**TV + FILM Catering**

**Breakfast**

Served either boxed or buffet help yourself to the works

**Hot**

Home cured bacon, Lincolnshire sausages, baked tomatoes, button mushrooms, hash browns, baked beans, black pudding, eggs scrambled or fried

**Vegan hot**

Beyond meat sausages, facon, grilled tomatoes, button mushrooms, hash browns, baked beans, roasted sumac avocado

**Continental table**

Selection of pastries

Fresh fruit

Granola, honey and yoghurt pots

Sliced cheeses and meats

**Lunch Layout**

Meat option, Fish option, Vegan option, Side option, Vegetables, Dessert

**Example Dishes**

**Meat**

12-hour beef with chimichurri, beer onions, soft taco (GF)

 Black treacle pork with sesame, spring onions and roquette (GF)

Chicken and chorizo braised with volcano tomatoes, herbs and focaccia (GF)

Panko chicken with garlic oil, lemon, parsley and ranch

**Fish**

Katsu cod with jasmine rice and wilted greens

Fish pie with saffron potatoes (GF)

Salmon with asparagus and chive cream sauce (GF)

**Vegan**

Wild mushrooms in garlic ‘cream’ with olive oil toast (V) (GF)

Asparagus, potato hash with avocado cream and sumac (V) (GF)

Balsamic roasted beetroot, barrel aged 'feta' poppy seed and rocket (vegan) (V) (GF)

**Sides**

Duck fat roast potatoes with sour cream, bacon, and chives (GF)

Whipped polenta with sour cream and parmesan

Coconut Rice

Truffle mashed potato (GF)

Dauphinoise potato (GF)

**Dessert**

Chocolate Brownie with cherries, salted caramel and marshmallow (GF)

Apple Pie with Custard

Vanilla cheesecake with blueberry sauce

**Afternoon / Grazing**

**Italian Antipasti**

Marinated tomato and mozzarella, fresh focaccia, sliced cured meats, olives, roquette

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Tiramisu

**English Ploughman’s**

Sausage roll, pork pie, grain mustard, cheddar cheese, fresh bread roll, butter, watercress, sliced ham and pickle

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Chocolate brownie

**Afternoon Tea**

Ham and cheese, egg and roquette, smoked salmon and cream cheese finger sandwiches

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Lemon drizzle cake, chocolate brownie with salted caramel, mini fruit scone with jam and cream, macaroons, and Victoria sponge

**£25+VAT per person per day**