



CORPORATE LUNCH MENU

High quality locally sourced and sustainable foods, beautifully presented to represent your business







HANDWRAPPED BREAKFAST ROLLS (min 6)

Heritage pork thick cut bacon in flour bun

Lincolnshire sausage in a flour bun

Vegan breakfast bap – tofu steak, vegan bacon, sweet chilli jam (v)

Vegan sausage in a bread roll (ve)

£4.50 per roll

FRESH BREAKFAST (min 6)

(choice of 3 per person)

Selection of mini pastries

English muffin with smoked salmon and cream cheese

Breakfast egg muffin

Healthy granola, fruit and yoghurt pots (v) — vegan alternative available

Honey and lemon bar (v)

Tropical fruit skewers (ve)

Sunrise mocktail (available up on a request £1.95pp)

£7.95 per person









INDIVIDUAL CHEESE LUNCH BOX (min 6)

Selection of locally sourced handpicked cheeses with artisan biscuits, onion chutney, grapes and lightly salted butter

£6.95 each

INDIVIDUAL CHARCUTERIE LUNCH BOX (min 6)

Handpicked cured meat, cheese, traditional pate, olives, onion chutney with artisan biscuits

£8.95 each

HEALTHY SALAD POTS (min 6)

Chicken Caesar salad with Caesar dressing

Greek pasta salad with Greek vinaigrette (v)

Favourite quinoa salad with lemon vinaigrette (v) (ve) (gf)

Couscous salad with chickpeas dressing with Dijon mustard vinaigrette (v) (ve)

Lentil and barley salad with pomegranate and feta with apple cider vinaigrette (v)

f4.50 each

LIGHT LUNCH (min 6)

Chef's own selection of granary and white sandwiches and wraps with

6 different quality seasonal fillings from below – pre-confirmed choice from one for all plus one vegan/vegetarian



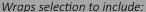
Handmade local product lunches specially made to cater for team and clients. Changed every season



ASK ABOUT ALLERGENS AND **INTOLERANCES**

Sandwiches selection to include:

Roast beef, creamy horseradish sauce Honey roast ham, wholegrain mustard Butchers own sausages, red onion chutney Coronation chicken with mixed leaf Tuna, cucumber and mayo Classic egg, watercress with mayonnaise (v) Ploughman's cheddar cheese, pickle, mixed leaf (v) Falafel, harissa roasted red peppers, olives, hummus (v) Goat's cheese, red onion chutney, mixed leaf (v) Vegan sausage, wholegrain mustard Vegan cheese, red onion chutney, mixed leaf Vegan BLT



Chicken Caesar wrap

Chipotle salsa chicken, mixed leaf wrap

Tuna, cucumber, mayo wrap

Buffalo chicken, coleslaw wrap

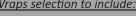
Spicy sriracha, tuna wrap

Southwestern wrap

Halloumi, tzatziki, Greek feta wrap (v)

Roasted vegetables, falafel wrap (v)

Caramelized tofu, lettuce wrap (ve)



Falafel, harissa roasted red peppers,

olives, hummus (ve)

Vegan BLT wrap (ve)

Plus included

Selection of sweet treats (v) Individual handmade fruit salad pots (ve) Thick cut artisan crisps (v)

£10.95 per person



Delivered fresh on daily basic.





PICK YOUR OWN FLEXIBLE WORKING LUNCH (min 6)

Already includes chef's choice of white & granary sandwich with 6 different quality seasonal fillings – plus choice from bellow –



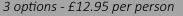
- •Peperonata Arancini with smoked paprika aioli (v)
- •Herbed olive tapenade with goat's cheese bruschetta (v)
 - •Scotch eggs and chive mayo
- •Italian meat, goat's cheese, spinach, caramelised onion bruschetta
 - Goat's cheese, mixed roasted red pepper tartlets with onion chutney (v)
- •Basil marinated mozzarella, cherry tomato and olive skewer (v)
- •Oyster mushroom, peas, caramelised red onion vegan sausage roll (ve)
 - •Mozzarella, pesto, arugula, parmesan bruschetta (v)
 - •Pitta crisps with muhammara dip (ve)
 - •Pork and sage sausage roll
 - •Individual mini pork pies
 - •Mini duck spring rolls with hoisin sauce

- •Chinese style duck bon bon with hoisin sauce
- •Chicken skewers with chilli flakes and lime juice
- •Spicy falafel sausage rolls with sesame seeds (v)
 - Mushroom Bruschetta (ve)
- •Mini vegetable samosas with mango chutney (ve)
- •Mini vegetable spring rolls with sweet chilli sauce (ve)
 - •Tomato, red onion, basil bruschetta (ve)
 - Mixed roasted vegetable filo tart (v)
 - Falafel baba ghanoush (ve)
 - •Individual handmade fruit salad skewer (v)
 - •Chocolate brownies (v)
 - Mini afternoon tea cakes (v)
 - •Cheeky cookie box (v)
 - Artisan crisps (v)









4 options - £15.95 per person

5 options - £17.95 per person

6 options - £19.95 per person

*Vegan and Gluten free individual lunch boxes available up on request for dietaries only

High quality foods, beautifully presented to represent your business

- Locally sourced -

Delivered as a drop, or as a staffed service

ASK ABOUT
ALLERGENS
AND
INTOLERANCES

ASK ABOUT
ALLERGENS
AND
INTOLERANCES

LUXURY DIRECTOR'S LUNCH (min 10)

presented as a quality grazing buffet -

English cider ham and traditional hand raised pork pie filled with chicken and chorizo

Homecooked roast beef and horseradish sauce

Poached salmon fillet served with watercress, lemon

Vegetarian quiche of the day (v)

Chive and new potato salad (v) (gf)

Greek salad (v)

Classic coleslaw (v)

Selection of rustic breads and butter (v)

Afternoon tea cakes (v)

Chocolate mousse with macaron (v)

£21.95 per person



AFTERNOON TEA (min 6)

Finger Sandwiches: -

Smoked salmon and cream cheese with chives

Honey roast ham and wholegrain mustard

Roast beef and creamy horseradish sauce

Classic egg and cress with mayonnaise (v)

Classic British cucumber sandwich with sea salt and white pepper (ve)

Selection of mini cakes (v)

Classic mini scones

Cream and strawberry jam

£12.95 per person





SCONES (min 6)

Homemade scones with cream and strawberry (v)

£3.95 per person

PASTRY (min 6)

Selection of Danish pastries

£3.50 per person

HIRE OPTION NOTES

Crockery (white), quality cutlery, glassware Quality trestle linen (range of colours available) Quality linen napkins (range of colours available)

QUOTED ON REQUEST

Delivery on quality disposable platters as a drop (default option, except hot foods)

Delivery available also individually packed (except directors' lunch)

Delivery and return for collection later available (crockery, wood boards, slate etc)

Delivery, layout, staffing for assisted service available.

DELIVERY AND STAFFING

quoted on request

Please ask about our in-office arrival drinks, canape service, hot buffet, BBQ party, bowl foods or banqueting services.

All drinks and bar services available on request.

Surcharge for deliveries required before 8.30am, bank holidays or weekends.

Minimum order quantities may apply.

Orders to be placed at least 3 working days prior please.

Cancellation min 48hr required.

Prices exclude VAT, staffing, travel, tableware and kitchen hire. Vegetarian, gluten free, dietary and vegan options are available.

www.dimblebeecatering.co.uk















