

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 – £19.95 / 3 courses – £22.95

STARTER

Please choose one starter & vegetarian option

Smoked Salmon with Caviar and Beetroot Chutney (G,D)
Gravadlax on Rocket with Lemon and Oven Roasted Tomatoes (G)
Marinated Crayfish Tails with Horseradish Cream
Pork & Green Peppercorn Paté with Red Onion Chutney
Ham Hock Terrine with Piccalilli, Toasted Olive Bread
Grilled Peppers with Coriander Hummus & Roasted Tomatoes (Vg,G,D)
Courgette & Basil Frittata with Salsa Verde (V,G)
Roasted Vegetable Terrine with Basil Pesto (V)

MAIN COURSE

Please choose one main course & vegetarian option

Grilled Chicken Breast with Wild Mushrooms, Fondant Potato & French Beans
Slow Roasted Brisket of Beef, Chateau Potatoes & Braised Fennel
Crispy Confit of Duck with Flageolet Beans & Potato Gratin
Seared Fillet of Salmon with Broad Beans, Saffron Rice & Dill Velouté
Grilled Sea Bass with Ratatouille & Mustard Mash (G)
English Asparagus Strudel with Applewood Sauce, Tarragon Mash (V)
Grilled Vegetable Stack with Polenta & Basil Sauce (Vg,G,D)
Roasted Aubergine & Mozzarella Bake with Sun Dried Tomatoes (V,G)

DESSERT

Please choose one dessert

Bourbon Vanilla Panna Cotta with Blueberry Coulis (V,G)
Upside Down English Apple Tart with Vanilla Sauce (V)
Dark Chocolate & Raspberry Mogador (V)
Mango & Passionfruit Cheesecake (V)
Cassis & Champagne Delice (V)
Lemon Tart with Crème Anglaise (V)
Exotic Fruit Salad with Mint & Ginger Syrup (Vg,G,D)
Baked Lemon & Sultana Cheesecake (V)

CHEESE COURSE add £3.25 per person

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

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.

£3.25 per item, minimum order 4 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

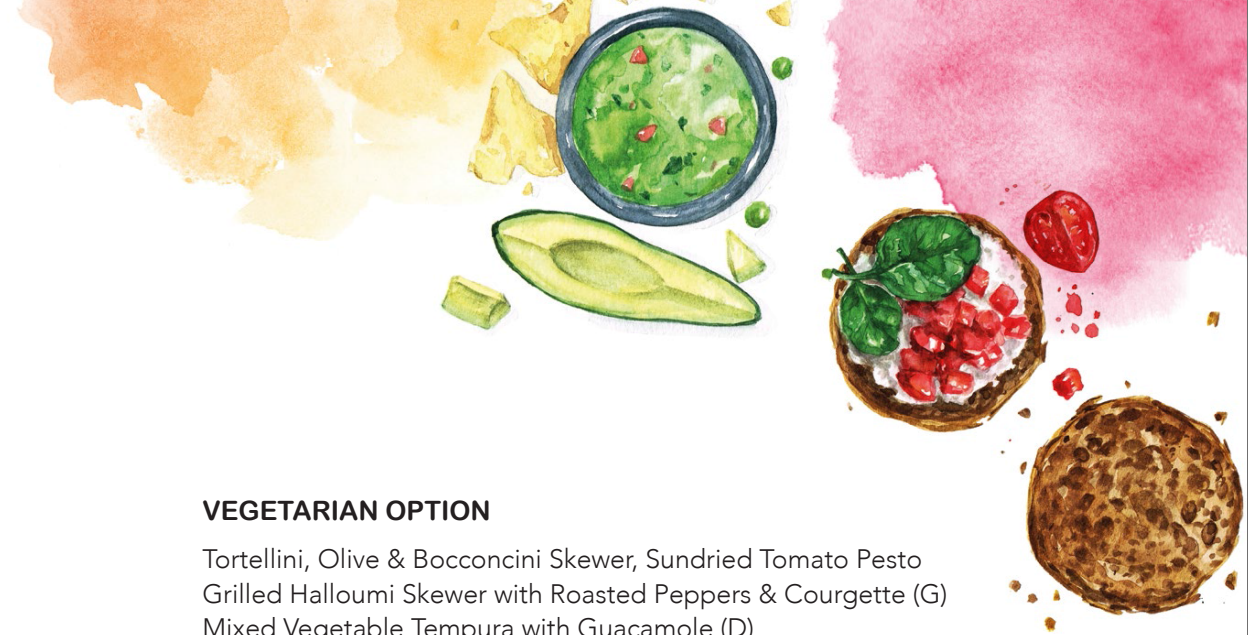
Gravadlax with Beetroot Chutney (D)
Smoked Mackerel Crostini with Oven Roasted Tomato
King Prawn & Chorizo Skewer with Coriander Dip
Grilled Chilli & Ginger Salmon Skewer (G,D)
Smoked Salmon, Sweet Peas & Mature Cheddar Tart
Thai Fishcakes with Sweet Chilli Sauce (G,D)
Tandoori Prawn Skewers with Lime 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 & welsh 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 (D)
Potato Gnocchi with Watercress & Chestnuts
Macaroni & Mature Cheddar Cheese
Winter Root Vegetable Tagine (Vg,G,D)

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)
Strawberry Mille Feuille (V)
Lemon & Praline Tart (V)
Passionfruit Cheesecake (V)
Chocolate Fudge Cake (V)
Seville Orange & Caramel Mousse (V)

Cheese Selection & Seasonal Fruit Platter (optional, £3.25)

£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.

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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.

£1.65 **per item**

MEAT

Beef Teriyaki with Sesame & Spring Onion
Asparagus Tips Wrapped in Parma Ham, Garlic Aioli
Lemon & Thyme Chicken Roulade with Red Onion Jam
Roasted Lamb Fillet with Peperonata & Rosemary Crostini
Pressed Ham Hock with Caper Berries & Piccalilli
Rare Roast Beef with Horseradish & Rocket Mayonnaise
Smoked Duck & Mango Salad with Coriander
Moroccan Lamb Kofte with Minted Yoghurt Dip **(hot)**
Chicken Teriyaki with Black Sesame & Spring Onion **(hot)**
Croque Monsieur **(hot)**

FISH

Smoked Salmon with Lemon & Chives Crème Fraîche
Marinated Chilli & Lime King Prawns with Coriander
Cornish Crab & Mango Remoulade with Lemon Balm
Poached Salmon & Leek Roulade with Keta Caviar
Pesto Dipped Crayfish Tails with Lime Mayonnaise
Smoked Mackerel & Young Spinach Tart with Chives
Red Mullet Ceviche with Pickled Radishes & Pineapple Salsa
Crab & Dill Pearls with Lemon Oil **(hot)**
Sweet & Sour Chilli King Prawns with Lemon Balm **(hot)**
Roasted Salmon & Spinach Filo Parcels **(hot)**

VEGETARIAN

Grilled Vegetable Cup with Tomato Jam & Basil
Goats Cheese Pearl with Alfalfa & Sundried Tomato Paste
Organic Beetroot & Orange Zest with Feta Cheese
Ratatouille Filo Cup with Rosemary & Lemon Oil
Cumin Spiced Butternut Squash & Spinach Tart
Cherry Tomato & Bocconcini Skewer with Basil Pesto
Parisienne of Watermelon with Honey & Mint Marinade
Grilled Cheese Sandwich **(hot)**
Roasted Butternut Squash & Chives Filo Parcel **(hot)**
Buttered Leek & Hollandaise Tart **(hot)**

SWEET

Double Chocolate & Hazelnut Brownie
Lemon & Raspberry Tart
Exotic Fruit Cup with Mascarpone
Eton Mess
Passion Fruit and Sicilian Lemon Shot



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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.

4 bowls – £12.00 / Any additional bowl – £3.95

COLD

Hot Smoked Salmon on Roquette

Chargrilled Chicken Caesar Salad

Atlantic Tuna Salad Niçoise

✓ Heritage Tomatoes, Avocado & Bualo Mozzarella

✓ Sweet Potato & Spinach Frittata

MEAT

Lamb & Date Tagine with Cous Cous

Lincolnshire Sausages with Onion Gravy & Mustard Mash

Ragout of Chicken with Chestnut Mushrooms & Basmati Rice

Braised Shin of Beef with Caramelized Onions & Colcannon

Suolk Chicken Korma, Bok Choi & Pilau Rice

FISH

Smoked Haddock with Wilted Spinach & Mashed Potatoes

Seared Salmon with Pesto Mash and Salsa Verde

Moroccan Fish Tagine with Cous Cous

Poached Salmon with Bok Choi & Lime Sauce

Lemon and Coriander Prawns with Quinoa



✓ VEGETARIAN

Potato Gnocchi with Sage & Roasted Pumpkin

Peperonata with Polenta Cakes

Wild Mushroom Risotto

Spinach & Ricotta Tortellini with Roasted Almonds

Root Vegetable Cassoulet

SWEETS

Chocolate & Orange Panna Cotta

Lemon Curd Posset

Mixed Berry Eton Mess

Crème Brulee

Potted Blueberry Cheesecake

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

£2.95

4 pieces per person

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

MINI ASSORTED ROLLS

£3.25

2 rolls per person

Deep filled flavoured rolls including poppy seed, sesame and sunflower seeds

FLAVOURED WRAPS

£2.95

4 pieces per person

A selection of deep filled wraps including tomato, spinach & plain

MINI BAGEL SELECTION

£3.45

2 bagels per person

Generously filled, flavoured mini bagels with classic tastes

SANDWICH FILLINGS

Please choose up to 4 freshly made fillings for your choice of sandwiches, wraps, rolls & bagels or let our chef create a selection for you.

MEATS

Wiltshire Cured Ham with Plum Tomatoes & Mustard Mayo

Classic BLT

Pastrami, English Mustard & Pickled Gherkins

Norfolk Turkey Breast with Piccalilli

Chicken Tikka & Mango Chutney



FISH/SEAFOOD

Smoked Salmon & Dill Crème Fraiche

Tuna, Sweetcorn & Young Spinach

Atlantic Prawns, Roquette & Lemon Mayo

Seafood Cocktail Marie Rose

Poached Salmon, Crème Fraiche & Dill

VEGETARIAN

Free Range Egg & Young Spinach

Mature Cheddar & Pickle

Red Leicester & Spring Onion

Somerset Brie & Cranberries

Halloumi, Spiced Chickpea & Spinach

Free From (breads & wraps only)

Falafel & Spiced Tomatoes (Vg, D)

Chickpea, Rocket & Beetroot Hummus (Vg, G, D)

Roasted Sweet Potato, Coriander & Guacamole (Vg, G, D)

Onion Bhaji, Young Spinach & Tahini (G, D)

Roasted Peppers, Olive Tapenade & Roquette (Vg, G, D)

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 4hrs)	£15.00
VIP Event Staff per hour (minimum 4hrs)	£19.00
Event Manager per hour (minimum 4hrs)	£25.00
Chef per hour (minimum 4hrs)	£20.00
Porter/Cleaner per hour (minimum 4hrs)	£15.00

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