
Hospitality Menu



Breakfast

Please ask us
about the allergens
in our food

BREAKFAST

Healthy breakfast

A lighter start to the day.

Filled breakfast bagel

Seasonal overnight oat or chia pot

Sweet breakfast muffin

£4.20 per person / 813 kcals per serving

Classic breakfast

Treacle cured bacon in a brioche roll

313 kcals per serving

Herbed sausage & red onion chutney in ciabatta

365 kcals per serving

Wild mushroom, sundried tomato, avocado, harissa
& rocket focaccia

238 kcals per serving

£3.00 per roll

Continental breakfast

A perfect welcome bite for morning meetings

Freshly baked mini pastry selection

£1.10 per person / 340 kcals per serving

SPECIAL BREAKFAST

Sample menu - speak to us about our seasonal specials

£3.75 per person

Grilled smoked back bacon, pork sausage, plum tomato, flat mushroom,
hash brown and choice of freshly cooked eggs

811 kcals per serving

Breakfast Quesadilla - Scrambled eggs, applewood bacon, avocado &
ranchero salsa

689 kcals per serving

Sourdough French Toast - nectarines, brown sugar mascarpone &
candied almonds (V)

613 kcals per serving

Golden yolk benedict with Iberico ham

621 kcals per serving

Navajo Eggs - Pulled BBQ pork, avocado, mango salsa & chipotle cream
served with two poached free-range eggs & hot buttered toast

462 kcals per serving

Breakfast Frittata - feta, piquillo pepper, shallot & coriander (V)

568 kcals per serving

Peaches & Cream Pancakes (V)

668 kcals per serving

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REFRESHMENTS

Beverage tray

Hope and glory tea selection
Freshly filtered redemption coffee
Selection of dairy and non-dairy milks
Still and sparkling chilled, filtered water
Borders biscuits.

£1.45 per person / 256 kcals per serving

Fresh juice

Fresh orange juice
Fresh apple juice

£3.25 per litre / 56 kcals per serving

MID-MORNING BOOST

Perfect for an energiser to keep the meeting flowing

Includes a “Waste Knot” Smoothie, energy bar or balls and a sweet muffin per person.

£2.75 per person

Sample Menu

Kale, spinach, cucumber, apple and lemon
103 kcals per serving

Date, pistachio, cashew, cacao & oat energy bar
243 kcals per serving

Chocolate and date
390 kcals per serving

Lunch

All Lunches
are served
with Still &
Sparkling
Water

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WORKING LUNCH

Classic Sandwich Lunch

When time is of the essence

Assorted sandwiches on a selection of white and granary breads with a variety of meat, fish and vegetarian fillings.

Seasonal sliced fresh fruit platter. Selection of lightly salted crisps or vegetable crisps.

£4.60 per person / 590 kcs per serving

Jacket Potato Working Lunch

Seasoned baked potatoes served with butter and your choice of topping. Please specify your preference or speak to the catering team for alternatives.

£4.90 per person

Mature cheddar, sauteed leeks, creamed mushrooms (vegan option available)

157 kcs per serving

Pulled pork or jackfruit, nacho crumb, cheese sauce, guacamole

318 Kcs per serving

Hot smoked salmon, cream cheese, red peppers, chives

362 kcs per serving

SOCIAL LUNCH

Pizza Lunch

For casual lunches and after work get togethers, great to mix things up.

£3.90 per person

Minimum 6 people, choose 2 varieties of pizza toppings

2 slices of pizza per person served with green salad and fries

Stone baked pizza base, tomato sauce, buffalo mozzarella and torn basil

705 kcs per serving

Additional toppings available:

Red onion, feta and roasted pepper

112 kcs per serving

Salami and pesto

212 kcs per serving

Artichoke, sundried tomato and aubergine

127 kcs per serving

Tuna, olives and boiled egg

208 kcs per serving

NB: This menu is not available to order in Birmingham

Lunch

PREMIUM WORKING LUNCH

Deli style sandwich selection, finger food, fresh fruit platter and cake bites

£6.15 per person

Finger food

Sample menu

Jerk chicken skewers, Pico de Gallo (red onion, Tomato, jalapeno, coriander salsa)

210 kcals per serving

Smoked ham hock croquette, mustard emulsion

230 kcals per serving

Cured pollack goujons, sauce gribiche, peri peri sauce

298 kcals per serving

Honey, miso & sesame glazed salmon skewers

213 kcals per serving

Sweetcorn, chickpea & feta fritters

189 kcals per serving

Kale & carrot falafel, black garlic & roast pepper houmous

197 kcals per serving

Deli style sandwiches

Sample menu

Roasted chicken, chorizo, rocket & paprika aioli

244 kcals per serving

Crayfish, fresh lime, coriander & spinach

289 kcals per serving

Roasted sweet potato, cauliflower, coriander & baby leaf spinach

198 kcals per serving

Pastrami, sauerkraut, gherkins, and mustard

201 kcals per serving

Cake bites

Peanut butter brownie

298 kcals per serving

Jammie dodger blondie

279 kcals per serving

Seeded flapjack

288 kcals per serving

Lunch

NOURISHBOWLS

Individual bowls of delicious ingredients perfectly combined for a lighter working lunch

£8.45 per person

Sample menu

Ras el hanout - chicken breast, middle eastern quinoa, sumac dressing, shredded vegetables

272 kcals per serving

Confit duck, asparagus, sugar snaps, fresh orange, raspberry & balsamic dressing

289 kcals per serving

Harissa spiced squash, crumbled goats cheese, toasted kaffir lime pumpkin seeds (V)

198 kcals per serving

Mexican bean, sweetcorn, avocado, coriander salad with chipotle dressing & tortillas (VE)

199 kcals per serving

Salmon fillet with miso, edamame & seaweed salad, crispy shiso, soy & ponzu dressing

267 kcals per serving

Served with

Freshly baked bread and butter

156 kcals per serving

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Celebrate

CELEBRATION TROLLEY

Prosecco

Dimora prosecco DOC

(Something really special to celebrate? Upgrade to one of our Champagnes)

Juices

Fresh orange juice

Cordials

Selection of sweet or savoury nibbles

Sample menu

Pipers crisps

Root vegetable crisps

Hummus and quinoa crisps

Mexican chilli cashews

Wasabi peas

Marinated olives

Seasonal fruit dipped in milk chocolate with a toasted hazelnut crumb

Celebration cake bites – Let us know if it's a birthday!

£5.25 per person (minimum 5 people)

Drinks

HOT DRINKS

Beverage tray

Hope and glory tea selection

Freshly filtered redemption coffee

Selection of dairy and non-dairy milks

Still and sparkling chilled filtered water

Borders biscuits.

£1.45 per person / 256 kals per serving

SOFT DRINKS

Juices

Fresh orange juice

Fresh apple juice

£3.25 per litre / 56 kals per individual serving

ALCOHOLIC DRINKS

White wine

Via Nova Savignon blanc £9.00

Nicola Bergaglio Gavi £14.00

Red wine

Via Nova Merlot £8.50

Don David Malbec £11.00

Bottled beer

Peroni

Brewdog punk IPA

London Lager

Peroni 0%

From £2.50

Prosecco

Dimora prosecco £12.00

Ruggeri Valdobbiadene £13.50

Champagne

Pannier Champagne £26.50

Jacquart brut mosaique £33.00

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SMALL PLATES – Sample menu

A celebration of flavours, designed for each diner to enjoy 3 plates, giving greater variety and a broader dining experience. Suitable for both casual and more formal settings, can be served both seated or standing
£8.40 per person

Smoked tofu sliders with celeriac kimchi, salted cucumber & mango ketchup
356 kcals per serving

Coconut & coriander curry with squash, artichoke & sugar snaps
298 kcals per serving

Sticky pork belly, Miso tender stem broccoli, charred corn & toasted cashew
415 kcals per serving

Steamed Jasmine rice with yuzu spike cucumber, heritage carrot, broccoli cous cous, edamame & pickled ginger
234 kcals per serving

Seared hake, Candystripe beetroot, apple, black garlic & balsamic
341 kcals per serving

Salmon fillet, roast cauliflower, smoked baba ganoush, heritage carrots, dukkah crumb & pistachio
389 kcals per serving

Hodmidos coral lentils, textures of Waste Knot vegetables, seaweed salad, nori mayonnaise (lower CO2e)
210 kcals per serving

Jazzy potato and Lincolnshire leek velouté, Brixham mussels, pickled samphire, Wild Farmed Sour dough (lower CO2e)
347 kcals per serving

Seared diver caught scallop, wild garlic emulsion, smoked ratte potato, sea spaghetti (lower CO2e)
378 kcals per serving

New season asparagus, poached Whitstable oysters, puffed barley, thyme crumble (lower CO2e)
298 kcals per serving

Slow roasted squash, charred King oyster mushroom, sea lettuce, Laverstoke Park Farm Buffalo mozzarella (lower CO2e)
387 kcals per serving

Waste Knot Cox apple tarte tatin, Laverstock Farm Buffalo salted caramel ice cream, rosemary (lower CO2e)
458 kcals per serving

BISTRO – Sample menu

2 course £15.50, 3 course £24. Includes tea & coffee. Petit fours £4.15

STARTERS

Warm artichoke, hummus, red pepper & olive, yogurt flat bread

Black pudding scotch egg, onion & bacon jam

Ham hock & parsley terrine, piccalilli

Beef brisket croquettes, mustard & chives mayo, cornichons, rocket & herb salad

Beetroot cured salmon, horseradish cream, baby watercress

MAINS

Ethical butcher ribeye steak, dressed watercress, triple cooked chips & bearnaise

Crispy belly of pork, garlic infused broccoli, apple puree

King prawn & crab linguine, lime, chili, coriander pesto

Pan-fried Hake, roasted tomato succotash, rocket crisps

Wild mushroom, beetroot & garden pea risotto

DESSERT

Salted caramel cheesecake, white chocolate Chantilly & pistachio Florentine

Sticky toffee pudding, banana & ginger ice cream

Crème caramel with poached rhubarb & basil

FORMAL DINING – Sample menu

2 course includes tea, coffee & petit fours £28

3 course includes tea, coffee & petit fours £33

STARTERS

Crisp lamb sweetbreads, rainbow radish, sorrel & soy caramel

Citrus cured seabass, elderflower infused cucumber, tomato water & caviar

Confit pork belly, apricot & sweet wine puree, butter poached prawns, sugar snaps

Pan seared cod, girolle mushrooms, truffle, chicken & miso jus, nasturtium

Burrata, pickled kohlrabi, peach, chilli & basil

MAINS

Gressingham duck, spring beet gnocchi, confit leg bonbon, rhubarb & orange ketchup

Pan seared & confit salmon, prawn tortellini & pea textures

Smoked Hake, tempura courgette flower with lobster, minted broad beans, scorched pepper & chorizo hollandaise

Asparagus & heritage tomato mille feuille, baby artichoke, wild garlic pesto Corn fed chicken, truffled pomme puree, charred gem, pistachio granola, confit egg yolk

DESSERTS

Apple crumble soufflé, bramley apple sorbet & vanilla cream

Banana & caramel parfait, peanut ice cream, chocolate tuille & lemon puree

Dark chocolate fondant, kirsch cherry, crème fraîche ice cream

Passion fruit tart, lemon curd & citrus macaron

Selection of British and French cheeses, tomato & mustard seed chutney, seeded cracker

Please contact the catering team to discuss your requirements

CANAPES – Sample menu

Duck liver parfait cone, smoked duck, black pudding crumb
Pressed game terrine, spiced damson ketchup, seeded cracker
Venison tartar, chilli ferment, rye croute, pickled onion, egg yolk puree
Hay & beer brined chicken, beer vinegar gel, crispy chicken skin & cured foie gras
Pulled lamb, pickled carrots, lime & mint jelly, mini corn taco
Braised pork shoulder croquette, burnt apple puree, crackling
Spiced duck leg bon-bon puffed spelt crumb, candied orange
Ham hock, grain mustard & smoked applewood curd savory doughnuts

Beetroot tapioca cracker, gin cured salmon, taramasalata, beetroot powder, sea herbs
Hot smoked haddock & dill rillette, avocado puree, spinach croute, keta caviar
Miso cured cod, charred cucumber, caviar & rye crumb
Sesame & wasabi crusted tuna loin, pickled tapioca pearls, samphire & bronze fennel
Cured pollock goujons, Pico de Gallo, habanero crema, coriander cress, mini corn taco
Curry cured salmon skewers, teriyaki gel, puffed wild rice
Crab beignets with seaweed hollandaise

Pumpkin blinis, BBQ pumpkin tartar, goats curd & crispy sage
Salt baked Jerusalem artichoke, burnt honey, apple, vegan cheese, wild rice dukkah
Manchego curd tartlet, dehydrated powder, tarragon cress
Brown rice cake, shitake, pickled courgette
Wild mushroom, vegan cheese & truffle arancini
Savory quorn mince & pumpkin pie, cranberry, goats curd & pine
Miso baba ganoush tart, crispy kale, crispy shallot, micro coriander
Vegan cheese scones, caramelized onion chutney

Please contact the catering team to discuss your requirements

NIBBLES

Posh Nibbles– sample menu

Truffled mac n cheese bites

Flatbreads, babganoush, smoked garlic hummus, pomegranate & mint yoghurt

Smoked almonds & kafir lime pumpkin seeds

Chicken liver parfait, toasted brioche, peach chutney

Marinated chili & garlic Gordol olives

Korean style chicken wings, gochujang mayo

Nduja scotch egg mustard mayo

Goats cheese & chive croquettes, sweet & sour beetroot

3 per person - £6.00

Nibbles

To accompany casual drinks and for afternoon meeting room snacks.

A selection of:

Crisps

Nuts

Japanese rice crackers

Olives.

£1.60 per person

SOMETHING DIFFERENT?

Please talk to us about some of our alternative catering ideas

.

Evening wine tasting & charcuterie

Event table sharing

Matthew's Cotswold flour pasta & bread making class

Fuel street food traders

Fish and chips nights

Please contact the catering team to discuss your requirements

OUR SUSTAINABILITY PLEDGES



Up to 90% of seasonal fruit and veg on our menus are British



We only use British-harvested rapeseed oil in cooking



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming within a 48-mile radius



We celebrate signature seasonal English apples.



Our Hope and Glory teas are ethically and responsibly sourced



Our coffee is supplied by Redemption Roasters, a social enterprise which works to reduce reoffending through coffee



We have set ourselves a target to reduce food waste by 20%, with disposable packaging audit by the specialist NGO



All our milk is British Red Tractor-certified



All our fresh eggs are British free-range



We only source British meat and poultry



All our bacon is British-reared and red tractor certified



All our fresh and frozen prawns are Marine Stewardship Council-certified

OUR FOOD AND BEST PRACTICE

Eating within the seasons means we receive the freshest and best quality ingredients the market has to offer. By profiling these ingredients, supporting local communities and the makers within, we can create a better experience for you, our customers.

We select our produce with a conscious consideration for its carbon footprint and where possible will make our choices to protect our ESG strategy.

OUR SUPPLIER HEROES

WILDFARMED www.wildfarmed.co.uk

Grows wheat the right way, making regenerative flour that tastes better, is better for you and for the planet. Used in our home baked breads and treats across all of the Mills and Reeve locations.

FISCHER FARMS www.fischerfarms.co.uk

Revolutionising the future of farming, providing a more resilient and sustainable way to feed the world.

Their vertical farms in Burton-on-Trent and Norfolk produce a wide range of short leaf products, such as rocket, via a stacked, biosecure, climate-controlled and fully automated system

HODMEDODS www.hodmedods.co.uk

Works with British farms to source a range of top-quality pulses, grains, seeds, flour and more.

They are particularly interested in searching out less well-known foods, like the fava bean – grown in Britain since the Iron Age but now almost forgotten – and black badger peas. They recently founded the great British bean project, following the successful Great British Beans trial project to stimulate and assess demand for indigenous pulses. This project was run by Provenance for East Anglia Food Link as part of its Norwich Resilient Food Project, which was developed with Transition Norwich.

HILLFARMOIL www.hillfarmoils.com

A family run farm at Heveningham, near Halesworth in Suffolk, produces extra virgin, cold pressed rapeseed oil.

Hillfarm encourage the diversity of the flora and fauna and work with nature to improve the population of beneficial insects and are committed to sustainable farming practices to protect bees and other pollinators.

MISSMACAROON www.missmacaroon.co.uk

Miss Macaroon are a Social Enterprise business on a mission to baking a brighter future. They reinvest 100% of profits into helping unemployed young people gain skills to change their lives

In order to provide an efficient service to all, bookings for all meetings that require refreshments and food must be placed via the catering booking platform allowing the following notice periods:

Beverage trays and Refreshments	24 hrs
Working Lunches	48 hrs
Fine Dining & Canapes	7 Days

For Special events and fine dining, please contact your catering team who will be delighted to discuss your requirements.

If you need to cancel a booking, please do so in writing and allow a minimum of 48hrs for any food bookings and 24hrs for refreshments. Bookings cancelled without the required notice period will be charged in full.

Please be aware that there will be additional charges for labour outside of core working hours, and for larger functions during the day. These will be discussed with you at the time of booking

If you require glassware for a function which is not provided by the catering team, there will be a £10 charge to cover labour and cleaning costs.

Please ensure that you inform us on the comments section of the booking if anyone in your party has any allergies or special dietary requirements.

