Prepared for: **The Bradfield Centre**

Hospitality Brochure

GATHER & GATHER

Beverage Trays



Beverage Trays



Standard

£2.85 Per person

Freshly Brewed Coffee

Selection of Classic or Fruit Tea from ‘Twinning's’

Skimmed Milk, Semi skimmed, Oat, Almond or Soya

Fairtrade Sugar

Morning Tray

£3.45 Per person

Freshly Brewed Coffee

Selection of Classic or Fruit Tea from ‘Twinning’s’

Skimmed Milk, Semi skimmed, Oat, Almond or Soya

Fairtrade Sugar

Chilled Still & Sparkling Water

Biscuit Selection

For those with special dietary requirements or allergies who may wish to know more about the food or drink ingredients used, please don't hesitate to ask for a member of our events team.

V - Vegetarian VE - Vegan

PLEASE NOTE ALL PRICES ARE / ARE NOT INCLUSIVE OF VAT

Beverage Trays

Afternoon Pick Me Up

£3.95 Per Person

Freshly Brewed Coffee

Selection of Classic or Fruit Tea from ‘Twinning's’

Skimmed Milk, Semi skimmed, Oat, Almond or Soya

Fairtrade Sugar

Chilled Still & Sparkling Water

LiveWell Nut, Cranberry & Coconut squares -VE

Refreshing And Delicious

Fresh Fruit Juice 1tr– VE £3.50

Selection Of Canned Drinks £1.75 – Per Can

Seed & Nut Bites – VE £1.00 – Per person

Fresh Fruit– VE £1.30 Per person

Chilled Still & Sparkling Water 750ml – VE £2.85

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Breakfast

Breakfast



Freshly baked

£2.10 Per Person, 2 pastries per person

(minimum of 2 persons)

A selection of freshly baked items including:

Mini Cinnamon Swirl -V

Mini Pecan Platt -V

Mini Raspberry Crown-V

Mini Apple Crown-V

Mini Custard Pastry- V

Sandwiches, rolls and wraps

£3.95 per item

(1 per person) Please Choose Either Baps, Bloomers or Sough Dough

Sweet Cure Red Tractor Farm Bacon

Cumberland Sausage

Soft Boiled Hens Egg, Chargrilled Field Mushroom and Plum Tomato - V

Tofu Scramble, Smashed Avo and Salsa -VE

All served with Tomato Ketchup and Brown Sauce

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Breakfast



Breakfast Bowl

£6.25 per bowl Per Person

(1 per person)

Soft-Boiled, Free-Range Egg with Smashed Avocado, Toasted Seeds and Tomato Relish

Poached Free Range Egg, Chapel & Swan Smoked Salmon, Spinach and Herb Yoghurt

Summer Berry, Elderflower, Coconut Yoghurt and LiveWell House Granola- VE

Pulled Ham Hock, Rocket, Chipotle Salsa and Poached Egg

Breakfast Extras

Fresh Fruit Platter – VE £3.75 – Per person

Fresh Fruit Juice 1Ltr Jug – VE £4.25

Mini Blueberry Muffins (2 Per Person – V £1.55

LiveWell Golden Bircher with Pomegranate & Blueberry – VE £2.95 per person

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Working Lunches



Working Lunches



The simple & classic

£5.50 Per Person

(minimum of 5 persons –1.5 rounds per person for sandwiches)

Sample Menu – A Seasonal Chef's Choice Will Be Selected

BLT on White Bloomer

Chicken and Salad on Classic White Tin Loaf

Sustainable Tuna and Sweetcorn on Granary

Ham & Cheddar on White Bloomer

Vegan Mexican Bean & Avocado on Granary- VE

Cheddar Cheese Salad on Wholemeal Bread - V

The modern

£7.50 Per Person

(minimum of 5 persons – 1.5 rounds per person for sandwiches)

Sample Menu – A Seasonal Chef's Choice Will Be Selected

Pastrami Bagel with, Sweet Mustard, Baby Spinach, Emmental and Pickles

Chicken Caesar Wrap

Tuna, rocket & Olive Tapenade on Rustic Bloomer

Seven Wye Smoked Salmon Bagel with Lemon & Dill Cream Cheese

Falafel, Spinach & Houmous Wrap - VE

Vegan Cheddar Ploughman's with Sweet Pickle, Lettuce & Vine Tomato on Granary Bloomer - VE

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Working Lunches



Tailor made offer

Per person

(Bespoke your offer to suit your tastes)

Fairfield Crisps- V, VE £1.55

Marinated Olives – VE £3.95

G&G Sausage Roll Bites £1.65

Sweet Potato Falafels – VE £2.45

Roasted Pepper Hummus & Crudities –VE £3.95

Bowl fruit – VE £1.30

G&G Chocolate Brownie bites –V £1.65

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Small Plates & Bowls

Small Plates & Bowls



Small plates and bowls

£10.95 Per Head Per Bowl Including water & Tray Bake

(Minimum of Ten People, this is sample menu and the chef will make a choice from the daily offer)

LAND
Chicken Coq Au Vin with Buttered Mashed Potato & Sautéed Greens

BBQ Smoked Brisket, Charred Corn, Sweet Potato and Chimichurri

PLANT
Bang Bang Cauliflower with Sticky Rice -VE

Rose Harissa Baked Aubergine with Apricot & Almond Cous cous – VE

Still & Sparkling Water

Tray Bake Selection

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Sharing Boards



Sharing Boards



Sharing boards

3 boards £15.00 Per Person

(minimum of 6 persons)

LAND
Local Charcutier selection with Artisan Olives & Pickled vegetables

Smoked Chicken, Watercress & Preserved Lemon Mayonnaise

SEA
Smoked Chapel Salmon, Dill Crème Fraiche & Capers

Smoked Peppered Mackerel, Horseradish & Beetroot Salsa

PLANT -
Falafel, Roasted peppers & coriander houmous - VE

Local Cheese Board, Apple chutney, Grapes & Celery

TO FINISH - *(Choose one dessert or have a mix of all three)*
£4.95 per dessert
Eton Mess

Vegan Chocolate Mousse, Pomegranate and Honeycomb Popcorn - VE

Olive Oil and Pistachio Sponge with Cherries -VE

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Sharing Boards



Salads

£5.50 Per Bowl

(selection of seasonal salads designed by our Gathered Table chef Ramel Scully)

SALADS

Heirloom Tomatoes, Pickled Red Onions, Picked Watercress Leaves & Crushed Broad Beans - VE

Heritage carrots, rose harissa, labneh and toasted pumpkin seeds- ve

Charred squash, ginger. tomato, lime cardamom and yoghurt- v

Pea smash, broad beans, edamame and savoury granola with feta- v

BREADS

£2.15 Per Person

Artisan Bread Selection with Local Salted Whipped Butter

Refreshments

Fresh Fruit Juice 1tr– VE £4.25

Selection Of Canned Drinks £1.75 Per Person

Chilled Still & Sparkling Water 750ml – VE £2.85

Corona 330ml Bottle – VE £3.65

White Wine Sauvignon Blanc 75Cl - £19.95

Red Wine Merlot 75Cl - £22.00

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Should you require any assistance please contact

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