

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) £10.50

Back Bacon, Cumberland Sausages, Free Range Eggs,
Field Mushrooms, Grilled Tomatoes, Baked Beans,
Crusty Rolls & Butter

CONTINENTAL BREAKFAST £6.50

Crusty Rolls with Jams, Marmalade and Honey
Croissant or Pain au Chocolat
Greek Yoghurt, Berries & Granola Pot
Seasonal Fruit Platter

HEALTHY BREAKFAST £7.50

Mini 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	£35.00
British Cheeses - Somerset Brie, Mature Cheddar, Red Leicester, Smoked Applewood, Crusty Rolls & Butter	£35.00
British Salmon - Smoked Salmon and Gravavlax with Organic Lemon, Crusty Rolls & Butter	£39.00



OPEN MINI BAGELS

Smoked Salmon, Capers & Dill	£2.50
Pastrami, Pickle & English Mustard	£2.50
Cream Cheese, Chives & Cucumber	£2.25

HOT BREAKFAST ROLLS

Served with ketchup & brown sauce

Large Warm Roll with Grilled Back Bacon	£3.25
Large Warm Roll with Grilled Cumberland Sausages	£3.25
Large Warm Roll with Free Range Eggs & Chives	£3.25

WHY NOT ADD

Large Croissant (1)	£1.50
Large Pain au Chocolat (1)	£1.70
Selection of Mini Croissant, Pain au Chocolat & Raisin Swirl (1)	£1.10
Mini Blueberry & Mini Chocolate Chip Muffins (2)	£1.95
Greek Yoghurt, Berries & Granola Pot (1)	£2.25
Seasonal Fruit Platter	£2.50
Fruit Salad Pot (1)	£2.50
Seasonal Fruit Skewer (1)	£2.50
Multi Cereal Bar (1)	£0.95

Minimum order of 10. Hot food is delivered ready to serve,
please enquire if you require hot service equipment and service staff.
Price includes disposable platters, plates, cutlery and napkins.
Prices exclusive of VAT.

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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)

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 £6.50

Individual Salad bowl, Multi Cereal Bar, Seasonal Fruit Pot

Hubbub Healthy Lunch 2 £7.95

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

Hubbub Healthy Lunch 3 £9.90

Individual Salad Bowl, Multi Cereal Bar, Local Crudites, Seasonal Fruit, Greek Yoghurt, Honey & Granola Pot

Hubbub “Free From” Lunch (Vg,G,D) £7.95

Individual Salad Bowl, Local Crudites, Seasonal Fruit

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 £5.99

Classic sandwich selection, crisps & seasonal fruit platter

Hubbub Working Lunch 2 £6.99

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

Hubbub Working Lunch 3 £8.99

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

Packed Lunches

Hubbub Packed Lunch 1 £6.99

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

Hubbub Packed Lunch 2 £7.99

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

Hubbub Healthy Packed Lunch £8.99

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) £5.25

Chicken, coconut, sweet potato & coriander, jasmine rice

The Italian £4.99

Penne, tomato, meatballs, basil & Parmesan

Chilli Beans (Vg,G,D) £4.99

Mixed beans, chilli tomato sauce, cumin & jasmine rice

Pasta Pesto (Vg,D) £4.99

Farfalle, basil, olive oil, pine kernels & garlic

Sports Pot (Vg,D,G) £5.25

Quinoa, lentils, sweet potato, spinach & red onion

Tuna Melt £5.25

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



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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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

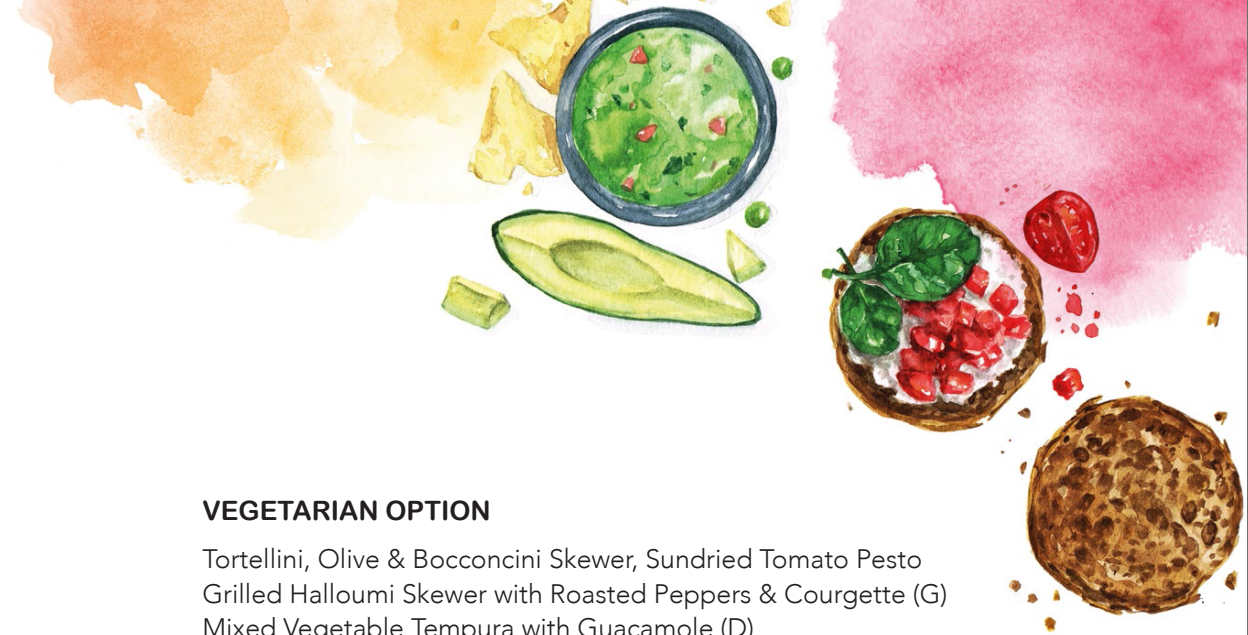
Gravadlax with Beetroot Chutney (D)
Smoked Mackerel Crostini with Oven Roasted Tomato
King Prawn & Chorizo Skewer with Coriander Dip
Grilled Chilli & Ginger Salmon Skewer (G,D)
Smoked Salmon, Sweet Peas & Mature Cheddar Tart
Thai Fishcakes with Sweet Chilli Sauce (G,D)
Tandoori Prawn Skewers with Lime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



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

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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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

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.

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

Sparkling Water Large	£2.00
Sparkling Water Small	£1.50
Still Water Large	£2.00
Still Water Small	£1.50
Orange, Apple, Grapefruit Juice (1ltr)	£2.95
Fresh Orange Juice (250ml bottle)	£2.25
Small Carton Orange or Apple Juice	£1.10
Canned Coke, Diet Coke, Tango, 7up	£1.25

HOT DRINKS

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

BEERS

Selection of Lagers (330ml)	£3.00
Selection of Bitters (500ml)	£3.95
Selection of Ciders (500ml)	£3.95

COCKTAILS & MOCKTAILS

Alcoholic

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

Non-Alcoholic

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

WINTER SPECIALS

Mulled Wine (per litre)	£19.50
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ICE

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



Wine List

HOUSE WINES

El Molturo White, Spain

£12.50

Light, fresh and delightfully well balanced wine with flavours of white peach, elderflower and lime.

El Molturo Red, Spain

£12.50

Smooth and medium-bodied blend of Tempranillo and Garnacha. Ripe cherry and strawberry flavours mingle with gentle pepper and spice.

WHITE WINES

Dominio de la Fuente Verdejo, Spain

£15.95

Crisp and aromatic showing great purity of aromas. Bright, pale straw yellow in colour, with intense, fresh notes of grass, fennel and white pepper. **(Organic)**

V Malandrino Pinot Grigio, Italy

£16.95

A clean and elegant wine with real finesse. Showing balanced flavours of pear, stone fruit and lime on a gentle palate. **(Vegan)**

V L'abeille Picpoul de Pinet, France

Sommelier's Choice

£19.95

Crisp and citrus scented with a hint of refreshing minerality – youthful and bright on the palate. Perfect with seafood. **(Vegan)**

Fernlands Sauvignon Blanc, New Zealand

£22.95

Classic Marlborough Sauvignon - Aromatic and bursting with flavours gooseberry and green pepper complimenting the mango, guava & passion fruit notes.

V Penfolds Autumn Riesling, Australia

£28.95

Excellent purity of fruit - sweet poached pear and lemon curd notes are balanced by crisp, racy green apple tones. **(Vegetarian)**

ROSE WINES

El Molturo Rosado, Spain

£12.50

Light with summer fruit flavours and a crisp, balanced and fruit driven finish

V Adorno Pinot Grigio Rose, Italy

£17.50

A pale and delicate Rosé with beautiful soft strawberry flavours, nuances of nectarine and perfumed floral notes. **(Vegan)**



RED WINES

V Terra Vega Merlot Reserva, Chile

£16.95

The wine delivers a solid core of concentrated fruit, hinting at blackberry preserves and damson plums. **(Vegan)**

Aires Andinos Malbec, Argentina

£17.95

Black forest fruits, damson and mocha notes leap from the glass in this soft and supple expression of Malbec.

V Oltre Passo Primitivo, Italy

Sommelier's Choice

£19.95

Flavours of prune, date and plump cherry, with swathes of sweet spice & hints of cocoa. A rich, full-bodied with a persistent finish. **(Vegan)**

Baron de Ebro Rioja Reserva, Spain

£24.95

Exhibiting luscious bramble & blueberry fruit, partnered with a spicy complexity, herbaceous notes and flavours of liquorice.

V Esprit de Lussac, Lussac St-Emilion, Bordeaux

£27.95

Juicy black fruit on the nose mingle with cranberry nuances on the palate, tied together with a smoky sandalwood character. Excellent balanced wine. **(Vegan)**

SPARKLING WINE & CHAMPAGNE

V Cava Calamino, Spain

£19.95

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

V 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.

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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

hubbub
CATERING