

Healthy Lunches

Why not try one of our new salad options instead of sandwiches, available in 3 sizes.

Mini Salad Pot – £2.50

Individual Salad Bowl – £5.00

Large Bowl (5 portions) – £20.00

Hubbub Healthy Lunch 1 £7.99

Individual Salad bowl, Multi Cereal Bar, Seasonal Fruit Pot

Hubbub Healthy Lunch 2 £8.99

Individual Salad Bowl, Local Crudites, Greek Yoghurt, Honey & Granola Pot

Hubbub “Free From” Lunch (V,Vg,G,D) £9.99

Individual Salad Bowl, Gluten Free Cereal Bar, Local Crudities, Seasonal Fruit, Coconut Yoghurt Pot with Agave Syrup

SALAD

Meat

Chicken Caesar

Chicken breast, shaved Parmesan, sourdough croutons & Caesar dressing

Piquillo & Chorizo (G,D)

Peppers, Chorizo, 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

Smoked Salmon (G,D)

Avocado, Tomato, Smoked Salmon. Lemon & Mixed Leaves

Prawn Cocktail (G,D)

Mixed Leaves, Prawns, Mayonnaise, Olives, Lime & Mustard Cress

Vegetarian

Tabbouleh (Vg,D)

Parsley, Tomato, Mint, Onion, Bulgur Wheat, Olive Oil & Lemon

The Greek (V,G)

Bell Peppers, Tomato, Cucumber, Olives, Red Onion & Feta Cheese, Basil Dressing

Hubbub Slaw (Vg,G,D)

Carrots, Cabbage, Spring Onion, Raisins, Peanuts, Coriander & Peppers



Working Lunches

Hubbub Working Lunch 1 £6.99

Classic sandwich selection, crisps & seasonal fruit platter

Hubbub Working Lunch 2 £7.50

A mix of our classic sandwich selection & flavoured wraps, crisps & seasonal fruit platter

Hubbub Working Lunch 3 £9.99

A mix of our classic sandwich selection & flavoured wraps, crisps, British cheese skewer, chocolate brownie & seasonal fruit platter

Packed Lunches

Hubbub Packed Lunch 1 £7.50

Choice of sandwich or wrap, crisps, chocolate brownie, mini cheese, seasonal fruit

Hubbub Packed Lunch 2 £9.99

Choice of sandwich or wrap, crisps, mini salad pot, carrot cake, mini cheese, seasonal fruit

Hubbub Healthy Packed Lunch £9.99

Individual salad bowl, local crudites, honey & granola pot, mini cheese, seasonal fruit



Hot Pots

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

Thai Chicken (G,D) £5.95

Chicken, coconut, sweet potato & coriander, jasmine rice

The Italian £5.95

Penne, tomato, meatballs, basil & Parmesan

Chilli Beans (Vg,G,D) £5.95

Mixed beans, chilli tomato sauce, cumin & jasmine rice

Pasta Pesto (Vg,D) £5.95

Farfalle, basil, olive oil, pine kernels & garlic

Sports Pot (Vg,D,G) £5.95

Quinoa, lentils, sweet potato, spinach & red onion

Tuna Melt £5.95

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

Lunches add-ons

Meat

Stilton & Pork Belly Sausage Rolls (1)	£1.95
Honey Glazed Pigs in Blankets (2)	£1.95
Grilled Chorizo Skewer (G,D) (1)	£1.95
Marinated Chicken Kebab (G,D) (1)	£1.95
Lamb Kofte & Raita (G) (1)	£1.95
Buffalo Wings with Blue Cheese Dip (G) (2)	£1.95

Fish/Seafood

Teriyaki Salmon Skewer (G,D) (1)	£2.10
Butterfly Prawns, Sweet Chilli Dip (2)	£1.95
Thai Green Lollipop Prawns (G,D) (2)	£2.10
King Prawn Tempura (2)	£2.10
Salmon & Dill Fishcakes (G,D) (2)	£1.95
Crab Cakes with Lime Dip (2)	£2.25

Vegetarian

Breaded Mushrooms with Garlic Dip (V) (2)	£1.75
Mixed Vegetable Tempura, Tomato Salsa (V,D) (2)	£1.75
Spicy Vegetable Samosas, Mango Chutney (V) (1)	£1.95
Seasonal Crudites with Guacamole (Vg,D,G)	£1.75
Stuffed Vine Leaves with Coriander Hummus (Vg,D,G) (2)	£1.95
Stilton & Red Onion Quiche (V) (1)	£1.95

Sweets

Chocolate Eclairs (V) (2)	£1.95
Carrot Cake (V) (1)	£1.95
Lemon Drizzle Cake (V) (1)	£1.95
Double Chocolate Brownie (V) (1)	£1.95
British Cheese Skewer (V,G) (1)	£1.95
Exotic Fruit Skewer (Vg,G,D) (1)	£1.95

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 £34.99

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

Antipasti Platter £34.99

Prosciutto, pastrami, grilled chorizo skewers, bocconcini, stuffed peppers, breaded mushrooms, olive tapenade, pesto & sundried tomato frittata, ciabatta

Seafood Platter £38.99

Smoked salmon, gravadlax, smoked mackerel pate, butterfly prawns, crab cakes, cucumber & dill sticks, lemon wedges, caper berries, tartar sauce, brown bread

Vegetarian Platter (V) £31.99

Wild mushroom quiche, breaded mushrooms, vegetable tempura, samosas, stuffed vine leaves, bocconcini & tomato skewers, falafels, beetroot hummus, sourdough slices

“Free From” Platter (Vg,G,D) £31.99

Grilled artichokes, stuffed vine leaves, grilled tofu, oven roasted vine tomatoes, seasonal crudities, roasted peppers, marinated olives, pickled vegetables, tomato salsa



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)

Afternoon Tea

Our freshly prepared afternoon tea menus are delivered on 3 tier cake stands and can be ordered per stand. **Each stand serves 6 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 platter of savoury treats

A Platter of Mini Pork Pies, Scotch Eggs and British Savoury

Tarts with Chutneys & Pickles £24.50 per platter

“Ploughman’s Feast” Stilton, Somerset Brie, Smoked

Cheddar & Wensleydale Cheeses with Grapes, Celery

& Walnuts, Artisan Biscuits £21.50 per platter



FLASKS OF TEA, COFFEE OR HOT CHOCOLATE

Organic Coffee Flask (serves 10) £14.95

English Breakfast Tea Flask (serves 10) £14.95

Classic & Herbal Tea Flask (hot water, tea envelopes, serves 10) . £17.50

Hot Chocolate Flask (serves 10) £17.50

SPARKLING WINE & CHAMPAGNE

CAVA CALAMINO, Spain £19.95

An elegant and refined cava displaying green apple, citrus, toasty almond and brioche characters. (Vegetarian)

PROSECCO CORTE ALTA, Italy £21.95

Soft, delicate and aromatic with a fine mousse and flavours of fresh peach, pear and a hint of spicy zest. (Vegan)

PAUL DROUET BRUT, NV, CHAMPAGNE £49.95

Excellently balanced and well-rounded house champagne with notes of citrus, apple and brioche

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

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