

HOSPITALITY MENU

January 25



HOUSTON & HAWKES

THE SYCAMORE HOUSE CAFE

We operate a “build your own “style system which allows you the flexibility of choosing exactly what you wish to offer your clients within your budget.

- On the following pages you will see what is available to you on a per item, per person breakdown.
- All prices within this brochure are per person, unless otherwise stated.

All food on this menu is, where possible, local, British, and seasonal. All food is home-made with love, care and attention by Robert and the team.

ORDERING

Simply read through our brochure and make your selection. When your happy with your choice and price, send your order to kadans@houstonandhawkes.com . Once we receive your order we will confirm via email.

Minimum order of 6 people.

NOTICE

We would prefer a minimum of 72 hours’ notice for all orders. The more notice we have the better.

ALLERGENS

14 allergens are required to be identified, and we use all in our kitchen. Therefore, we cannot guarantee there is not cross contamination. If you require allergen information for any dish or item, please ask member of the catering team.

CONTACT US

If you would like a more bespoke order, please arrange a meeting with the catering team who will be able to discuss the options available to you.

PAYMENT

All orders will require payment 24 hours before delivery in the Café by debit/ credit card unless a credit facility has been agreed. All credit card payments will be subject to VAT at 20%.



REFRESHMENT & BREAKFAST

FRESHLY SQUEEZED FRUIT JUICE £3.00 per 250ml bottle

Freshly squeezed orange or apple juice

STILL/SPARKLING WATER £1.20 per bottle

FIZZY DRINKS £1.40 per can

Selection of: Coca Cola, Fanta, Sprite.



BREAKFAST

TRADITIONAL BREAKFAST BUTTIES £2.95 per person

Bacon, sausage or free range egg served on a brioche bun with selection of sauce.

HEALTHY BREAKFAST £7.50 per person

Cut Fresh fruit, mini breakfast muffins, granola Greek yogurt with fruit compote, fruit juice.

FRESHLY BAKED MINI BREAKFAST PASTRIES £2.20 2 pastries per person

Selection of filled and dressed mini breakfast pastries freshly baked from the oven



SANDWICH PLATTERS

STANDARD SANDWICH WORKING LUNCH £7.50 per person (1.5 round per person)

Our traditional standard sandwich platter, a mixture of meat, fish and vegetarian filling served with a selection of crisps and freshly cut fruit.

STANDARD COMBO BOARD £11.25 per person

- Traditional sandwiches (1.5 round per person)
- 2 choices of the classic finger food selection
- 1 choice from treat selection

CLASSIC FINGER FOOD

MINI QUICHE BITES £2.50 (2 per person)

HONEY MUSTARD COCKTAIL SAUSAGES £2.50 (2 per person)

MARINATED CHERRY TOMATO & BOCCONCINI SKEWERS £2.50 (2 per person)

MARINATED CHICKEN SKEWERS £3.00 (2 per person)

HOMEMADE SAUSAGE ROLL WITH APPLE AND FIG CHUTNEY £3.00 (2 per person)

SWEET POTATO FALAFEL WITH HUMMUS £2.50 (2 per person)

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TREATS

HOMEMADE DARK CHOCOLATE BROWNIES

£2.95 each

Our sticky and delicious homemade brownie.

VEGAN APRICOT AND ALMOND SLICE £2.95

each

Why not indulge in our delicious plant-based slice

CLASSIC FRESH CUT FRUIT POTS £2.95 per person

Individual fresh cut fruits presented in easy to eat way that will surely add refreshing



