

Breakfast menu

Cafetiere coffee

Organic scrambled/poached and fried eggs

Cumberland sausages

Oven roasted vine tomatoes

Granary or white toast

Soft and crusty white or brown rolls

Smoked back bacon

Black pudding

Hash browns

Heinz baked beans

Organic porridge

Gluten free bread

Smoked salmon

Avocado

SPECIALS

Eggs benedict

Pancakes with maple syrup

French toast with fresh berries

Kippers

ON THE TABLE

Organic muesli , gluten free seeded muesli, greek yoghurt, fresh baked croissants,jams and compotes, granary cottage loaf, honey, fruit salad and fresh juices. We bake healthy tasty muffins every morning as part of our elevensies.

Tea

Caked baked fresh every afternoon, banana and honey, carrot and walnut, orange and almond, scones with strawberries and mascarpone

Freshly made sandwiches on granary, focaccio and ciabbatta bread

Smoked mackerel with horseradish crème fraiche and rocket

Mature cheddar cheese and tomato

Egg and cress

Honey roast ham and mustard

Fruit platter

Pastrami and pickle

Crudités

Warm savouries

SOUPS

Spicy coconut lentil

Carrot coriander

Roasted tomato

Lunch menu 1

Free range roast chicken with lemon, thyme and bay

Panfried line caught sea bass on a bed of samphire

Asparagus and wild garlic risotto

New potatoes ,tenderstem broccoli, chantenay carrots

Plum and amaretti crumble and custard

Rich dark chocolate tart with crème fraiche

Lunch menu 2

Rosemary and garlic braised lamb shanks with rich wine jus

Keralan monkfish coconut curry with basmati rice

Roasted shallots ,goats cheese, balsamic tart tartin

Creamy mash potatoes, red cabbage, peas

Sticky toffee pudding with butterscotch sauce

Blackberry eton mess

Lunch menu 3

Slow roast pork belly with crunchy crackling, apple gravy and spiced apple sauce.

Lemon herb and parmesan crusted cod with tartare sauce and mushy peas

Spinach and ricotta cannelloni

Rosemary roast potatoes, French beans, parsnips.

Lemon drizzle pudding.

White chocolate and passion fruit cheesecake

SALADS

Griddled haloumi cheese with papaya and rocket

Beetroot watercress and puy lentil

Heritage tomato with basil dressing

Swiss chard lemon and chickpea

Spinach date and almond

Indian cauliflower

Kale Caesar

Panzanella

Delicious

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