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Savoury Breakfast

<p><u>Open Scottish Smoked Salmon Cream Cheese Bagels</u></p> <p>Description: Open bagels with scottish salmon and a layer of cream cheese finished with dill. Ideal for breakfast, lunch or afternoon tea. 3 open bagels per person.</p> <p>Allergens : Gluten, milk, soy beans, sesame, fish, sulphur dioxide.</p>	<p><u>£6.95</u></p> <p>Minimum 4 People</p>
<p><u>Breakfast Open Bagels</u></p> <p>Description: A selection of open bagels consisting of smoked salmon with lemon mayo & dill. Cheddar with tomato and caramelised onion chutney. Carved ham with asparagus spears & light mustard. 2 open bagels per person.</p> <p>Allergens : Gluten, eggs, fish, mustard, milk, soya, sulphur dioxide.</p>	<p><u>£5.50</u></p> <p>Minimum 4 People</p>
<p><u>Mini Savoury Breakfast Croissants</u></p> <p>Description: A selection of mini filled croissants consisting of cheddar cheese with tomato. Egg mayo with crispy bacon. Smoked salmon with cream cheese. Egg mayo & cress. Gammon ham & cheese. 2 mini croissants per person.</p> <p>Allergens : Gluten, fish, milk, mustard, sesame, eggs, soya.</p>	<p><u>£5.50</u></p> <p>Minimum 6 People</p>

Menu correct as of May 2025

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Cold Breakfast & Fruit Platters

<p><u>Sweet Pastry Platter</u> Description: A selection of sweet pastries consisting of a plain croissant, pain au chocolat, pecan & apple, chocolate twist, pecan & maple, pain au raisin. 1 pastry per person. Allergens : Gluten, eggs, soya beans, milk, sulphur dioxide, nuts.</p>	<p><u>£3.20</u> Minimum 4 People</p>
<p><u>Mini Danish Pastry Platter</u> Description: A selection of mini danish pastries consisting of chocolate twist, madagascan vanilla custard triangle, praline finger, raspberry extravaganza. 1.5 pastry per person. Allergens : Gluten, eggs, milk, barley, almonds, hazelnuts, peanuts, soya.</p>	<p><u>£3.80</u> Minimum 6 People</p>
<p><u>Exotic Fruit Salad</u> Description: Seasonal exotic fruit salad pot.</p>	<p><u>£4.95</u> Minimum 4 People</p>
<p><u>Vegetarian Breakfast Sharing Platter</u> Description: A vegetarian sharing platter consisting of 1 croissant with cheese and tomato, 1 pain au chocolat, 1 mini fruit pot and 1 mini granola pot with honey. Perfect for sharing. Sealed cutlery pack included. Allergens : Gluten, egg, milk, soya, sulphites. May contain nuts.</p>	<p><u>£9.50 per person</u> Minimum 4 People</p>
<p><u>Luxury Seasonal Fresh Fruit Platter</u> Description: A luxury seasonal fresh fruit platter with pineapple, mango, oranges, grapes, fresh strawberries, blackberries, blueberries, kiwi & raspberries (subject to availability).</p>	<p><u>£4.95 per person</u> Minimum 6 People</p>

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<p><u>Vegan Brownie Platter</u> Description: A platter of vegan chocolate brownies. 1.5 brownies per person. Allergens : Gluten, wheat. May contain nuts.</p>	<p><u>£3.95 per person</u> Minimum 4 People</p>
<p><u>Luxury Muffin Platter</u> Description: A selection of luxury muffins consisting of triple chocolate, blueberry, lemon & milk chocolate. 1 per person. Allergens : Gluten, eggs, milk, nuts, sulphur dioxide, soya.</p>	<p><u>£3.00 per person</u> Minimum 6 People</p>
<p><u>Gluten Free Granola Pots</u> Description: Gluten free granola pots with the following varieties: honey granola, mixed berries, banana & honey, strawberry. Spoons provided. 1 pot per person. Allergens : Milk, nuts, sulphur dioxide.</p>	<p><u>£3.50 per person</u> Minimum 4 People</p>
<p><u>Mango & Strawberry Skewer</u> Description: Mango & strawberry fruit skewers served on a platter. 1 skewer per person. Allergens :</p>	<p><u>£3.20 per person</u> Minimum 6 People</p>
<p><u>Fresh Fruit Basket</u> Description: 20 portions of mixed seasonal fruit. Allergens :</p>	<p><u>£1.50 per piece</u> Minimum 20 People</p>
<p><u>Fresh Fruit Skewers (Large)</u> Description: A platter of freshly prepared tropical fruit skewers consisting of pineapple, melon, kiwi, strawberry & grapes. Contains 24 skewers. Allergens :</p>	<p><u>£45.00</u> Minimum 1 Platter</p>

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Fresh Fruit Skewers (Small)

Description: A platter of freshly prepared tropical fruit skewers consisting of pineapple, melon, kiwi, strawberry & grapes.

Contains 12 skewers.

Allergens :

£24.50

Minimum 1 Platter

Hot

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Breakfast

<p><u>Hot Breakfast Bap</u> Description: 2 bacon rashers, 2 Korkers sausages & scrambled egg served in a soft white or granary bap. Individually wrapped in foil. Delivered warm with a ketchup sachet. Allergens : Gluten, eggs, milk, sulphur dioxide, wheat, barley, celery</p>	<p><u>£5.80</u> Minimum 10 People</p>
<p><u>Bacon Baguette</u> Description: 3 rashers of grilled bacon served in a white baguette. Individually wrapped in foil. Delivered warm with a ketchup sachet. Allergens : Wheat, gluten, milk, sulphites, wheat, celery</p>	<p><u>£5.20</u> Minimum 10 People</p>
<p><u>Sausage Bap</u> Description: 3 Korkers sausages served in a soft white or granary bap. Individually wrapped in foil. Delivered warm with a ketchup sachet. Allergens : Wheat, gluten, sulphites, milk, barley, celery</p>	<p><u>£5.20</u> Minimum 10 People</p>
<p><u>Egg Bap</u> Description: Free range scrambled eggs served in a soft white or granary bap. Individually wrapped in foil. Delivered warm with a ketchup sachet. Allergens : Gluten, eggs, milk, sulphites, wheat, barley, celery</p>	<p><u>£4.80</u> Minimum 10 People</p>
<p><u>Gluten Free Breakfast Roll</u> Description: 2 bacon rashers, 2 gluten free sausages & scrambled egg served in a gluten free roll. Individually wrapped in foil. Delivered warm with a ketchup sachet. Allergens : Eggs, milk, sulphites, celery</p>	<p><u>£5.90</u> Minimum 1 Person</p>

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<p><u>Vegan Bap</u> Description: Grilled mushroom, tomatoes & vegan cheese served in a soft white or granary bap. Individually wrapped in foil. Delivered warm with a ketchup sachet. Allergens : Gluten, sulphites, celery</p>	<p><u>£5.90</u> Minimum 1 Person</p>
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Sandwich Platters

<p><u>Mersham Meat Feast Platter (Large)</u> Description: A selection of thick sliced granary and white bread filled with: Bacon, iceberg lettuce, tomato & mayonnaise Roast beef, horseradish & rocket Gammon ham & mature cheddar cheese Roast chicken, iceberg lettuce, cucumber, tomato & mayonnaise Serves 8 (32 pieces) Allergens : Gluten, wheat, eggs, milk, sulphites, mustard, barley</p>	<p><u>£36.00</u> Minimum 1 Platter</p>
<p><u>Mersham Meat Feast Platter (Small)</u> Description: A selection of thick sliced granary and white bread filled with: Bacon, iceberg lettuce, tomato & mayonnaise Roast beef, horseradish & rocket Gammon ham & mature cheddar cheese Roast chicken, iceberg lettuce, cucumber, tomato & mayonnaise Serves 4 (16 pieces) Allergens : Gluten, wheat, eggs, milk, sulphites, mustard, barley</p>	<p><u>£18.00</u> Minimum 1 Platter</p>



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<p><u>Bilsington Board Room Platter (Large)</u></p> <p>Description: A selection of thick sliced granary and white bread filled with: Prawn marie rose & iceberg lettuce Chicken, bacon, mayonnaise & mixed leaf Bacon, brie, rocket, cranberry & red onion Roast beef, english mustard & tomato Serves 8 (32 pieces)</p> <p>Allergens : Gluten, wheat, eggs, milk, mustard, crustaceans, fish, barley, celery</p>	<p><u>£36.00</u></p> <p>Minimum 1 Platter</p>
<p><u>Bilsington Board Room Platter (Small)</u></p> <p>Description: A selection of thick sliced granary and white bread filled with: Prawn marie rose & iceberg lettuce Chicken, bacon, mayonnaise & mixed leaf Bacon, brie, rocket, cranberry & red onion Roast beef, english mustard & tomato Serves 4 (16 pieces)</p> <p>Allergens : Gluten, wheat, eggs, milk, mustard, crustaceans, fish, barley, celery</p>	<p><u>£18.00</u></p> <p>Minimum 1 Platter</p>
<p><u>Vegetarian Platter (Large)</u></p> <p>Description: A selection of thick sliced granary and white bread filled with: Mature cheddar cheese, iceberg lettuce, tomato, cucumber & sweet pickle Egg mayonnaise & cress Hummus with red onion, tomato, rocket & sweet chilli Brie, caramelised red onion chutney, rocket & baby leaf. Serves 8 (32 pieces)</p> <p>Allergens : Gluten, wheat, eggs, milk, sesame, mustard, celery, sulphites, barley</p>	<p><u>£36.00</u></p> <p>Minimum 1 Platter</p>

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<p><u>Vegetarian Platter (Small)</u></p> <p>Description: A selection of thick sliced granary and white bread filled with: Mature cheddar cheese, iceberg lettuce, tomato, cucumber & sweet pickle Egg mayonnaise & cress Hummus with red onion, tomato, rocket & sweet chilli Brie, caramelised red onion chutney, rocket & baby leaf. Serves 4 (16 pieces)</p> <p>Allergens : Gluten, wheat, eggs, milk, sesame, mustard, celery, sulphites, barley</p>	<p><u>£18.00</u></p> <p>Minimum 1 Platter</p>
<p><u>Vegan Platter (Large)</u></p> <p>Description: A selection of thick sliced granary and white bread filled with: Coronation chickpea with bistro salad Avocado, sweet chilli, rocket & tomato Falafel with sriracha, vegan mayo and iceberg lettuce Hummus with mixed leaf, cherry tomato, cucumber & red onion Serves 8 (32 pieces)</p> <p>Allergens : Gluten, wheat, sesame, celery, sulphites, capsicum, mustard, barley</p>	<p><u>£39.00</u></p> <p>Minimum 1 Platter</p>
<p><u>Vegan Platter (Small)</u></p> <p>Description: A selection of thick sliced granary and white bread filled with: Coronation chickpea with bistro salad Avocado, sweet chilli, rocket & tomato Falafel with sriracha, vegan mayo and iceberg lettuce Hummus with mixed leaf, cherry tomato, cucumber & red onion Serves 4 (16 pieces)</p> <p>Allergens : Gluten, wheat, sesame, celery, sulphites, capsicum, mustard, barley</p>	<p><u>£19.80</u></p> <p>Minimum 1 Platter</p>

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<p><u>Go Healthy Platter</u></p> <p>Description: A selection of thick sliced wholemeal and white bread filled with chef's choice of healthy fillings. No butter or spread and only light mayo. To include meat and vegetarian fillings. Vegetarian fillings to be served separately. 1.5 rounds per person</p> <p>Allergens : Milk, gluten,wheat, barley, celery, sulphites, soya, mustard, sesame, eggs, fish, peanuts, lupin & crustaceans</p>	<p><u>£6.50 per person</u></p> <p>Minimum 4 People</p>
<p><u>Traditional British Platter (Large)</u></p> <p>Description: A selection of thick sliced granary and white bread filled with: Cheddar cheese and branston pickle Egg mayonnaise and cress Gammon ham and tomato Cream cheese & cucumber. Serves 8 (32 pieces)</p> <p>Allergens : Gluten, wheat, milk, eggs, mustard, barley, sulphites, celery</p>	<p><u>£36.00</u></p> <p>Minimum 1 Platter</p>
<p><u>Traditional British Platter (Small)</u></p> <p>Description: A selection of thick sliced granary and white bread filled with: Cheddar cheese and branston pickle Egg mayonnaise and cress Gammon ham and tomato Cream cheese & cucumber. Serves 4 (16 pieces)</p> <p>Allergens : Gluten, wheat, milk, eggs, mustard, barley, sulphites, celery</p>	<p><u>£18.00</u></p> <p>Minimum 1 Platter</p>

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<p><u>Soft Sub Baguette Platter</u></p> <p>Description: A selection of white and granary soft sub baguettes served with chef's choice of fillings. To include meat and vegetarian fillings. Vegetarian fillings to be served separately. 3 pieces per person.</p> <p>Allergens : Milk, gluten, wheat, celery, barley, sulphites, soya, mustard, sesame, eggs, fish, peanuts, lupin, & crustaceans</p>	<p><u>£5.95 per person</u></p> <p>Minimum 4 People</p>
<p><u>Wrap platter</u></p> <p>Description: A mixed platter of wraps served with chef's choice of fillings. To include meat and vegetarian fillings. Vegetarian fillings to be served separately. 1.5 wraps per person.</p> <p>Allergens : Milk, gluten, wheat, celery, sulphites, soya, mustard, sesame, eggs, fish, peanuts, lupin, & crustaceans</p>	<p><u>£6.20 per person</u></p> <p>Minimum 4 People</p>
<p><u>Meat Combo Platter</u></p> <p>Description: A selection of thick sliced granary and white bread sandwiches & wraps filled with chef's choice meat fillings. 1.5 rounds per person.</p> <p>Allergens : Milk, gluten, wheat, barley, celery, sulphites, soya, mustard, sesame, eggs, fish, peanuts, lupin, & crustaceans</p>	<p><u>£5.90 per person</u></p> <p>Minimum 4 People</p>

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<p><u>Vegetarian Combo Platter</u> Description: A selection of thick sliced granary and white bread sandwiches & wraps filled with chef's choice vegetarian fillings. 1.5 rounds per person. Allergens : Milk, gluten, wheat, celery, barley, sulphites, soya, mustard, sesame, eggs, peanuts, lupin</p>	<p><u>£5.90 per person</u> Minimum 4 People</p>
<p><u>French Bread & Sandwich Platter</u> Description: A selection of thick sliced granary and white bread sandwiches & fresh baked french bread filled with chef's choice fillings. To include meat and vegetarian fillings. Vegetarian fillings to be served seperately. 1.5 rounds per person. Allergens : Milk, wheat, gluten, barley, celery, sulphites, soya, mustard, sesame, eggs, fish, peanuts, lupin, & crustaceans</p>	<p><u>£5.90 per person</u> Minimum 4 People</p>
<p><u>Gluten Free Sandwiches</u> Description: Sliced gluten free bread filled with gluten free fillings. This will be served entirely seperately to the rest of your order. To include meat and vegetarian fillings. Vegetarian fillings to be served seperately. 1.5 rounds per person. Allergens : Milk, celery, sulphites, soya, mustard, sesame, eggs, fish, peanuts, lupin, & crustaceans</p>	<p><u>£5.95 per person</u> Minimum 4 People</p>

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Working Lunches

<p><u>The Appledore</u> Description: 1 round of granary/white bread filled with meat & vegetarian fillings. 1 variety of chef's choice meat finger food 1 variety of chef's choice vegetarian finger food 1 cake 1 fruit skewer Vegetarian options to be served seperately. Allergens : Milk, gluten, wheat, nuts, peanuts, barley, celery, sulphites, soya, mustard, sesame, eggs, fish, lupin, crustaceans</p>	<p><u>£8.90 per person</u></p> <p>Minimum 4 People</p>
<p><u>The Bonnington</u> Description: 1 round of granary/white bread and wraps filled with meat & vegetarian fillings. 2 variety of chef's choice meat finger food 1 variety of chef's choice vegetarian finger food 1 chocolate brownie or mini cake 1 fruit skewer Vegetarian options to be served seperately. Allergens : Milk, gluten, wheat, nuts, peanuts, barley, celery, sulphites, soya, mustard, sesame, eggs, fish, lupin, crustaceans</p>	<p><u>£9.90 per person</u></p> <p>Minimum 4 People</p>
<p><u>Eastwell Delegate</u> Description: Assorted granary/white sandwiches and wraps filled with chef's choice of meat & vegetarian fillings. 4 variety of chef's choice finger food (2 meat, 2 vegetarian) Fruit skewers British and continental cheeseboard served with grapes, relish and crackers Vegetarian options to be served seperately. Allergens : Milk, gluten, wheat, nuts, peanuts, barley, celery, sulphites, soya, mustard, sesame, eggs, fish, lupin, crustaceans</p>	<p><u>£12.95 per person</u></p> <p>Minimum 4 People</p>

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<p><u>The Traditional British Platter</u></p> <p>Description: 1 round of granary/white bread filled with chef's choice of meat & vegetarian fillings. 1 homemade sausage roll 1 half scotch egg (2 quarters) 1 mini vegetarian quiche 1 mini pork pie 1 marinated chicken skewer 1 brownie Vegetarian options to be served seperately. Allergens : Milk, gluten, wheat, nuts, peanuts, barley, celery, sulphites, soya, mustard, sesame, eggs, fish, lupin, crustaceans</p>	<p><u>£13.50 per person</u></p> <p>Minimum 4 People</p>
<p><u>The Classic Office Lunch</u></p> <p>Description: 1.5 rounds of granary/white bread filled with chef's choice of meat & vegetarian fillings. 1 individual packet of crisps 1 whole piece of fruit Vegetarian options to be served seperately. Allergens : Milk, gluten, wheat, nuts, peanuts, barley, celery, sulphites, soya, mustard, sesame, eggs, fish, lupin, crustaceans</p>	<p><u>£8.20 per person</u></p> <p>Minimum 4 People</p>
<p><u>The Board Room Lunch</u></p> <p>Description: Mini bridge rolls with chef's choice of meat & vegetarian fillings. Freshly cut crudites with dip 4 variety of chef's choice finger food A bowl of roasted mediterranean salad Individual fresh fruit salad pot Chocolate brownie Vegetarian options to be served seperately. Allergens : Milk, gluten, wheat, nuts, peanuts, barley, celery, sulphites, soya, mustard, sesame, eggs, fish, lupin, crustaceans</p>	<p><u>£14.50 per person</u></p> <p>Minimum 4 People</p>

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The Challock Corporate

Description: Assorted white/granary soft sub rolls filled with chef's choice of meat & vegetarian fillings.

2 variety of chefs choice finger food (1 meat, 1 vegetarian)

A selection of mini sweet tartlets

1 whole piece of fresh fruit

Vegetarian options to be served seperately.

Allergens : Milk, gluten, wheat, nuts, peanuts, barley, celery, sulphites, soya, mustard, sesame, eggs, fish, lupin, crustaceans

**£11.95 per
person**

Minimum 4 People

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Sharing Platters

<p><u>The Traditional British Sharing Platter</u> Description: 1 homemade pork sausage roll 1 half scotch egg with Korkers pork sausage meat 1 mini pork pie 1 vegetarian quiche 2 honey and mustard Korkers sausage skewer 1 chicken drumstick 1 half a scone served with clotted cream, strawberry conserve and fresh strawberries All served with sweet chutney Allergens : Milk, gluten, wheat, celery, sulphites, soya, mustard, sesame, eggs, fish, peanuts, lupin, & crustaceans</p>	<p><u>£13.50 per person</u></p> <p>Minimum 4 People</p>
<p><u>Executive Combo Platter</u> Description: 1 marinated chicken skewer 1 halloumi & vegetable skewer with spicy marinade 1 vegetarian falafel skewer with cherry tomato 1 mozzarella basil pesto & tomato skewer 1 Indian savouries served with mango chutney Allergens : Milk, gluten, wheat, celery, sulphites, soya, mustard, sesame, eggs, fish, peanuts, lupin, & crustaceans</p>	<p><u>£10.50 per person</u></p> <p>Minimum 4 People</p>
<p><u>Vegetarian Sharing Platter</u> Description: 1 portion mini vegetarian pizza 1 vegetable skewer with oriental marinade 1 mozzarella tomato & olive skewer 1 spinach chickpea falafel All served with sweet chilli & mint dip Allergens : Milk, gluten, wheat, celery, sulphites, soya, mustard, sesame, eggs, fish, peanuts, lupin, & crustaceans</p>	<p><u>£9.60 per person</u></p> <p>Minimum 4 People</p>

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<p><u>Antipasti Platter with Hummus</u> Description: Mediterranean roasted peppers Greek olives Sun dried tomatoes Roasted courgette Pitta bread Mozzarella basil vine tomato skewers All served with hummus & tzatziki Allergens : Gluten, celery, milk, wheat, mustard, sulphites</p>	<p><u>£9.50 per person</u> Minimum 4 People</p>
<p><u>Charcuterie Continental Platter</u> Description: Parma ham Chorizo Salami Pepperoni Olives Vine tomatoes Sweet mini peppers with cream cheese Pitta bread Allergens : Mustard, milk, sulphites, gluten, soya, sesame, capsicum, sulphites</p>	<p><u>£9.95 per person</u> Minimum 4 People</p>
<p><u>Sliced British Meat Platter</u> Description: Gammon ham Chicken breast Roast beef Turkey Served with olives, gherkins, horseradish cream, sweet pickle and cranberry. Allergens : Milk, mustard, sulphites, sesame, celery, capsicum, egg</p>	<p><u>£9.95 per person</u> Minimum 6 People</p>
<p><u>Vegan Sharing Platter</u> Description: Mediterranean roasted peppers Sundried tomato & olive skewers Red onion Vine tomatoes Cucumber Pitta bread served with hummus, guacamole & salsa Allergens : Gluten, wheat, celery, mustard</p>	<p><u>£10.50 per person</u> Minimum 4 People</p>

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<p><u>Gluten Free Finger Food</u> Description: 1 marinated chicken skewer 1 bbq chicken skewer 2 mozzarella basil tomato & olive skewer 1 vegetable kebab Allergens : Mustard, sulphites, celery, milk</p>	<p><u>£10.00 per person</u> Minimum 1 Person</p>
<p><u>Cheeseboard Platter</u> Description: A selection of 5 different cheeses, served with crackers, chutney, celery sticks, cherry tomatoes, grapes, mixed nuts & apricots Allergens : Milk, gluten, sesame, sulphur dioxide, mustard, celery</p>	<p><u>£7.50 per person</u> Minimum 6 People</p>
<p><u>Bruschetta Platter</u> Description: A selection of bite sized canapes consisting of: Smoked salmon, cream cheese, dill, lemon & cracked black pepper Smashed avocado with sweet chilli & vine tomatoes Parma ham with red onion salsa Coronation chicken with mango chutney Cheddar cheese with spring onion mayonnaise & beetroot strands 20 pieces per platter Allergens : Gluten, fish, sesame, milk, eggs, celery, mustard, soya</p>	<p><u>£34.00</u> Minimum 6 People</p>
<p><u>Crudites Sharing Platter</u> Description: Vine cherry tomatoes Cucumber Bell pepper Spring onion Carrot Broccoli florets Served with hummus, vegan salsa, guacomole Allergens : Sesame, celery, mustard, sulphites</p>	<p><u>£6.95 per person</u> Minimum 6 People</p>
<p><u>Cous Cous Mixed Pepper & Pomegranate Platter</u> Description: Cous cous and mixed peppers served with our special dressing and fresh pomegranate Allergens : Gluten, mustard, sesame, sulphites</p>	<p><u>£4.95 per person</u> Minimum 6 People</p>

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<p><u>Bean and Wild Rice Salad Platter</u> Description: Made with wild rice, mixed beans, parsley and mixed pepper. Served with a honey dressing Allergens : Mustard, sulphites</p>	<p><u>£4.95</u> Minimum 6 People</p>
<p><u>Oriental Salad with Bean Sprouts</u> Description: Vine tomatoes, coriander, grated carrot, spring onion and lime. Served with a soy dressing. Allergens : Soya beans, sesame</p>	<p><u>£4.95</u> Minimum 6 People</p>
<p><u>New Potato Salad with Chives and Red Onion</u> Description: New potatoes served with fresh chives and red onion in a creamy mayonnaise Allergens : Eggs, mustard</p>	<p><u>£5.00</u> Minimum 6 People</p>
<p><u>Avocado & Beetroot Salad Platter</u> Description: Fresh avocado and beetroot served on a bed of bistro salad with balsamic dressing. Allergens : Sulphites</p>	<p><u>£5.00</u> Minimum 4 People</p>
<p><u>Greek Salad with Feta and Olives</u> Description: Vine cherry tomatoes, red onion, mixed bell peppers, cucumber, olives and feta cheese, dressed with olive oil. Allergens : Milk, mustard, sulphur dioxide, capsicum</p>	<p><u>£4.95</u> Minimum 4 People</p>
<p><u>Fresh Green Salad Platter</u> Description: A selection of mixed green leaves, green peppers, fresh cucumber and spring onions. Served either plain or with a honey & mustard dressing. Allergens : Mustard, sulphur dioxide</p>	<p><u>£4.50</u> Minimum 4 People</p>
<p><u>Vegan New Potato Salad Platter</u> Description: New potatoes served with fresh spring onions and chives in a vegan mayo, topped with fresh parsley. Allergens : Mustard, sulphur dioxide</p>	<p><u>£5.00</u> Minimum 4 People</p>

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<p><u>Tricolore Salad Platter</u> Description: Fresh sliced beef tomatoes, green avocado, white mozzarella and basil, dressed with olive oil. Allergens : Milk, sulphur dioxide</p>	<p><u>£5.00</u> Minimum 4 People</p>
<p><u>Rocket & Parmesan Salad Platter</u> Description: A platter of fresh rocket with shaved parmesan, served with a caesar dressing and croutons. Allergens : Milk, mustard, sulphur dioxide, gluten, egg</p>	<p><u>£5.00</u> Minimum 4 People</p>
<p><u>Homemade Coleslaw Platter</u> Description: White cabbage, grated carrot and white onion in a creamy mayonnaise Allergens : Milk, egg, mustard</p>	<p><u>£4.50</u> Minimum 4 People</p>
<p><u>Garden Salad Platter</u> Description: Fresh vine tomatoes, cucumber, spring onion, radish, bell pepper, baby leaf and rocket. Allergens :</p>	<p><u>£4.50</u> Minimum 4 People</p>
<p><u>Pasta Salad with Mozzarella & Sun Dried Tomato</u> Description: Pasta with a mayonnaise dressing, mixed peppers, cucumber, sundried tomatoes, olives, red onion, grated carrot & mozzarella. Allergens : Gluten, milk, egg, capsicum, sulphites</p>	<p><u>£4.95</u> Minimum 4 People</p>
<p><u>Red Cabbage, Mango & Peanut Salad</u> Description: Shredded red cabbage with fresh mango, green chilli pepper, mint, coriander, garlic, lemon juice and peanuts served with a sesame oil dressing. Allergens : Sesame, peanuts, nuts, mustard, sulphur dioxide</p>	<p><u>£4.95</u> Minimum 4 People</p>

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Finger Food

<p><u>Canape Platter</u> Description: Smoked salmon with cream cheese, cracked black pepper, lemon and dill on a toasted crostini. Crisp tartelle pastry filled with coronation chicken Mini oriental pancake with spring onion, cucumber and hoisin sauce. Tartlet of goats cheese with red onion marmalade and rocket Tomato salsa with parmesan cheese bruschetta. 5 canapes per person. Allergens : Gluten, milk, crustaceans, eggs, nuts, sesame, capsicum, celery, mustard, sulphites</p>	<p><u>£12.00</u></p> <p>Minimum 8 People</p>
<p><u>The Egerton Platter</u> Description: Golden breaded chicken goujons Marinated chicken skewers Tempura battered prawns Mini vegetarian quiche All served with a sweet chilli dip and a plum sauce Allergens : Gluten, milk, celery, soya, sulphites, crustaceans, eggs, mustard</p>	<p><u>£11.90</u></p> <p>Minimum 6 People</p>
<p><u>Vol-au-vent platter</u> Description: Medium sized vol-au-vents served with a choice of: Prawn marie-rose Egg mayonnaise & cress Tuna mayonnaise & red onion Chicken lemon mayonnaise Coronation chicken Cheese mayonnaise & spring onion Please choose your own fillings. 20 vol-au-vents per platter. Allergens : Gluten, milk, egg, mustard, crustaceans, fish, sesame, sulphur dioxide, celery</p>	<p><u>£39.00</u></p> <p>16 Pieces per Platter</p>

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<p><u>The Vegetarian Sharing Platter</u> Description: 1 vegetable skewer with hoisin dip 1 mini mozzarella, basil & olive skewer 1 mini crostini with vine tomato salsa 2 falafel skewer with sweet chilli dip & plum sauce 5 pieces per person Allergens : Milk, celery, soya, sulphites, gluten</p>	<p><u>£9.95</u> Minimum 4 People</p>
<p><u>Olives and Nibbles Platter</u> Description: 1 bowl salted peanuts 1 bowl ready salted crisps 1 bowl dry roasted peanuts 1 bowl marinated olives 1 bowl marinated green olives 1 bowl mixed nuts or snacks Allergens : Nuts, mustard, sesame</p>	<p><u>£4.50</u> Minimum 5 People</p>
<p><u>Crisps, Nachos & Pringles Platter</u> Description: A selection of crisps, nachos and pringles. Served with jalapenos, tomato salsa, guacamole, sour cream & grated cheese. Allergens : Gluten, milk, sesame, celery, soya beans, mustard</p>	<p><u>£5.50</u> Minimum 6 People</p>

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Finger Buffets

<p><u>Buffet Menu 1</u> Description: A selection of thick sliced granary and white sandwiches filled with meat, vegetarian & vegan fillings. Homemade sausage rolls with chutney Marinated chicken skewers Homemade scotch eggs with relish Mini vintage cheddar quiche Variety of crisps Crudites with dips Tropical fruit skewers Vegetarian and vegan options to be served seperately. Allergens : Milk, gluten, wheat, nuts, peanuts, barley, celery, sulphites, soya, mustard, sesame, eggs, fish, lupin, crustaceans</p>	<p><u>£14.50</u> Minimum 20 People</p>
<p><u>Buffet Menu 2</u> Description: A selection of granary, wholemeal and white mini bridge rolls and wraps filled with meat, vegetarian & vegan fillings. Mozzarella, basil, tomato and pesto skewers Mini vegetarian quiche Oriental duck wraps with spring onion, cucumber and hoisin sauce Chicken satay skewers Bruschetta with sun blush tomatoes, roasted peppers & pesto oil Vol-au-vents with prawn marie-rose, vintage cheddar cheese and spring onion mayo, coronation chicken and tuna mayonnaise with sweetcorn. Vegetarian options to be served seperately. Allergens : Milk, gluten, wheat, nuts, peanuts, barley, celery, sulphites, soya, mustard, sesame, eggs, fish, lupin, crustaceans</p>	<p><u>£14.95</u> Minimum 20 People</p>

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Buffet Menu 3

Description: Assorted finger sandwiches filled with chef's choice fillings. To include meat, vegetarian & vegan fillings.

Homemade sausage rolls with chutney

Prawn skewers with lemon mayo

Homemade scotch eggs with caramelised onion chutney

Indian savouries with mango chutney and mint raita

Golden breaded chicken goujons with sweet chilli dip

Crudites with dips

Crisps, nachos & pringles served with salsa, guacamole, sour cream & jalapenos

Mini cakes

Continental cheeseboard with chutneys, grapes & celery

Vegetarian & vegan options to be served seperately.

Allergens : Milk, gluten, wheat, nuts, peanuts, barley, celery, sulphites, soya, mustard, sesame, eggs, fish, lupin, crustaceans

£15.95

Minimum 20 People

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<p><u>Buffet Menu 4</u></p> <p>Description: A selection of granary, wholemeal and white mini bridge rolls, sandwiches & wraps filled with meat, vegetarian & vegan fillings.</p> <p>A variety of bruschetta to include:</p> <p>Tomato salsa, parma ham and parmesan shavings Smoked salmon, cream cheese & cracked black pepper Goats cheese with beetroot, walnuts and honey dressing Coronation chicken with mango & mint raita Thai marinated chicken skewer Vegetable skewer with oriental marinade & halloumi skewer Indian selection with mango dip & mint raita</p> <p>Mini tartlets with:</p> <p>Smoked salmon with cream cheese, lemon mayonnaise & dill Hummus with sweet chilli, chopped olives and coriander Cream cheese with tomato tapenade, red onion and rocket Chicken tikka with mango chutney & coriander Crudites and dips Mini chocolate brownies with fresh raspberries</p> <p>Vegan & vegetarian options to be served seperately.</p> <p>Allergens : Milk, gluten, wheat, nuts, peanuts, barley, celery, sulphites, soya, mustard, sesame, eggs, fish, lupin, crustaceans</p>	<p><u>£15.95</u></p> <p>Minimum 20 People</p>
<p><u>Buffet Menu 5</u></p> <p>Description: A selection of thick sliced granary and white sandwiches filled with meat & vegetarian fillings.</p> <p>Homemade sausage rolls with sweet pickle Pork pies with tomato relish Honey and mustard duo sausage skewer Homemade scotch eggs with caramelised onion chutney Cheese and pineapple kebabs Vegetarian quiche Scones with clotted cream and strawberries Chocolate brownies</p> <p>Vegetarian options to be served seperately.</p> <p>Allergens : Milk, gluten, wheat, nuts, peanuts, barley, celery, sulphites, soya, mustard, sesame, eggs, fish, lupin, crustaceans</p>	<p><u>£14.00</u></p> <p>Minimum 20 People</p>

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Cold Fork Buffet

<p><u>Cold Fork Buffet Menu 1</u></p> <p>Description: Roast beef served with rocket, shaved parmesan, piquillo red peppers and balsamic dressing. Cold honey maple gammon ham with plum chutney. Turkey breast with cranberry sauce. Mixed leaf green salad. Broccoli, almond, cranberry, red onion and pancetta salad. Salmon with honey & mustard dressing. Potato salad with chives and red onion. Artisan breads. Fresh fruit salad. Vegetarian options to be served seperately. Allergens : Milk, gluten, celery, sulphites, soya, mustard, sesame, eggs, fish, peanuts, nuts, capsicum, lupin, & crustaceans</p>	<p><u>£25.95</u></p> <p>Minimum 6 People</p>
<p><u>Cold Fork Buffet Menu 2</u></p> <p>Description: Roast topside of beef with horseradish cream Marinated chicken breast Prawn avocado with marie-rose sauce on iceberg lettuce Mozzarella, basil and tomato with olive oil Full seasonal garden salad Baby new potato salad with vinegarette dressing Greek salad with feta and olives Seasonal fresh fruit platter A selection of mini dessert pots Allergens : Milk, gluten, celery, sulphites, soya, mustard, sesame, eggs, fish, peanuts, nuts, capsicum, lupin, & crustaceans</p>	<p><u>£26.95</u></p> <p>Minimum 6 People</p>

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<p><u>Cold Fork Buffet Menu 3</u></p> <p>Description: A selection of cold meats & pate. Tomato, basil, mozzarella slices with olive oil. Vegetarian quiche. Full seasonal salad. Greek salad with feta cheese & olives. Sticky potato salad. Vegetable pasta salad. Choice of dessert or cheeseboard with chutney, celery, grapes and crackers. Vegetarian options to be served seperately. Allergens : Milk, gluten, celery, sulphites, soya, mustard, sesame, eggs, fish, peanuts, nuts, capsicum, lupin, & crustaceans</p>	<p><u>£23.95</u></p> <p>Minimum 6 People</p>
<p><u>Cold Fork Buffet Menu 4</u></p> <p>Description: Sliced marinated chicken breasts King prawns with little gem lettuce, tomato and lime dressing Individual tacos filled with vegan taco salad and guacamole Platter of chickpea salad with beetroot strands, edamame beans, grated carrot and fresh mint. Platter of mozzarella, tomato and basil. Mediterranean rice salad plattter. Artisan breads. Strawberry & mango skewers. Allergens : Milk, gluten, celery, sulphites, soya, mustard, sesame, eggs, fish, peanuts, nuts, capsicum, lupin, & crustaceans</p>	<p><u>£28.00</u></p> <p>Minimum 6 People</p>

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<p><u>Cold Fork Buffet Menu 5</u> Description: Oriental duck pancakes with spring onion, cucumber and hoisin sauce. Fillet of salmon with sweet chilli. Roasted vegetable quiche. Mediterranean pasta salad. Seasonal mixed salad. Broccoli, pancetta, cranberry, red onion & almond salad. Creamy potato salad with chives and red onion. Choice of either banoffee pie or fresh fruit platter. Vegetarian options to be served seperately. Allergens : Milk, gluten, celery, sulphites, soya, mustard, sesame, eggs, fish, peanuts, nuts, capsicum, lupin, & crustaceans</p>	<p><u>£27.00</u></p> <p>Minimum 6 People</p>
<p><u>Cold Fork Buffet Menu 6</u> Description: Vegan buffet consisting of: Roasted pepper with tofu marinated in soya & chilli Beetroot, red onion, roasted squash with walnuts Avocado, cucumber, vine tomato with red chilli and lime dressing Broccoli, red onion & almond salad with a vegan mayonnaise. Full seasonal garden salad. Artisan breads Fresh fruit platter A selection of vegan brownies and cakes. Allergens : Soya, nuts, gluten, wheat</p>	<p><u>£26.00</u></p> <p>Minimum 4 People</p>

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Packed Lunches

<p><u>Lunch bag 1</u> Description: Roast chicken salad sandwich on granary bread Packet of crisps Kit Kat Allergens : Gluten, wheat, milk, soya</p>	<p><u>£8.95</u> Minimum 1 Person</p>
<p><u>Lunch bag 2</u> Description: Cheddar cheese & ham sandwich on white bread Packet of crisps Kit Kat Allergens : Gluten, wheat, milk, soya</p>	<p><u>£8.95</u> Minimum 1 Person</p>
<p><u>Lunch bag 3</u> Description: Cheddar cheese ploughmans sandwich on white bread Packet of crisps Kit Kat 1 whole piece of fresh fruit A choice of either 1 bottle of water, orange juice or can Allergens : Gluten, wheat, milk, soya, sulphur dioxide, mustard, barley</p>	<p><u>£9.95</u> Minimum 1 Person</p>
<p><u>Lunch bag 4</u> Description: Tuna mayonnaise sandwich on white bread Packet of crisps Kit Kat 1 whole piece of fresh fruit A choice of either 1 bottle of water, orange juice or can Allergens : Gluten, wheat, milk, soya, fish, egg</p>	<p><u>£9.95</u> Minimum 1 Person</p>

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<p><u>Vegan Lunch bag 5</u> Description: Hummus, sweet chilli, cherry tomato, red onion & rocket on granary bread. Packet of crisps Apple A choice of either 1 bottle of water, orange juice or can Allergens : Gluten, wheat, capsicum, mustard</p>	<p><u>£9.95</u> Minimum 1 Person</p>
<p><u>Gluten Free Lunch bag 6</u> Description: Roast chicken salad on gluten free roll Packet of gluten free crisps Apple</p>	<p><u>£8.95</u> Minimum 1 Person</p>

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Cakes & Desserts

<p><u>Mini cake selection</u> Description: Assortment of chefs choice of mini finger pastries. 2 cakes per person Can include but not limited to mini eclairs, vanilla slice, chocolate brownie, hazelnut bombs, mini lemon meringue tarts & mini raspberry tarts. Allergens : Milk, gluten, wheat, nuts, peanuts, barley, celery, sulphites, soya, mustard, sesame, eggs, lupin</p>	<p><u>£2.50</u> Minimum 4 People</p>
<p><u>Classic cake selection (large)</u> Description: A selection of classic bitesize cakes including: Carrot cake Lemon drizzle Chocolate brownie Mini muffin 38 pieces per platter Allergens : Gluten, eggs, milk, nuts, peanuts, soya, wheat.</p>	<p><u>£39.00</u> Minimum 1 Platter</p>
<p><u>Mini premier cake selection</u> Description: A selection of bitesize sweet finger cakes to include: Chocolate eclairs Cream slices filled with raspberry jam, topped with fondant Mini salted caramel tarts Mini lemon tarts Mini fruit tartlets 2 mini bitesize cakes per person. Allergens : Gluten, egg, wheat, milk, nuts, sulphites</p>	<p><u>£2.95</u> Minimum 6 People</p>

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<p><u>Individual fruit salad with whipped cream</u> Description: Fresh seasonal fruits with a drizzle of apple juice, finished with a mint sprig. Fresh cream served in a separate pot. 1 pot per person Allergens : Milk</p>	<p><u>£5.20</u> Minimum 1 Person</p>
<p><u>Luxury muffin selection</u> Description: A selection of luxury muffins: Triple belgian chocolate Blueberry Lemon Treacle toffee muffin 1 muffin per person Allergens : Gluten, eggs, milk, nuts, wheat, sulphur dioxide, lupins, sesame, soya</p>	<p><u>£2.95</u> Minimum 6 People</p>
<p><u>Open scone platter</u> Description: Freshly baked scones with a layer of strawberry conserve, topped with fresh cream and finished with strawberry and a sprig of mint. 2 open scones per person Allergens : Gluten, egg, soya beans, milk, sesame, sulphur dioxide, sulphites</p>	<p><u>£3.00</u> Minimum 6 People</p>
<p><u>Ultimate chocolate brownie platter</u> Description: Mini chocolate brownies, topped with raspberries and a dusting of icing sugar. 2 per person. Allergens : Eggs, milk, soya beans, wheat, nuts, gluten</p>	<p><u>£3.95</u> Minimum 6 People</p>
<p><u>Luxury seasonal fruit platter</u> Description: A duo of melons, pineapple, grapes, fresh orange, kiwi, sliced mango, strawberries, raspberries & blueberries. Allergens :</p>	<p><u>£4.95</u> Minimum 6 People</p>
<p><u>Fresh Fruit Basket</u> Description: 1 piece of fruit per person. Minimum 12 portions. This basket will contain 12 pieces of seasonal fruit. Allergens :</p>	<p><u>£20.00</u> Minimum 1 Basket</p>

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<p><u>Gluten free cake</u> Description: Chefs choice of gluten free cake of the day. 1 piece of cake per person. Allergens : Milk, egg, soya</p>	<p><u>£3.00</u> Minimum 1 Person</p>
<p><u>Vegan</u> Description: Chefs choice of vegan cake of the day. 1 piece of cake per person. Allergens : Gluten, soya, oats</p>	<p><u>£3.00</u> Minimum 1 Person</p>

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Beverages

<u>Fresh Apple Juice</u> Description: 1L carton of fresh apple juice. Should be sufficient for 4 people.:	<u>£3.50</u> 1 Carton
<u>Fresh Orange Juice</u> Description: 1L carton of fresh orange juice. Should be sufficient for 4 people.:	<u>£3.50</u> 1 Carton
<u>Large Still Water</u> Description: 1.5L bottle of still water. Should be sufficient for 4 people.:	<u>£2.95</u> 1 Bottle
<u>Large Sparkling Water</u> Description: 1.5L bottle of sparkling water. Should be sufficient for 4 people.:	<u>£2.95</u> 1 Bottle
<u>Fanta Orange</u> Description: 1 x 330ml can of Fanta Orange:	<u>£1.60</u> 1 Can
<u>Sprite</u> Description: 1 x 330ml can of Sprite:	<u>£1.60</u> 1 Can

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<p><u>Coca Cola Zero</u> Description: 1 x 330ml can of Coca Cola Zero Allergens :</p>	<p><u>£1.60</u></p>
<p><u>Diet Coke</u> Description: 1 x 330ml can of Diet Coke</p>	<p><u>£1.60</u></p> <p>1 Can</p>
<p><u>Coca Cola</u> Description: 1 x 330ml can of Coca Cola</p>	<p><u>£1.60</u></p> <p>1 Can</p>
<p><u>Small Sparkling Water</u> Description: 1 x 500ml bottle of sparkling water.</p>	<p><u>£1.60</u></p> <p>1 Can</p>
<p><u>Small Still Water</u> Description: 1 x 500ml bottle of still water.</p>	<p><u>£1.60</u></p> <p>1 Can</p>
<p><u>Oasis Orange</u> Description: 1 x 500ml bottle of Oasis Orange.</p>	<p><u>£2.40</u></p> <p>1 Can</p>
<p><u>Oasis Summer Fruits</u> Description: 1 x 500ml bottle of Oasis Summer Fruits.</p>	<p><u>£2.40</u></p> <p>1 Can</p>
<p><u>Orange Juice</u> Description: 1 x 300ml bottle of Orange Juice.</p>	<p><u>£2.50</u></p> <p>1 Can</p>

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Apple Juice

Description: 1 x 300ml bottle of Apple Juice.

£2.50

1 Can

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Grazing Tables

<p><u>Flat Lay</u> Description: Anti pasti cured meats, served with cheeses Artisan breads, crackers and chutneys Homemade sausage rolls Homemade scotch eggs Vegetarian pin wheels Mini pork pies Vintage cheddar quiche Vegetable crudites with dips Fresh fruit Mini cake selection To include dressing for the table Allergens : Gluten, milk, egg, fish, lupin, sesame, nuts, peanuts, crustaceans, soya, sulphur dioxide, mustard, celery</p>	<p><u>£16.00</u></p> <p>30 People</p>
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Deluxe Grazing Table

Description: Anti Pasti with chutney and fresh

English and continental cheeses

Artisan breads and crackers

Fresh olives

Homemade sausage rolls

Homemade scotch eggs

Vegetable crudites and dips

Vegetarian quiche of the day

Mozzarella, basil, pesto and tomato skewers

Spicy baked pakora

Falafel

Chicken satay sticks

Fresh fruit

Chocolate brownies

Mini scones with strawberry conserve and clotted cream

All food served on our rustic platters with the addition of table decor to include fresh flowers and foliage.

Allergens : Gluten, milk, egg, fish, lupin, sesame, nuts, peanuts, crustaceans, soya, sulphur dioxide, mustard, celery

£18.95

30 People

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Ultimate Grazing Table

Description: The ultimate grazing table includes but not limited to:

Charcuterie meats

Speciality cheeses

Antipasti

Dried fruits and nuts

Fresh artisan breads

Fresh fruit and berries

Chutney and crackers

Dips

Rainbow vegetables

Scotch egg

Sausage rolls

Vegetarian quiches

Chicken goujons

Pork pies

Homemade potato salad with chives and red onion

Pasta salad

Seasonal salad bowl

Broccoli, bacon lardon, almond and cranberry salad

Due to the diverse range of products we cannot assure the absence of allergens.

Please contact us to prepare separate boxes for special dietary requirements.

Allergens : Gluten, milk, egg, fish, lupin, sesame, nuts, peanuts, crustaceans, soya, sulphur dioxide, mustard, celery

£18.95

30 People

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Grazing Boxes

<p><u>The Brunch Box</u> Description: 2 Salami cream cheese bagels 2 croissants 2 greek yogurt with granola Fresh fruit Jams & Nutella Nuts, dried fruit and marshmallows Muffins Brownies Sweet treats Feeds 3-4 morning grazers Allergens : Gluten, milk, egg, fish, lupin, sesame, nuts, peanuts, crustaceans, soya, sulphur dioxide, mustard, celery</p>	<p><u>£25.00</u></p> <p>30 People</p>
<p><u>The Ultimate Grazer Box</u> Description: Selection of cheeses Selected of cured meats Crudites with dips Selection of crackers & breads Fresh and dried fruits Stuffed bell pepper with cream cheese Olives Feeds 3-4 grazers Allergens : Gluten, milk, egg, fish, lupin, sesame, nuts, peanuts, crustaceans, soya, sulphur dioxide, mustard, celery</p>	<p><u>£30.00</u></p> <p>30 People</p>

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<p><u>The Country Ploughmans Grazing Box</u> Description: Selection of meats Selection of cheeses Pate Sausage rolls Scotch egg Crudites Crackers & breads Cakes Baby pickled onions Fresh and dried fruit Nuts, pickles & pretzels Feeds 3-4 grazers Allergens : Gluten, milk, egg, fish, lupin, sesame, nuts, peanuts, crustaceans, soya, sulphur dioxide, mustard, celery</p>	<p><u>£30.00</u> 30 People</p>
<p><u>Ultimate Dessert Grazing Box</u> Description: Selection of cookies and biscuits Selection of chocolate Selection of cupcakes and mini muffins Waffles and doughnuts Nutella dip pots Fresh and dried fruit with marshmallows Feeds 3-4 grazers Allergens : Gluten, milk, egg, fish, lupin, sesame, nuts, peanuts, crustaceans, soya, sulphur dioxide, mustard, celery</p>	<p><u>£30.00</u> 30 People</p>

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Barbecues

<p><u>BBQ Menu 1</u> Marinated pork ribs Halloumi kebabs Korkers sausages Chicken breast marinated in BBQ sauce Seasonal mixed salad Mediterranean cous cous with roasted vegetables Potato salad with chives and red onion Freshly baked rolls A selection of desserts Crockery and cutlery included</p>	<p><u>£30.00</u> Min 30 People</p>
<p><u>BBQ Menu 2</u> Minted lamb kebabs Marinatted chicken skewers Rump steak with stilton Crevette prawns with garlic and chilli Greek salad Homemade coleslaw Mixed leaf salad Sundried tomato with balck olives and pesto salad Hot minted new potatoes with butter Fresh rolls Chocolate brownies or banoffee pie</p>	<p><u>£33.95</u> Min 30 People</p>

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