (V,D)

Mature Cheddar & Pickle (V)

Red Leicester, Spring Onion & Herb Mayonnaise (V)

Somerset Brie & Cranberry Chutney (V)

Grilled Halloumi, Spiced Chickpeas & Spinach (V)

## Vegan (gluten free on request)

Falafel & Lemon & Coriander Hummus (Vg)

Onion Bhaji & Mango Chutney (Vg)

Roasted Peppers, Rocket & Tapenade (Vg)

Chickpea, Young Spinach & Beetroot Hummus (Vg)

Roasted Sweet Potato, Coriander & Avocado (Vg)

# Working Lunches

## Hubbub Working Lunch 1 . . . . . £7.99

Classic selection of sandwiches, crisps & seasonal fruit platter

## Hubbub Working Lunch 2 . . . . . £8.99

Classic sandwich selection, tortilla wraps, crisps, double chocolate brownie & seasonal fruit platter

## Hubbub Working Lunch 3 . . . . . £9.99

Classic sandwich selection, tortilla wraps, crisps, double chocolate brownie, British cheese skewer & seasonal fruit platter

# Packed Lunches

## Hubbub Packed Lunch 1 . . . . . £8.99

Packed sandwich or tortilla wrap, crisps, cereal bar, 1 whole fruit

## Hubbub Packed Lunch 2 . . . . . £9.99

Packed sandwich or tortilla wrap, crisps, cereal bar, mini cheese, exotic fruit salad

## Hubbub Packed Lunch 3 . . . . . £10.99

Packed sandwich or tortilla wrap, crisps, vegetable quiche, chocolate brownie, mini cheese, exotic fruit salad



# Hot Pots

Delicious treats to compliment your working lunch. Delivered ready & hot in insulated boxes for immediate satisfaction. Reheating instructions are also available if you want them at a later time.

## Bangers & Mash . . . . . £7.95

Chicken, coconut, sweet potato & coriander, jasmine rice

## Chilli con Carne (G,D) . . . . . £7.95

Penne, tomato, meatballs, basil & Parmesan

## Tuna Melt . . . . . £7.95

Mixed beans, chilli tomato sauce, cumin & jasmine rice

## Roasted Roots (Vg,G) . . . . . £7.95

Farfalle, basil, olive oil, pine kernels & garlic

## Mushroom Stroganoff (Vg,G) . . . . . £7.95

Quinoa, lentils, sweet potato, spinach & red onion

## Caponata (Vg,G) . . . . . £7.95

Farfalle, tuna, mature cheddar, mozzarella, beans & olives

# Healthy Lunches

Why Not try one of our salad options instead of sandwiches for a healthier, lighter lunch. Most of our salads are gluten free ideal for low carb diets.  
Please note a minimum order of 10 for each option applies.

**Individual Salad Box** – £5.95

**Sharing Salad Box (2 persons)** – £9.95

**Medium Salad Platter (5 persons)** – £24.95

**Large Salad Platter (10 persons)** – £44.95

**Hubbub Healthy Lunch 1** ..... £8.99

Individual Salad Box, Multi Cereal Bar, Seasonal Whole Fruit

**Hubbub Healthy Lunch 2** ..... £9.99

Individual Salad Box, Local Crudities, Greek Yoghurt,  
Honey & Granola Pot

**Hubbub Healthy Lunch 3 (2 persons)** ..... £16.95

Sharing Salad Box, 2 Multi Cereal Bars, 2 Pieces of Fruit

**Hubbub Healthy Lunch 4 (2 persons)** ..... £17.95

Sharing Salad Box, Local Crudities, Greek Yoghurt,  
Honey & Granola Pot

**Hubbub “Free From” Lunch 1 (Vg,G)** ..... £10.95

Individual Salad Box, Gluten Free Cereal Bar, Local Crudities,  
Seasonal Whole Fruit, Coconut Yoghurt Pot with  
Fruit Coulis & Maple Syrup

**Hubbub “Free From” Lunch 2 (Vg,G)** ..... £19.95

Sharing Salad Box, 2 Gluten Free Cereal Bars, Local Crudities,  
2 Pieces of Fruit 2 Coconut Yoghurt Pot with  
Fruit Coulis & Maple Syrup

## SALAD

### MEAT

Chicken Caesar

*Free range chicken breast, shaved parmesan, sourdough croutons, romaine lettuce & Caesar dressing.*

Piquillo & Chorizo (G,D)

*Grilled chorizo skewer, piquillo peppers, saffron rice, red onion, basil & chilli*

German Potato Salad (G,D)

*Potato, Pancetta, Onion Parsley, Organic Egg*

### FISH/SEAFOOD

“Tuna Niçoise” (G,D)

*Tuna, olives, French beans, new potatoes and free range egg,  
mixed leaves and French dressing*

“Poached Salmon” (G,D)

*Scottish salmon, avocado, cucumber, free range egg, lemon mayo,  
rocket and red onion*

### VEGAN/VEGETARIAN

Tabbouleh (Vg,D)

*Falafel, hummus, parsley, tomato, mint, onion, quinoa, olive oil & lemon*

“The Italian” (V)

*Mozzarella, plum tomatoes, basil pesto, romaine lettuce and ciabatta croutons*

“The Greek” (Vg,G)

*Bell peppers, tomato, cucumber, olives, red onion & vegan feta,  
minted dressing*

“Mezze” (Vg,G)

*Stuffed vine leaves, oven roasted tomatoes, pickled  
cabbage, olives, coriander hummus, rocket & lemon*





# Lunches add-ons

## MEAT

Stilton & Pork Belly Sausage Roll	£2.50
Bacon, Onion & Cheddar Quiche	£2.50
Grilled Chorizo Skewer (G,D)	£2.50
Chicken Satay (G,D)	£2.50

## FISH/SEAFOOD

Teriyaki Salmon Skewer (G,D)	£2.75
Butterfly Prawns, Sweet Chilli Dip	£2.50
Thai Fishcakes (G,D)	£2.50
Tuna Melt Quiche	£2.50

## VEGETARIAN/VEGAN

Falafel & Coriander Hummus (Vg,G)	£2.25
Goats Cheese & Red Onion Quiche (V)	£2.25
Spicy Vegetable Samosa (Vg)	£2.50
Stuffed Vine Leaves & Beetroot Hummus (Vg,G)	£2.50

## SWEETS

Double Chocolate Brownie (V)	£2.25
Organic Carrot Cake (V)	£2.25
British Cheese Skewer (V,G)	£2.50
Exotic Fruit Skewer (Vg,G)	£2.25

# Sharing Platters

Ideal to compliment your working lunch and to add this little extra to your event.  
Each platter is suitable for up to 10 guests.

## MEZZE PLATTER ..... £37.99

Lamb kofte, grilled chicken kebabs, merguez sausages, falafels, halloumi fritters, Marinated olives, coriander hummus, roasted tomatoes

## Add Flay Breads ..... £3.99

## ANTIPASTI PLATTER ..... £37.99

Prosciutto, pastrami, Milano salami, bocconcini, stuffed peppers, grilled artichoke, Olives, sundried tomato frittata, vine leaves & basil pesto

## Add Ciabatta ..... £3.99

## SEAFOOD PLATTER ..... £39.99

Smoked salmon, smoked mackerel pate, gravadlax, butterfly prawns, Thai fishcakes, cucumber & dill sticks, lemon wedges, caper berries.

## Add White & Brown Bread ..... £3.99

## VEGETARIAN PLATTER (V) ..... £35.99

Red onion & goats cheese tart, vegetable tempura, samosas, onion bhaji, falafels, bocconcini, basil & tomato skewer, hummus, mango chutney

## Add Sourdough Bread ..... £3.99

## “FREE FROM” PLATTER (VG,G,D) ..... £35.99

Grilled artichokes, stuffed vine leaves, onion bhaji & mango chutney, falafel & hummus, roasted tomatoes, grilled vegetable skewers

## Add vegan/gluten free bread ..... £4.99



# Afternoon Tea

Our freshly prepared afternoon tea menus are delivered on 3 tier cake stands and can be ordered per stand. **Each stand serves 5 guests.**

## AFTERNOON TEA

£49.00 per stand

A Selection of Finger Sandwiches

Cream Cheese & Cucumber, Smoked Salmon, Egg & Cress, Wiltshire Cured Ham

Freshly Baked Scones with Clotted Cream & Strawberry Jam

British Cakes & French Patisserie

## HIGH TEA

**For High Tea you can add our delicious platters of savoury treats.**

**Each platter serves 5 guests.**

A Platter of Mini Pork Pies, Sausage Rolls, Scotch Eggs & Savoury

Tarts with Chutneys & Pickles . . . . . £19.95 per platter

"Ploughman's Feast" Stilton, Somerset Brie, Smoked Cheddar

& Wensleydale Cheeses with Grapes, Celery & walnuts . . . . . £19.95 per platter

## INDIVIDUAL AFTERNOON TEA BOX

£10.95

**Our classic afternoon tea packed for one in a compostable box,  
ideal for large events, picnics and seminars.**

## FLASKS OF FAIRTRADE TEA & COFFEE

Fairtrade Coffee Flask (serves 10) . . . . . £15.95

English Breakfast Tea Flask (serves 10) . . . . . £15.95

Classic & Herbal Tea Flask (hot water, tea envelopes, serves 10) £17.95

## FLASKS OF FAIRTRADE TEA & COFFEE

Fairtrade Coffee Flask (serves 10) . . . . . £15.95

English Breakfast Tea Flask (serves 10) . . . . . £15.95

Classic & Herbal Tea Flask (hot water, tea envelopes, serves 10) £17.95

## SPARKLING WINE & CHAMPAGNE

VALENTINO SPUMANTE . . . . . £19.95

*From Sicily this is fresh and fruity Italian fizz at its best.*

APERICENA PROSECCO . . . . . £21.95

*Delicate and aromatic with fine bubbles. This wine carries lots of  
fresh peach, Pear and an elegant zest. (Vegetarian)*

PAUL DROUET BRUT NV CHAMPAGNE . . . . . £49.95

*Apple and brioche lead the way in this medium bodied,  
fruity and classically biscuity style of Champagne. (Vegan)*

Minimum order 2 stands or 10 guests. Vegetarian and vegan options  
available on request. Prices exclusive of VAT.

For hire of crockery, cutlery and glassware please refer to our Hire page.



# Canapés

A feast for the eyes as well as the mouth, our canapés are a little taste of Hubbub. Perfect for any event, we recommend 6 per guest.

**£1.99 per item**

## MEAT/POULTRY

Pressed Ham Hock with Capers & Piccalilli  
Chicken Liver Parfait with Bramley Apple Chutney  
Gressingham Duck Terrine with Red Onion Jam  
Prosciutto wrapped Asparagus with Lemon Mayo (G)  
Beef Teriyaki with Sesame & Spring Onion (G,D) **(hot)**  
Thai Chicken Satay with Peanut Dip (G,D) **(hot)**

## FISH/SEAFOOD

Smoked Salmon, Dill & Cream Cheese Blini  
Monkfish, Pancetta & Rosemary Spiedini (G,D)  
Potato Rösti with Cream Cheese, Caviar & Dill  
Sweet & Sour Chilli King Prawns (G,D)  
Smoked Haddock Cakes with Tartare Sauce **(hot)**  
Teriyaki Salmon Skewer with Coriander Pesto (G,D) **(hot)**

## VEGETARIAN

Bocconcini with Mint & Chilli (V,G)  
Quails Egg with Chives & Smoked Paprika (V)  
Courgette Rolls with Goats Cheese, Sundried Tomato & Basil (V,G)  
Mushroom Arancini with Truffle Mayo (V) **(hot)**  
Manchego Croquettes with Salsa (V) **(hot)**

## VEGAN/GLUTEN FREE

Vietnamese Summer Rolls with Dipping Sauce (Vg,G)  
Organic Plum Tomato Bruschetta with Caramelised Garlic & Basil (Vg,G)  
Crispy Kung Pao Cauliflower with Coriander Pesto (Vg,G) **(hot)**  
Stuffed Mushrooms with Wilted Spinach & Pine Kernels (Vg,G) **(hot)**

## SWEETS

Double Chocolate & Hazelnut Brownie (V)  
Chocolate Dipped English Strawberries (V,G)  
Organic Lemon Curd Tart (V)  
Assorted Macarons (V,G)  
Baked Vanilla Cheesecake with Organic Raspberries (V)



# Bowl Food

More substantial than canapés but not as formal as a lunch or dinner, our little bowls of treats are a great icebreaker at any event.

**£6.95 per bowl**

## COLD

Chargrilled Chicken Caesar Salad  
Smoked Salmon Rillettes with Capers & Soured Cream  
Duck & Orange Pate on Roquette with Red Onion Jam  
Wild Mushroom Frittata with Wilted Spinach (V,G)  
Oven Roasted Tomatoes, Basil Pesto & Mozzarella (V,G)

## MEAT/POULTRY

Lamb & Date Tagine with Cous Cous  
Organic Cumberland Sausages with Onion Gravy & Mustard Mash  
Ragout of Chicken & Asparagus, Basmati Rice  
Slow Roasted Brisket of Beef, Root Vegetables & Colcannon (G)  
Chicken Korma, Bok Choy & Pilau Rice (G)

## FISH/SEAFOOD

Grilled Fillet of Salmon with Dill & Lemon, Basmati Rice (G)  
Smoked Haddock, Mature Cheddar Sauce, Spinach & Mashed Potatoes  
Cornish Fish Pie with Saffron & Cheesy Mash  
Thai Fish Cakes with Stir Fried Vegetables & Jasmine Rice (G,D)  
Blackened Cod, Tenderstem Broccoli & Jasmine Rice (G,D)



## VEGETARIAN

Potato Gnocchi with Sage & Roasted Pumpkin (V)  
Spinach & Ricotta Tortellini with Roasted Almonds (V)  
"Mac & Cheese" Mozzarella, Cheddar, Parmesan & Macaroni (V)  
Wild Mushroom Risotto with Sage & Pecorino (V,G)

## VEGAN/GLUTEN FREE

Peperonata with Grilled Polenta (Vg,G)  
Roasted Root Vegetables with Onion Gravy & Mashed Potatoes (Vg,G)  
Mushroom Stroganoff with Turmeric Rice (Vg,G)  
English Asparagus Risotto with Lemon Balm (Vg,G)

## SWEETS

Organic Lemon Posset (V,G)  
Potted Blueberry Cheesecake (V)  
Double Chocolate Brownie (V)  
Watermelon & Mint (Vg,G)  
Exotic Fruits with Maple Syrup (Vg,G)



# Finger Buffet

Finger foods are ideal for parties and functions as a stand alone buffet or can be added to other menus when you feel you need that little bit extra.

£3.95 per item, minimum order 3 items

## MEAT

Ham Hock Terrine with Red Onion Chutney (D)  
Cumberland & Black Pudding Sausage Rolls with Piccalilli  
Marinated Chicken Skewers with Avocado & Coriander Dip (G)  
Spicy Lamb Kofte with Raita (G)  
Grilled Chicken & Chorizo Skewers with Tomato Salsa (D)  
Cocktail Cumberland Sausages with Honey & Mustard  
Tandoori Chicken Kebab with Lime Dip (G)

## FISH

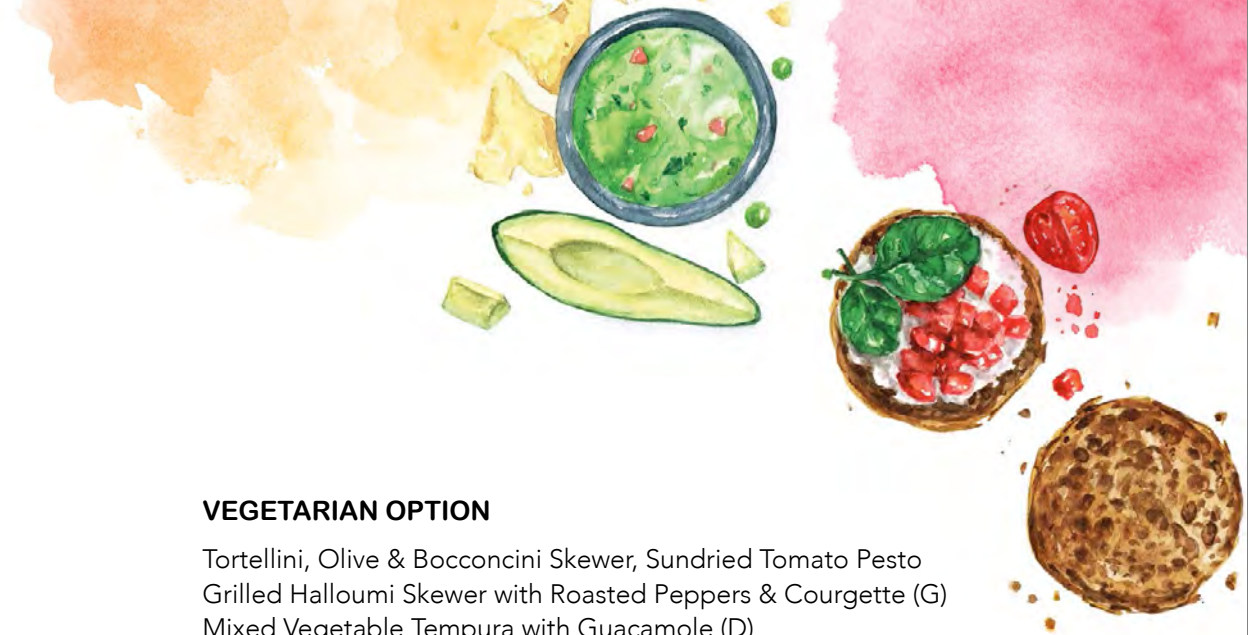
Gravadlax with Beetroot Chutney (D)  
Smoked Mackerel Crostini with Oven Roasted Tomato  
King Prawn & Chorizo Skewer with Coriander Dip  
Grilled Chilli & Ginger Salmon Skewer (G,D)  
Smoked Salmon, Sweet Peas & Mature Cheddar Tart  
Thai Fishcakes with Sweet Chilli Sauce (G,D)  
Tandoori Prawn Skewers with Lime Dip (G)

## VEGETARIAN OPTION

Tortellini, Olive & Bocconcini Skewer, Sundried Tomato Pesto  
Grilled Halloumi Skewer with Roasted Peppers & Courgette (G)  
Mixed Vegetable Tempura with Guacamole (D)  
Grilled Vegetable Kebabs with Chilli Sauce (Vg,G,D)  
Seasonal Crudities with Tomato Salsa (Vg,G,D)  
Roasted Courgette & Red Pepper Frittata (G)  
Grilled Mushroom & Tarragon Skewers, Tomato Salsa (Vg,G,D)

## SWEETS

Exotic Fruit Kebabs (Vg,G,D)  
Strawberry Eton Mess (V)  
Potted Blueberry Cheesecake (V)  
Chocolate Eclairs (V)  
Mango Panna Cotta (V,G)  
Assorted Smoothie Shots (Vg,G,D)  
Profiteroles with Chocolate & Sweet Vanilla Cream (V)



# Fork Buffet

Our fork buffets are ideal when you want to offer your guests a meal without the formality of table service. Perfect for an informal event or party.

**Per person** £19.95

## All packages include:

*Assorted Country Breads & Butter*  
*Selection of 3 Seasonal Salads*

## STARTER (optional, choose one £3.40)

Chestnut Mushroom & Tarragon Frittata (V,G)  
Smoked Salmon, Dill & Cream Cheese Blini  
Grilled Courgette & Basil Tart with Oven Roasted Tomatoes (V)  
Red Onion & Goats Cheese Tart (V)  
Smoked Mackerel Pate with Toasted Sourdough  
Roma Tomato, Mozzarella & Olive Bruschetta (V)

## MAIN COURSE

Ragout of Chicken with Mushrooms & Sundried Tomatoes  
Aberdeen Angus Beef & London Stout Pie  
Moroccan Lamb Tagine with Apricots & Dates (D)  
Oven Roasted Salmon, Braised Leeks & Saffron Sauce  
Poached Haddock with Spinach & Mature Cheddar Sauce  
Salmon & Prawn Fish Pie with Garden Peas and Garlic Mash

## VEGETARIAN OPTION (choose one)

Green Pea Risotto with Basil Pesto (Vg,G,D)  
Ratatouille with Grilled Polenta (Vg,G,D)  
Lancashire Vegetable Hot Pot (V,D)  
Potato Gnocchi with Grilled Courgette & Watercress (V)  
Roasted Roots with Caramelised Onion Gravy (Vg,G,D)  
Classic Mac & Cheese with Truffle Oil (V)

## SIDE OPTION (choose one)

Roasted Potatoes (Vg,G,D)  
Minted New Potatoes (Vg,G,D)  
Potato & Herb Mash (V,G)  
Oven Roasted Root Vegetables (Vg,G,D)  
Basmati Rice (Vg,G,D)  
Steamed Cous Cous (V,D)

## DESSERT (choose one)

Chocolate Truffle Mousse (V)  
English Strawberry Cheesecake (V)  
Organic Lemon Tart (V)  
French Apple Flan (V)  
Sticky Toffee Pudding (V)  
Tiramisu (V)

**British Cheese Selection** (optional, £3.40)

**Seasonal Fruit Platter** (optional, £3.40)

£19.95 includes bread & butter, selection of salads, hot main, hot vegetarian, hot side dish & dessert. We usually provide 75% of the main courses hot and 25% of the vegetarian dishes hot, but this proportion can be changed to suit your guests. Minimum 25 guests, chef & service staff at additional cost. Prices exclusive of VAT.

**hubbub**  
CATERING

# Fine Dining

Our internationally trained team of chefs are standing by to prepare our signature dishes for your special event. Alternatively contact us for a fully bespoke menu.

**2 courses – £21.95 / 3 courses – £25.95**

## STARTER

**Please choose one starter & vegetarian option**

Maple Glazed Ham Hock Terrine with Piccalilli (G,D)  
Chicken Liver Pate with Rocket & Red Onion Chutney (G,D)  
Smoked Duck Breast with Apple Relish & Water Cress (G,D) suppl £2.50  
Marinated Crayfish Tails with Horseradish Cream (G)  
Smoked Mackerel Mousse with Lemon & Caper Berries (G)  
Smoked Salmon with Dill & Beetroot Chutney (G)  
English Asparagus Salad with Broad Beans & Rocket Pesto (Vg,G)  
Caramelised Red Onion & Stilton Tart with Roasted Tomatoes (V)  
Chargrilled Vegetable Skewers, Avocado & Coriander Dip (Vg,G)

## MAIN COURSE

**Please choose one main course & vegetarian option**

Grilled Chicken Breast with Green Peppercorn Sauce, Potato Gratin & French Beans  
Slow Roasted Brisket of Beef, London Ale, Stilton Mash & Broccoli  
Confit of Duck with Puy Lentils & Celeriac Mash  
Honey & Lime Grilled Salmon, Saffron Risotto & Broad Beans (G)  
Grilled Sea Bass with Ratatouille & Roasted New Potatoes (G,D)  
Seared Monkfish with Balsamic & Sundried Tomatoes, Gratin Potato & Wilted Spinach (G) suppl £5.00  
Roasted Pumpkin & Sage Risotto, Truffle Oil & Asparagus Spears (Vg,G)  
Wild Mushroom & Basil Pancake, Tomato Salsa & New Potatoes (V)  
Grilled Vegetable Stack with Polenta & Grilled Tomatoes (Vg,G)



## DESSERT

**Please choose one dessert**

Organic Lemon Tart with Crème Anglaise (V)  
Chocolate Truffle Mousse with Raspberry Coulis (V)  
French Apple Tart with Vanilla & Caramel Crème (V)  
Baked Chocolate & Amaretto Cheesecake (V)  
Bourbon Vanilla Crème Brulée (V,G)  
Organic Panna Cotta with Blueberries (V,G)  
English Blackcurrant Crumble (Vg,G)  
Exotic Fruit Salad with Maple Syrup (Vg,G)  
Salted Caramel & Chocolate Brownie (Vg,G)

## CHEESE COURSE add £3.40 per person

A selection of British and continental cheeses with celery, grapes and red onion chutney

# Hot & Cold Drinks

We are pleased to provide hot & cold drinks for any event. Please also have a look at our separate wine list.

## COLD DRINKS

Still & Sparkling Water (75cl, Glass Bottle) . . . . .	£4.50
Still & Sparkling Water (33cl, Glass Bottle) . . . . .	£1.75
Still & Sparkling Water (50cl, Plastic Bottle) . . . . .	£1.55
Orange Juice (25cl, Plastic Bottle) . . . . .	£1.99
Apple Juice (25cl, Plastic Bottle) . . . . .	£1.99
Orange, Apple Juice (1ltr) . . . . .	£4.50
Freshly Squeezed Orange/Apple Juice (1ltr) . . . . .	£6.50
Canned Coca Cola, 7up, Tango . . . . .	£1.50

## HOT DRINKS

Fairtrade Coffee Flask (serves 10) . . . . .	£15.95
English Breakfast Tea Flask (serves 10) . . . . .	£15.95
Classic & Herbal Tea Flask (hot water, tea envelopes, serves 10) . . . . .	£17.95

## BEERS

Selection of Lagers (33cl) . . . . .	£3.25
Selection of Bitters 50cl, minimum order 12) . . . . .	£4.25
Selection of Ciders (50cl, minimum order 12) . . . . .	£4.25



## COCKTAILS & MOCKTAILS

### Alcoholic

Classic Cuban Mojito (1ltr jug) . . . . .	£24.50
<i>Havana Club, sugar, lime &amp; mint</i>	
Moscow Mule (1ltr jug) . . . . .	£24.50
<i>Smirnoff, lime &amp; ginger beer</i>	
Pina Colada (1ltr jug) . . . . .	£24.50
<i>Bacardi, pineapple &amp; coconut</i>	

### Non-Alcoholic

Elderflower Crush (1ltr jug) . . . . .	£16.95
<i>Elderflower, mixed berries, soda &amp; mint</i>	
Shirley Temple (1ltr jug) . . . . .	£16.50
<i>Ginger ale, grenadine, cherries &amp; lemon</i>	
Pineapple Cobbler (1ltr jug) . . . . .	£16.50
<i>Pineapple, strawberry, soda &amp; lime</i>	

## WINTER SPECIALS

Mulled Wine (per litre) . . . . .	£19.50
-----------------------------------	--------

### ICE

Small Bag of Ice . . . . .	£5.00
Large Bag of Ice . . . . .	£16.00



# Wine List

## HOUSE WINES

### Fallow's View White, South African £12.95

Tropical fruit character of the chenin and Mocat is balanced nicely with the fresh citrus notes of Sauvignon blanc, providing a wonderfully balanced white wine. This wine is crisp, zesty and fun. **(Vegan)**

### Fallow's View Red, South Africa £12.95

It is bold, rich and fruity with plenty of blackberry and black currant. The typical South African spice helps ground it in the Western Cape. This wine is bold, juicy and fun. **(Vegan)**

### Fallow's View Rosé, South Africa £12.95

It has lovely aromas of strawberry with a juicy palate and a touch of acidity on the finish. This wine is pink, juicy and fun for a sunny day. **(Vegan)**

## WHITE WINES

### V Gufetto Pinot Grigio, Italy £15.95

Intense notes of white and citrus fruit and hints of white fruits; the taste is striking for its freshness and balance. **(Vegan)**

### V Mozzafiato Falanghina, Italy **Sommelier's Choice** £16.95

It is fresh and fruity to the nose with notes of citrus, pineapple and white flowers. To the palate it is very fresh thanks to a strong acidity in balance with the wine's structure. **(Vegan)**

### Kokako Sauvignon Blanc, New Zealand £19.95

Gooseberry, and tropical spectrum. Citrus backbone. Fresh acidity with more mid-palate weight.

### V Picpoul Plo d'Isabelle, Picpoul de Pinet, South of France £21.95

A snappy nose of lemon and lime fruit, with vibrant green apple. A racy wine with a lip-tingling finish. **(Vegetarian)**

## ROSE WINES

### V Ombrellino Pinot Grigio Rosé £16.95

The color shows very seductive and brilliant coppery notes, on the nose you can identify notes of small delicate red fruits, yellow fruit pulp of good complexity, the taste is delicate, fresh, with a good structure with a final note of minerality, typical of the grape variety **(Vegan)**

## RED WINES

### V Gufetto Montepulciano, Italy £15.95

Montepulciano d'Abruzzo DOC is characterised by an intense ruby red and it shows typical scents of red and black berries to the nose, as well as a green peppercorn spicy aroma. On the palate, it is tannic and complex. This wine has medium structure and body. **(Vegan)**

### Five Foot Track Shiraz, Australia £16.95

A pleasing balance between ripe fruit and savoury, earthy notes. This wine is succulent with lashings of bramble fruit.

### V Mozzafiato Primitivo, Italy **Sommelier's Choice** £19.95

Flavours of dried prune, date and plump cherry, with swathes of sweet spice. A mouth coating, chocolatey red wine. **(Vegan)**

### V Capilla de Barro Malbec, Argentina £21.95

An intense nose of plum and bramble. Fulsome on the palate, delivering a wave of ripe, fresh black fruit and mocha. **(Vegan)**

## SPARKLING WINE & CHAMPAGNE

### Valento Spumante £19.95

From Sicily this is fresh and fruity Italian fizz at its best.

### V Apericena Prosecco £21.95

Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest. **(Vegetarian)**

### V Paul Drouet Brut, NV, Champagne £49.95

Apple and brioche lead the way in this medium bodied, fruity and classically biscuity style of Champagne. **(Vegan)**



# Summer BBQ Packages

BBQ's are a great way to enjoy a sunny day and to entertain your guests al fresco. Treat yourself to one of our great selections, freshly prepared in front of your eyes.

## All packages include:

*Summer Slaw, British New Potato Salad, Crunchy Mixed Leaves (Vg,G)  
Assorted Buns, Breads, Dips & Sauces*

## “The Great British” ..... £19.50

Aberdeen Angus Beef Burgers  
Grilled Cumberland Sausages (D)  
Welsh Lamb Kebabs (G,D)  
Charred Chilli & Spring Onion Courgette (Vg,G)  
Portobello Mushrooms with Garlic & Rosemary (Vg, G)  
Marinated Grilled Plum Tomatoes (Vg, G)

## “The Great American BBQ” ..... £20.50

Buffalo Chicken Wings with Ranch Dressing  
Texas Beef Quarter Pounder  
Grilled New York Hot Dogs  
Buttered Corn on the Cob (V,G)  
Grilled Bell Pepper Kebabs (Vg,G)  
Sauerkraut & Caramelised Onions (Vg,G)

## “The Lebanese” .....£20.50

Chicken Shish Kebab with Chilli Sauce (G,D)  
Lamb Kofte with Raita (G)  
Spicy Merguez Beef Sausages (D)  
Grilled Halloumi (V,G)  
Falafels & Coriander Hummus (Vg,G)  
Grilled Marinated Aubergine (Vg,G)

## “Caribbean Sunshine” ..... £21.50

Jerked Chicken Legs (G,D)  
Cajun King Prawn Skewer (G,D)  
Sweet 'n' Spicy Pork Chops (G,D)  
Grilled Corn with Jerk Butter (V,G)  
BBQ Sweet Potato & Cilantro Kebab (Vg,G)  
Courgette & Corn Fritters (Vg,G)

## “Plant Based/Vegan BBQ” ..... £19.50

Charred Chilli & Spring Onion Courgette (Vg,G)  
Portobello Mushrooms with Garlic & Rosemary (Vg,G)  
BBQ Sweet Potato & Cilantro Kebab (Vg,G)  
Courgette & Corn Fritters (Vg,G)  
Falafels & Coriander Hummus (Vg,G)  
Grilled Marinated Aubergine (Vg,G)

Minimum 40 guests. Disposable buffetware and crockery included. Hire of BBQ, chef and service at additional cost.  
Available from 1st May to 15th September. Prices exclude VAT.  
V=Vegetarian, Vg=Vegan, G=Gluten Free, D=Dairy Free

**hubbub**  
CATERING

# Fine Dining Christmas Menu

Our Christmas menus are perfect for your office party or client dinner.  
Enjoy a range of seasonal dishes and year-round favourites.

**2 courses** – £19.95 / **3 courses** – £22.95

## All packages include:

*Mince Pies*

## STARTER

### Please choose one starter & vegetarian option

- ✓ Almond Rolled Goats Cheese on Roquette, Roasted Cherry Tomatoes
- ✓ Stilton Stuffed Mushrooms with Cranberry Relish
- Poached Salmon Rillettes with Keta Caviar
- Smoked Salmon & Spinach Roulade with Cucumber Relish
- Rustic Chicken Liver & Morel Pate, Cumberland Dip
- ✓ Spiced Figs with Mozzarella

## MAIN COURSE

### Please choose one main course & vegetarian option

- Roast Norfolk Turkey with Traditional Trimmings, Cranberry Gravy
- Pancetta Wrapped Turkey Breast with Lemon & Pine Nut Stuffing
- Grilled Corn Fed Chicken Breast with Gorgonzola and Walnuts
- Salmon en Croute with Watercress Sauce
- ✓ Wild Mushroom Strudel with Oregano & Applewood Sauce
- ✓ Caramelized Red Onions Stuffed with Spiced Cous Cous



## SWEET

### Please choose one dessert

- Christmas Pudding with Brandy Sauce
- ✓ Egnog Trifle with Mixed Berry Compote
- ✓ Spiced Date Cake with Mascarpone
- ✓ Ginger & Cranberry Brulee
- Mulled Wine Jelly with Candied Clementines
- ✓ Chocolate & Raspberry Mogador

### CHEESE COURSE add £2.95 per person

- ✓ A selection of British cheeses with celery, walnuts and red onion chutney

# Christmas Fork Buffet

Less formal Christmas events are becoming all the rage and we have just the menu for your private or office events.

**Per person – £19.95**

## All packages include:

*Focaccia with Olive Oil & Aged Balsamic*  
*Chef's Selection of Winter Salads*  
*Roast Potatoes & Winter Vegetables*  
*Mince Pies*

## STARTER

**Optional, please choose one £3.25**

Smoked Salmon Blini with Caviar  
Roast Beef Crostini with Wasabi Mayonnaise

- ☒ Leek & Goats Cheese Tarts **(V)**
- ☒ Roasted Winter Vegetable Terrine **(V)**

## HOT BUFFET

**Please choose one**

Ragout of Norfolk Turkey, Sage Stuffng Balls & Chipolatas  
Slow Cooked Beef Brisket with Whiskey Glace  
Roasted Salmon with Watercress Sauce  
Confit of Duck with Chestnuts & Blackberry Gravy

## ☒ VEGETARIAN HOT BUFFET

**Please choose one**

Wild Mushroom Risotto with Rocket Pesto  
Spinach & Ricotta Tortellini with Gorgonzola & Walnuts  
Pumpkin & Cauliflower Cobbler  
Broccoli Bake with Honey Roasted Parsnips

## SWEET

**Please choose one**

- ☒ Chocolate Mousse with Advokaat
- Mulled Wine Jelly with Candied Clementines
- Christmas Pudding with Brandy Sauce
- ☒ Spiced Date Cake with Mascarpone





# Christmas Finger Buffet

Bite size festive treats to give your Christmas party that little extra, enhancing any event for a seasonal feel.

£2.95 per item, minimum order of 4 items

## MEAT

Crostini with Chicken Liver Parfait & Cranberry Jelly  
Pancetta Wrapped Cumberland Sausages with Honey & Mustard **(h)**  
Grilled Turkey & Chestnut Stuffing in Pitta  
Spiced Turkey Samosas with Rhaita **(h)**  
Salt Beef Bagels with Mustard & Pickles

## FISH & SEAFOOD

Smoked Salmon Blinis with Cream Cheese & Caviar  
Grilled King Prawns with Wasabi Mayonnaise **(h)**  
Teriyaki Salmon Skewers **(h)**  
Cornish Crab Cakes with Lemongrass & Chilli Dip **(h)**  
Beetroot Cured Salmon on Rye Bread

## V VEGETARIAN

Mini Sea Salt & Rosemary Baked Potatoes with Soured Cream **(h)**  
Spinach & Goats Cheese Tart  
Baba Ganoush with Flat Bread  
Roasted Vegetable Tortilla  
Onion Bhajis with Rhaita **(h)**

## SWEETS

Christmas Pudding Skewers with Brandy Custard  
V Chocolate Brownies with Dates & Walnuts  
V Chocolate Éclairs  
V Stilton Biscuit with Celery  
Mulled Wine Shots



# Hire

## EQUIPMENT HIRE

Starter/Dessert Plate . . . . .	£0.35
Dinner Plate . . . . .	£0.45
Side Plate . . . . .	£0.35
Rice/Soup/Cereal Bowl . . . . .	£0.45
Knife Small/Large . . . . .	£0.20
Fork Small/Large . . . . .	£0.20
Spoon Small/Large . . . . .	£0.20
Serving Cutlery . . . . .	£1.00
Wine Glass . . . . .	£0.40
High Ball Glass . . . . .	£0.40
Champagne Flutes . . . . .	£0.40
Hot Drink Mug & Teaspoon . . . . .	£0.35
China Cup, Saucer & Teaspoon . . . . .	£0.45
Glass Jug 1ltr . . . . .	£2.00
Milk Jug . . . . .	£2.00
Salt & Pepper Set . . . . .	£2.00
Wine Cooler . . . . .	£2.50
Champagne Cooler Large . . . . .	£5.00
Cork Screw/Bottle Opener . . . . .	£1.00
Non Slip Tray . . . . .	£3.00
Chafing Dish including Fuel . . . . .	£19.00
Convection Oven . . . . .	£95.00
Hot Cupboard . . . . .	£95.00
Induction Hob . . . . .	£35.00
Coffee Machine . . . . .	£30.00
Hot Water Urn . . . . .	£30.00
BBQ including Gas . . . . .	£75.00

## FURNITURE HIRE

Trestle Tables 6ft . . . . .	£15.00
Round Tables 6ft . . . . .	£15.00
Poseur Tables . . . . .	£25.00
Banqueting Chairs . . . . .	£4.00

## LINEN HIRE

White or Black Table Cloths 90x90 . . . . .	£15.00
White or Black Table Cloths 70x144 . . . . .	£15.00
Serviettes White . . . . .	£2.50

## STAFF HIRE

Waiting Staff per hour (minimum 6hrs) . . . . .	£18.00
Event Supervisor per hour (minimum 6hrs) . . . . .	£21.00
Event Manager per hour (minimum 6hrs) . . . . .	£25.00
Personal Licence Holder (minimum 6hrs) . . . . .	£28.00
Chef per hour (minimum 6hrs) . . . . .	£22.50
Event Porter per hour (minimum 6hrs) . . . . .	£18.00

**hubbub**  
CATERING