

ENGINE SHED

CATERING MENU

Working with our contracted caterer, we have developed a flexible menu to deliver a mouth-watering selection of food for you and your guests on your visit to Engine Shed. Vegetarian options are included with every menu and special dietary requirements can be accommodated when booking your catering in the week prior to your event.

*All prices exclude
VAT*

PACKAGES

Full day package **£15.75pp**

Morning tea/coffee, water and juice
Full Lunch (details overleaf) served with juice, water and tea/coffee
Afternoon tea/coffee, water, juice and a selection of cakes and biscuits

Half day package **£12.60pp**

Morning **or** afternoon tea/coffee, water, juice and a selection of cakes and biscuits
Full Lunch (details overleaf) served with juice, water and tea/coffee

DRINKS

Tea/coffee	£2.05 per person
Bottled water (still or sparkling)	£0.68 per person
Juice (served in jugs)	£0.68 per person
Cans (Coke/Diet Coke/Sprite)	£1.05 per can

BREAKFAST & SNACKS

Hot bacon or sausage in crusty rolls	£4.15 per person
Vegetarian sausage in crusty rolls	£4.15 per person
Selection of croissants and pastries	£0.55 per person
Fresh fruit skewers	£2.10 per person
Biscuits	£0.55 per person

Selection of homemade cakes £1.05 per person

Selection of nibbles (crisps, peanuts & popcorn) £1.60 per person

BUFFETS

Full lunch

£6.85pp

*Includes a selection of sandwiches, baguettes and wraps from the list below
Also includes crisps, fresh fruit and homemade cakes*

Meat-	New York pastrami; grilled chicken; Wiltshire ham; roast beef and horseradish; turkey, brie and cranberry; BBQ chicken; southern fried chicken; piri-piri chicken and coleslaw
Fish-	Dolphin-friendly tuna; Scottish smoked salmon; roasted salmon
Vegetarian-	Free range egg and cress; mediterranean vegetables and hummus; falafel hummus and gherkins; mozzarella and tomato; cheddar and chutney; feta and roasted vegetables; halloumi, salsa and roasted peppers

Hot and cold finger food

£7.35pp

Minimum order of 10 people. Includes a selection from the list below.

Mini Indian & Oriental selection -	Deep fried vegetable samosas; spring rolls; onion bhaji; chicken satay skewers; green falafel balls; along with dipping sauces
Selection of mini brochettes -	Feta cheese and smoked peppers; mozzarella and sundried tomato; cranberry and bacon; goat cheese and chutney; pastrami and gherkins
Salads -	Grilled salmon; red pesto and sundried tomato pasta salad, Caesar salad or mediterranean feta salad
Quiches & tortillas -	Homemade Spanish potato tortilla or roasted peppers and goat cheese quiche

Hot and cold buffet

£9.45pp

Minimum order of 10 people. Includes a selection from the list below.

Meat platter -	Parma ham; salami; prosciutto; roasted ham; roast beef; pastrami
Cheese platter -	Stilton; cheddar; brie; mozzarella; manchego; goat cheese
Mini Indian & Oriental selection -	Deep fried vegetable samosas; spring rolls; onion bhaji; chicken satay skewers; green falafel balls; along with dipping sauces
Selection of mini brochettes -	Feta cheese and smoked peppers; mozzarella sundried tomato; cranberry and bacon; goat cheese and chutney; pastrami gherkins
Salads -	Grilled salmon; red pesto and sundried tomato pasta salad, Caesar salad or mediterranean feta salad
Quiches & tortillas -	Homemade Spanish potato tortilla or roasted peppers and goat cheese quiche

EVENING FOOD

£4.75pp

Pizza (approx. 4 slices per person)
Mixed selection vegetarian and meat toppings

Beef burgers (vegetarian also available)
Including cheddar, tomato and lettuce

Hotdog in fresh rolls (vegetarian also available)

Chickpea dahl curry
Served with rice in bowls

Chorizo meatball chilli
Served with rice in bowls

Potato wedges (£3.70 per person)

CANAPÉS

£11.05pp

(5 per person) Extras can be ordered at 55p per item

A delicate selection of canapés including a mix of meat, fish, vegetarian or sweet from the list below

Mini Vegetables Tartlets
Spinach and ricotta; feta and aubergines; stilton and apricot; mozzarella and sundried tomato; goat cheese and onion chutney; smoked paprika, cream cheese and dill

Mini Fish Blinis
Smoked salmon; spiced prawns; mediterranean tuna

Mini Shortcrust Meat Tartlets
Bacon and brie; chorizo and roasted peppers; sausage and cranberry; smoked BBQ chicken; pastrami gherkin salsa; Asian turkey

Mini Sweet Brioche and Mixed Tartlets
Strawberry dark chocolate; tiramisu; fruit of the forest; honey yogurt and dried fruit; lemon cheesecake

BEER & CIDER

£3.85

per bottle

Beer

(Peroni, Corona or Bristol Beer Factory- Southville Hop IPA)

Cider

(Thatchers)

WINE

White

Chardonnay, S.E Australia

£13.15 per bottle

Home Farm Semillon – Crisp, fresh wine with generous citrus and passion fruit flavours that linger, creating a satisfying finish.

Rioja Blanc, Spain

£13.65 per bottle

Puerta Vieja – Aromas of limes and lemons with overtones of pineapple and some floral hints.

Sauvignon Blanc, Marlborough, New Zealand

£16.50 per bottle

Cooper's Barrel - This wine is a pure expression of Marlborough Sauvignon Blanc with a combination of tropical and herbal flavours and a fresh dry finish.

Red

Vin De Pays, France

£13.15 per bottle

Claude Val Rouge - This Grenache-based blend of six grape varieties offers aromas and flavours of raspberry, plum, liquorice and spices.

Montepulciano D'Abruzzo, Italy

£13.65 per bottle

Decanel - Full bodied, with rich, warm, plum and blackberry flavours.

Merlot, Chile

£16.50 per bottle

El Otro - A swirl of ripe plums, raspberries and strawberry jam. An elegant and supple wine with a perfect balance of soft tannins and ripe fruit flavours.

Sparkling

£27.50 per bottle

Ville D'Arfanta, Prosecco DOC Cuvee Spumante

Apple and citrus fruit tinges. It has a fresh flavour, and to the palate the wine is pleasant and harmonious.