

GATHERING MENU 2026



WOOLLEY'S

SINCE 1988

Delight in every bite!



CATERING@WOOLLEYS.CO.UK
WWW.WOOLLEYS.CO.UK



Welcome to Woolley's Catering

Since 1988, Woolleys has earned a stellar reputation as a premier catering service, celebrated for our dedication to outstanding service and high-quality, homemade fare. Nestled in the vibrant heart of Central London, our skilled team crafts innovative, seasonal menus designed for all dietary preferences.

We specialise in everything from office breakfasts and delightful working lunches to exquisite canapés and elegant buffets at prestigious venues. Committed to sourcing the finest local ingredients, we not only minimise our carbon footprint but also support our community.

At Woolleys, sustainability and seasonality are at the core of our values. We carefully select our ingredients and collaborate with ethical producers, ensuring we make a positive impact while delivering remarkable events and exceptional flavours.

Trusted by private companies, corporate clients, government bodies, and charities alike, we enhance your events with professional management, skilled staff, and a full range of hire equipment.

Join us at Woolleys, where history meets innovation, and every dish tells a delicious story to be savoured for generations.



Dietary & Allergen Information

At Woolleys, we understand that catering to dietary and allergen needs is crucial for your guests' well-being. We take this responsibility seriously, recognising the significant health implications associated with allergens and the importance of catering to individual principles or religious beliefs. Therefore, it is essential that the person placing the order selects the items, as we cannot make dietary or allergen decisions on your behalf. Our menu is designed to assist in this process, providing detailed information on all major dietary requirements and comprehensive ingredient lists, including allergy information for each dish.

When necessary, we can present and label items separately for those with specific dietary needs. For more tailored options, take a look at our Individual Dietary Menu.

Individual Dietary Menu

To cater effectively to diverse dietary requirements, we offer an Individual Dietary Menu featuring bespoke platters that align with various dietary needs and budget considerations.

We denote dietary options on our menu with the following symbols for ease of selection:

 Vegetarian

 Vegan

 Gluten-Free

Your guests' health and satisfaction are our top priorities, and we're here to ensure everyone enjoys a delightful culinary experience!

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WORKING BREAKFAST

Breakfast catering from 7:00 AM daily. Hot dishes are delivered in insulated boxes. Our streamlined menu offers curated platters, with individual solo boxes available for specific dietary needs.

WB01

BREAKFAST PASTRY SELECTION

v

(Serve 8-10 people) £34.95

18 mini pain aux raisins, pain au chocolat, and croissants. Served with honey, jam, and butter.

WB02

SAVOURY BREAKFAST SELECTION

(Serve 6-8 people) £39.95

6 large croissants filled with a choice of:

- Smoked salmon & creamy scrambled eggs
- Honey-roasted ham & Gruyère
- Mature cheddar & heritage tomato v



WB03

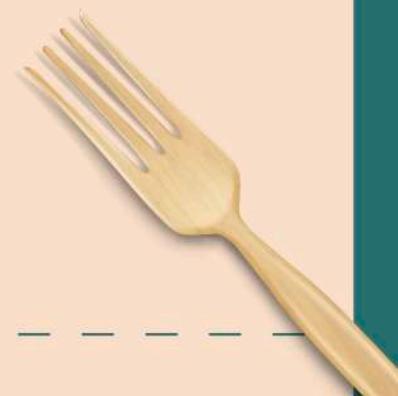
VEGGIE SAVOURY BREAKFAST SELECTION

v

(Serve 6-8 people) £37.95

6 large croissants filled with a choice of:

- Creamy scrambled eggs & spinach
- Mature cheddar & heritage tomato
- Buffalo mozzarella pesto tomato



WB04

BREAKFAST HOT ROLLS SELECTION

(Serve 6-8 people) £36.95

6 extra-large multi-seeded rolls with a choice of:

- Grilled back bacon & free-range fried egg
- Cumberland sausages & free-range fried egg
- Creamy scrambled eggs & baby spinach v

WB05

VEGGIE BREAKFAST HOT ROLLS SELECTION v

(Serve 6-8 people) £35.95

6 extra-large multi-seeded rolls with a choice of:

- Vegan bacon & free-range fried egg
- Plant-based sausages & free-range fried egg
- Creamy scrambled eggs & baby spinach

WB06

BREAKFAST BAGEL SELECTION

(Serve 6-8 people) £39.95

6 multi-seed & cereal bagels with a choice of:

- Smoked salmon & cream cheese
- Crispy bacon & scrambled egg
- Mashed avocado & free-range fried egg v



WB07

BREAKFAST PASTRY SELECTION v

(Serve 8-10 people) £34.95

12 mini Danish crown pastries: vegan with plant-based vanilla custard and caramelized brown sugar, sprinkled with chopped hazelnuts; mini crowns filled with apple and buckthorn; mini crowns filled with cherry.



WB08

GLUTEN-FREE HOT ROLLS SELECTION GF

(Serve 4-6 people) £29.95

4 gluten-free multi-seeded rolls with a choice of:

- Grilled back bacon & free-range fried egg
- Creamy scrambled eggs & baby spinach GF v

FRUIT PLATTERS

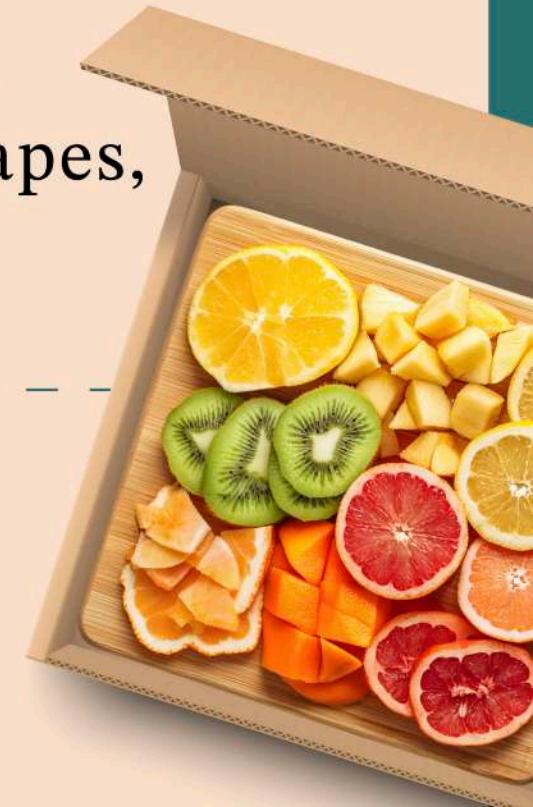
Stunning array of exotic and seasonal fruit platters.

FR01

SEASONAL FRESH FRUIT PLATTER GF VE

(Serve 8-12 people) £39.95

A sharing platter of ripe, juicy seasonal cut fruits, including strawberries, blueberries, pineapple, grapes, melons, pear, sweet tangerine, apple, and banana.



FR04

SEASONAL WHOLE FRUIT BOWL SELECTION GF VE

(Serve 8-12 people) £29.95

Whole, uncut fruits: Pink Lady apples, bananas, grapes, pears, sweet tangerines, and kiwis.

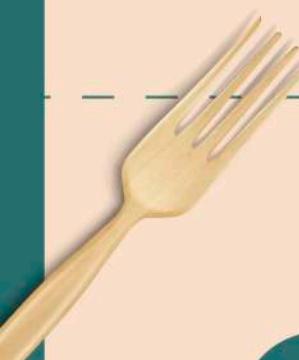
INDIVIDUAL BREAKFAST ITEMS

BRI01

LARGE MORNING PASTRIES v

£3.45

Choice of: Butter Croissant; Pain au Chocolat; Pain au Raisin; Almond Croissant.



BRI02

MINI MORNING PASTRIES v

£2.25

Choice of: Butter Croissant; Pain au Chocolat; Pain au Raisin; Vegan Danish Pastry.

BRI03

LARGE BUTTER CROISSANT WITH BREAKFAST FILLING

£4.45

Choice of: Smoked salmon & cream cheese; Honey-roasted ham & Gruyère; Mature cheddar & heritage tomato; Creamy scrambled eggs & spinach **v**; Buffalo mozzarella pesto tomato.



BRI04

LARGE WARM MULTI-SEEDED ROLL WITH BREAKFAST FILLING

£5.95

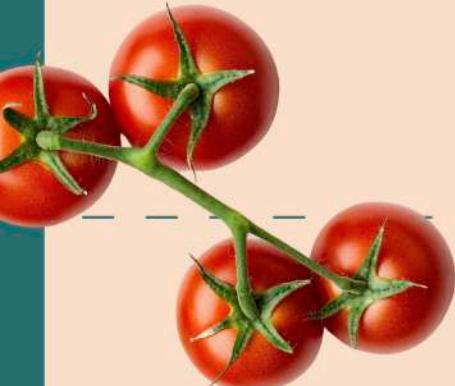
Choice of: Grilled back bacon & free-range fried egg; Cumberland sausages & free-range fried egg; Creamy scrambled eggs & baby spinach **v**; Vegan bacon & free-range fried egg; Plant-based sausages & free-range fried egg; double bacon roll; double egg roll **v**

BRI05

GLUTEN-FREE HOT ROLLS **GF**

£7.95

Choice of: Grilled back bacon & free-range fried egg; Creamy scrambled eggs & baby spinach **v**



BRI06

LARGE SEASONAL FRUIT SKEWER

£3.95

With strawberries, melon, pineapple, kiwi, blueberries, grapes.

BRI07

GRANOLA YOGURT v

£3.95

Natural Greek yogurt topped with granola and mixed berries.



BRI08

GLUTEN-FREE & VEGAN GRANOLA YOGURT

£4.45

Soy yogurt topped with GF granola and fresh fruit.



BRI09

INDIVIDUAL RAINBOW FRUIT SALAD POT

£3.95

Medley of strawberry, grapes, pineapple, melon, pear, blueberries.

BRI10

LARGE MUFFIN

£3.95

Choice of: Vegan double chocolate muffin; Blueberry muffin; Lemon-injected muffin.

BRI11

HOMEMADE COOKIE

£3.45

Choice of: Belgian triple chocolate chunk cookie; Belgian white chocolate chunk cookie.

BRI12

SEASONAL CUPCAKES SELECTION

£4.95

BRI13

LUXURY BISCUITS

(2 per packet) £1.35





WORKING LUNCH PLATTER

Elevate your corporate meeting with our exquisite Working Lunch Menu, thoughtfully prepared and presented on eco-friendly platters.

This menu is crafted to delight everyone while also catering to common dietary needs. If you have specific dietary requirements, feel free to select from our individual boxes or contact us for personalised assistance.

CLASSIC SANDWICH PLATTER

(4-6 people) £39.95

WL01

A timeless collection of freshly prepared sandwiches: Succulent roasted chicken with crisp salad, honey-roasted ham & mature Cheddar, traditional BLT, zesty tuna mayo & cucumber, creamy cheese savoury with jalapeño & tomato, and free-range egg mayo with watercress.

VEGETARIAN SANDWICH PLATTER

(4-6 people) £38.95

WL02

Delightful vegetarian sandwiches: Traditional French brie & cranberry, vibrant Mediterranean falafel salad with creamy hummus, British Ploughman's, fresh avocado salad with sun-dried tomato & spinach, creamy cheese savoury with jalapeño & tomato, and free-range egg mayo with watercress.

LUXURY SANDWICH PLATTER

(4-6 people) £44.95

WL03

Indulge in our premium selection: Scottish smoked salmon & cream cheese, roasted chicken & avocado, premium beef pastrami & Swiss cheese, roasted chicken & crispy bacon with tomato & rocket, traditional French brie & cranberry, and fresh mozzarella with avocado & homemade pesto.





WL04

SANDWICH & WRAP PLATTER

(5-7 people) £44.95

A generous platter offering a delicious mix. Wraps: Coronation chicken with crisp salad, premium beef pastrami & Swiss cheese, Mediterranean falafel salad with creamy hummus. Sandwiches: Roasted ham with crispy salad, Scottish smoked salmon & cream cheese, and British Ploughman's.

WL05

VEGETARIAN SANDWICH & WRAP PLATTER

(5-7 people) £43.95

Our vibrant vegetarian platter combines both. Wraps: Mediterranean falafel salad & creamy hummus, fresh mozzarella with avocado & green pesto, and homemade veggie chilli with avocado & rocket.

Sandwiches: Traditional French brie & cranberry, British Ploughman's, and free-range egg mayo with watercress.



WL06

WRAP PLATTER

(5-7 people) £46.95

An assorted platter of white and wholemeal wraps: Crispy sweet chilli chicken salad, tuna mayo with Mexican cheese & jalapeño, Coronation chicken with crisp salad, premium beef pastrami & Swiss cheese, Mediterranean falafel salad with creamy hummus, and homemade veggie chilli with avocado & rocket.

WL07

ITALIAN SANDWICH PLATTER

(5-7 people) £46.95

Experience Italy with our freshly baked Ciabatta & Focaccia platter: Parma ham & fresh mozzarella, chicken escalope with Cheddar, grilled chicken pesto with Cheddar, premium beef pastrami & Swiss cheese, and fresh mozzarella with homemade pesto & avocado.

BAGUETTE PLATTER

(4-6 people) £43.95

WL08

Artisan stone-baked and multi-seeded baguettes filled with: Roasted chicken pesto & crisp salad, Parma ham & fresh mozzarella, tuna mayo & cucumber, honey-roasted ham & mature Cheddar, and gourmet Cheddar with sun-dried tomato & rocket.



BAGEL PLATTER

(4-6 people) £44.95

WL09

Our authentic multi-seeded bagel selection features: Scottish smoked salmon & cream cheese, beef pastrami & Swiss cheese, roasted chicken & crispy bacon, fresh mozzarella with tomato & green pesto, roasted ham & mature Cheddar, and free-range egg with fresh spinach.

ROLL PLATTER

(5-7 people) £39.95

WL10

Generously filled large multi-seeded soft rolls with a delightful selection: Roasted chicken & crispy salad, classic BLT, roast ham & mature Cheddar, tuna mayo & crisp salad, creamy cheese savoury with jalapeño & tomato, and free-range egg mayo & spinach.



VEGAN MIX SELECTION

(3 people) £28.95

WL11

A vibrant vegan bread selection including: Mediterranean falafel salad with creamy hummus, vegan cheese & avocado salad, and creamy vegan cheese savoury with jalapeño & tomato.

GLUTEN FREE MIX SELECTION

(3 people) £31.95

WL12

Our delicious gluten-free bread selection offers: Roasted chicken & crisp salad, Scottish smoked salmon & cream cheese, and roast ham & mature Cheddar.

GLUTEN FREE VEGAN SELECTION

(4-6 people) £29.95

WL13

A dedicated gluten-free vegan bread selection featuring: Mediterranean falafel salad with creamy hummus, vegan cheese & avocado salad, and creamy vegan cheese savoury with jalapeño & tomato.



DAIRY FREE SELECTION

(5-7 people) £29.95

WL14

Our thoughtful dairy-free bread selection includes: Roasted chicken with vegan mayo & crisp salad, Mediterranean falafel salad with creamy hummus, and roast ham & vegan cheese.



PESCATARIAN SELECTION

(3 people) £31.95

WL15

A delightful selection of : Scottish smoked salmon with cream cheese & avocado, tuna mayo & crisp salad, and Mediterranean falafel salad with creamy hummus.

HALAL SELECTION

(3 people) £29.95

WL16

Carefully prepared Halal options: Roasted chicken & crisp salad, Mediterranean falafel salad with hummus, and creamy cheese savoury with jalapeño & tomato.



NO NUT SELECTION

(3 people) £29.95

WL17

Carefully prepared nut-free selection features: Scottish smoked salmon with cream cheese & avocado, roasted chicken & crisp salad, and creamy cheese savoury with jalapeño & tomato.

BUSINESS LUNCH MENU (Min 10 People)

Elevate your corporate catering with our expertly curated lunch menus. Enjoy a delightful selection of freshly prepared sandwiches and wraps, paired with your choice of seasonal fruit platters, homemade cakes, or savoury finger foods, served with premium hand-cooked crisps.

Our gourmet offerings are updated daily to ensure peak freshness and variety. Simply inform us of your guest count and any dietary needs, and we'll handle the rest. We proudly offer 40% vegetarian options as standard, with customisation available upon advance request.

HOLBORN MENU

£11.45 Per Person

BL01

A delicious selection of freshly prepared sandwiches & wraps (5 pieces per person), served with a generous sharing platter of seasonal fresh fruit, and premium hand-cooked crisps.

BLOOMSBURY MENU

£11.45 Per Person

BL02

Freshly made sandwiches & wraps (5 pieces per person), accompanied by homemade cakes & traybake bites (2 pieces per person), and premium hand-cooked crisps.

WIMBLEDON MENU

£14.45 Per Person

BL03

An exquisite assortment of sandwiches & wraps (5 pieces per person), a sharing platter of seasonal fresh fruit, and homemade cakes & traybake bites (2 pieces per person).





BL04

SOHO MENU

£14.45 Per Person

Expertly crafted sandwiches & wraps (5 pieces per person), alongside a chef's selection of savoury finger foods (3 pieces per person), and a sharing platter of premium hand-cooked crisps.



BL05

OXFORD MENU

£16.95 Per Person

Our finest sandwiches & wraps (5 pieces per person), with a chef's selection of savoury finger foods (3 pieces per person), and your choice of a sharing seasonal fresh fruit platter OR delightful homemade cakes & traybake bites.



BL06

MAYFAIR MENU

£18.95 Per Person

Premium sandwiches & wraps (4 pieces per person), complemented by a chef's selection of savoury finger foods (3 pieces per person), a sharing seasonal fresh fruit platter, and homemade cakes & traybake bites (2 pieces per person).



BL07

PICCADILLY MENU

£19.95 Per Person

An elevated selection of sandwiches & wraps (4 pieces per person), a chef's choice of savoury finger foods (3 pieces per person), a sharing seasonal fresh fruit platter, homemade cakes & traybake bites (2 pieces per person), and premium hand-cooked crisps.

BL08

HAMPSTEAD MENU

£21.95 Per Person

Our ultimate offering: a refined assortment of sandwiches & wraps (4 pieces per person), a chef's selection of savoury finger foods (3 pieces per person), a sharing seasonal fresh fruit platter, homemade cakes & traybake bites (2 pieces per person), and a vibrant sharing platter of vegan and gluten-free Mediterranean meze.

ARTISAN SALADS

Our Artisan Salads are crafted daily for unparalleled freshness, perfect for any meeting or event. Individual portions serve one, while our generous large platters are ideal for 6 guests as a main course or 12 as a side. They beautifully complement sandwiches and finger foods. Serving spoons and tongs are available upon request.

SA01

CAESAR CHICKEN SALAD

Individual £12.95

Large £48.95

Succulent chargrilled British chicken, crisp cos lettuce, Parmesan, a free-range poached egg, and crunchy croutons, all tossed in our classic Caesar dressing.



SA02

ROASTED SALMON AVOCADO SALAD GF

Individual £13.95

Large £49.95

Flaky, moist grilled Scottish salmon atop a vibrant mix of spinach, mixed leaves, creamy avocado, sweet cherry tomatoes, and red onions, drizzled with our zesty homemade lemon vinaigrette.



SA03

MEDITERRANEAN FALAFEL SALAD GF VE

Individual £11.95

Large £47.95

Crispy chickpea and herb falafel, creamy hummus, stuffed vine leaves, roasted chickpeas, marinated olives, and a fresh mix of baby leaves and cos lettuce, cherry tomatoes, cucumber, red onion, and pomegranate, finished with a zesty vegan house dressing.



SA04

CHICKEN PESTO PASTA SALAD

Individual £12.95

Large £48.95

Tender chargrilled pesto chicken, 18-month aged Parmesan, and Italian pasta coated in rich homemade green pesto, with sun-blush tomatoes, roasted peppers, peppery rocket, marinated olives, garlic olive oil, and baby spinach.

SA05

ITALIAN VEGGIE PASTA SALAD V

Individual £11.95

Large £47.95

Grilled artichoke hearts, fresh mozzarella, and 18-month aged Parmesan crown Italian pesto pasta with roasted vegetables, capers, sun-blush tomatoes, marinated olives, red onion, garlic olive oil, and baby spinach.



SA06

VEGAN & GLUTEN-FREE PESTO PASTA SALAD GF VE

Individual £12.95

Large £48.95

A vibrant vegan and gluten-free delight featuring grilled artichoke hearts, vegan shredded cheese, and roasted vegetables on Italian pesto gluten-free pasta, with capers, sun-blush tomatoes, marinated olives, red onion, garlic olive oil, and baby spinach.

SA07

NAKED FAJITA CHICKEN BURRITO SALAD GF

Individual £12.95

Large £48.95

Spicy grilled fajita chicken, creamy avocado, black beans, brown rice, crisp cos lettuce, roasted bell peppers, sweetcorn, red onion, and fresh coriander, all brought together with our vibrant homemade Mexican dressing.

SA08

WOOLLEY'S SPECIAL SALAD OF THE DAY GF VE

Individual £11.95

Large £47.95

A daily changing symphony of over 14 freshly prepared vegetables like roasted broccoli, beetroot, Moroccan chickpeas, creamy hummus, and sweet potatoes, served with our signature vegan house dressing. (Ask for today's creation!)

SA08

WOOLLEY'S SPECIAL SALAD OF THE DAY GF VE

Individual £11.95

Large £47.95

A daily changing symphony of over 14 freshly prepared vegetables like roasted broccoli, beetroot, Moroccan chickpeas, creamy hummus, and sweet potatoes, served with our signature vegan house dressing. (Ask for today's creation!)

FINGER FOOD SELECTION

Exquisite finger foods for effortless enjoyment at any event, combining elegance and convenience.

Minimum 6 people, 6 pieces per person.

FF01

LONDON CHARM BITES £12.95 per person

Enjoy a delightful selection including crispy Golden Beer-Battered Cod Fish Bites, tender Chargrilled Chicken Skewers with roasted vegetables, crispy Chicken Goujons, vegetarian Quiche Bites, homemade Scotch Eggs, and succulent Premium Pork Sausage Rolls.

Dips: Sweet Chili for a touch of spice, and Smoky BBQ Sauce for irresistible flavour.



FF02

FLORENCE FEAST BITES

£12.95 per person

Savor crispy golden Porcini Mushroom Arancini, succulent Italian Meatballs, Roasted Vegetable Skewers, tender Squid Bites, smoky Grilled Artichokes, Rocket wrapped in silken Parma Ham, Mini Italian-Style Pizzas, and Pesto Caprese Skewers.

Dips: Rich, slow-simmered Pomodoro Sauce and fiery Spicy Chili Sauce.



FF03

SHANGHAI SELECTION BITES

£12.95 per person

Indulge in crispy Prawn Tempura, flavourful Prawn & Veg Gyoza, tender Teriyaki Chicken with roasted vegetable skewers, aromatic Five-Spice Chicken Wings, crispy Vegetable Spring Rolls, and savoury Tofu & Veg Gyoza.

Dips: Sweet Chili for a hint of sweetness and kick, and classic Soy Sauce for the perfect finishing touch.

FF04

DELHI DELIGHTS BITES

£12.95 per person

Delight in succulent Grilled Chicken Tikka Skewers, crispy Lamb and Chicken Samosas, tender Tandoori Chicken Wings, golden-brown Veg Samosas, spiced Onion Bhajis, and Vegan Tikka Skewers with roasted vegetables.

Dips: Creamy Raita Sauce and zesty Hot Sauce.

FF05

BEIRUT GOURMET BITES

£13.95 per person

Experience savoury Chicken Shawarma Bites, Succulent Lamb Shawarma Bites, Authentic Lebanese Falafel, Creamy Homemade Hummus, Delicious Stuffed Vine Leaves, and Crispy Halloumi Bites.

Dips: Garlic Sauce for a zesty kick and Chili Sauce for a touch of heat.



FF06

VEGGIE PLEASER BITES

£12.95 per person

Enjoy Pesto Caprese Skewers, Mini Italian-Style Pizzas, Vegetarian Quiche Bites, Vegan Tikka Skewers with Roasted Vegetables, golden-brown Veg Samosas, and Crispy Vegetable Spring Rolls.

Dips: Rich, slow-simmered Pomodoro Sauce and Fiery Spicy Chili Sauce.

FF07

VEGAN DELIGHTS BITES

£12.95 per person

Indulge in Vegan Tikka Skewers with Roasted Vegetables, Crispy Vegan Goujons, Savory Tofu & Veg Gyoza, Crispy Vegetable Spring Rolls, golden-brown Veg Samosas, and Authentic Lebanese Falafel with Creamy Homemade Hummus.

Dips: Sweet Chili for a hint of sweetness and Hot Sauce for a touch of heat.

FF08

NO GLUTEN ZONE BITES

£13.95 per person

Enjoy a mix of succulent Italian Meatballs, Roasted Vegetable Skewers, smoky Grilled Artichokes, Rocket wrapped in silken Parma Ham, Pesto Caprese Skewers, succulent Grilled Chicken Tikka Skewers, Vegan Tikka Skewers with roasted vegetables, and Authentic Lebanese Falafel with Creamy Homemade Hummus.

Dips: Rich, slow-simmered Pomodoro Sauce and fiery Spicy Chili Sauce.



DELIGHTFUL SHARING SNACK BOXES

Elevate your gathering with our all-new, exquisitely crafted snack boxes! Each box features 25 delectable pieces, thoughtfully prepared to cater to a variety of dietary preferences.

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SN01

GLASTONBURY FEAST BOX

(4-6 people) £49.95 per platter

A vibrant selection featuring golden-crisp chicken goujons, succulent crispy prawn tempura, classic homemade scotch eggs, succulent Premium Pork Sausage Rolls, and perfectly seasoned veg spring rolls.

Served with zesty sweet chilli and fiery hot dipping sauces.

SN02

NOTTING HILL VEGGIE GARDEN BOX

(4-6 people) £46.95 per platter

Mini Italian-Style Pizzas, Pesto Caprese Skewers, Mac & cheese bites, golden-brown Veg Samosas, and Crispy Vegetable Spring Rolls.

Accompanied by zesty sweet chilli and fiery hot dipping sauces.

SN03

EDINBURGH VEGAN SENSATION BOX

(4-6 people) £46.95 per platter

A plant-based paradise featuring aromatic Vegan Tikka Skewers with Roasted Vegetables, Savory tofu & veg gyoza, mini veg spring rolls, mini veg samosas, and Authentic Lebanese Falafel with Creamy Homemade Hummus.

Accompanied by zesty sweet chilli and fiery hot dipping sauces.



SN04

BOURNEMOUTH GLUTEN & DAIRY-FREE DELIGHTS BOX

(4-6 people) £44.95 per platter

A carefully curated selection including succulent Italian Meatballs with Roasted Vegetable Skewers, smoky Grilled Artichokes and Rocket wrapped in silken Parma Ham, succulent Grilled Chicken Tikka Skewers, Vegan Tikka Skewers with roasted vegetables, and Authentic Lebanese Falafel with Creamy Homemade Hummus.

Accompanied by zesty sweet chilli and fiery hot dipping sauces.



SN05

ZESTY NACHOS FIESTA PLATTER

(4-6 people) £29.95 per platter

A mountain of crispy Tex-Mex tortilla chips generously topped with fiery jalapeños. Served alongside fresh, chunky guacamole, cool sour cream, and a rich, vibrant salsa for the ultimate dipping experience.

SN06

GARDEN FRESH CRUDITÉS PLATTER

(6-10 people) £34.95 per platter

A refreshing assortment of crisp, colourful fresh vegetables including sweet carrots, crunchy celery, cool cucumber, vibrant bell peppers, tender broccoli, and juicy cherry tomatoes. Perfectly paired with a luxurious, creamy houmous dip.



SN07

ARTISAN CRISPS INDULGENCE PLATTER

(6-10 people) £26.95 per platter

Discover a delightful variety of artisanal, hand-baked crisps, each offering a unique crunch and flavour profile. Perfect for solo snacking or complementing your favourite dips.

SN08

GORUMET SAVOURY BAR SNACKS

(6-10 people) £39.95 per platter

A sophisticated mix of perfectly roasted nuts and succulent dried fruits for a truly satisfying snack.

SN09

MEDITERRANEAN OLIVE MEDLEY PLATTER

(6-10 people) £39.95 per platter

A generous bowl of plump, juicy Mediterranean olives, lovingly marinated with a blend of aromatic herbs and fragrant spices, offering a burst of flavour with every bite.

SN10

CREAMY MEDITERRANEAN HUMMUS PLATTER

(6-10 people) £29.95 per platter

Indulge in a generous serving of our silky-smooth vegan hummus, complemented by a selection of marinated Mediterranean olives and 20 warm, fluffy pita quarters for perfect dipping.

SPECIALITY PLATTER AND GRAZING TABLE

Indulge in our exquisitely curated Speciality Platter and Stunning Grazing Table, featuring an enticing selection of artisanal British and French cheeses, premium cured meats, and Mediterranean-inspired delicacies. This lavish spread is beautifully enhanced by savoury olives, vibrant dried fruits and nuts, exotic fresh fruit, crisp crackers, and rustic breads.

SP01

CHEESE BOARD PLATTER v

(Serves 10-15 People) £89.95

Delight in a selection of British and French cheeses, including Stilton blue, brie, goat's cheese, red Leicester, and cheddar. Accompanied by ricotta-stuffed baby peppers, savoury olives, an assortment of dried fruits and nuts, homemade chutney, and crispy crackers, garnished with exotic fresh fruit.



SP02

RUSTIC CHARCUTERIE & CHEESE BOARD

(Serves 10-15 People) £99.95

Savour premium charcuterie such as aged prosciutto, Milano salami, spicy chorizo, and cured beef brisket. This platter also features a selection of British and French cheeses, gherkins, olives, mustard mayonnaise, exotic fresh fruit, and is served with crispy crostini.



SP03

MEDITERRANEAN MEZZE PLATTER V

(Serves 10-15 People) £89.95

Enjoy a vibrant selection of crispy Lebanese falafel, creamy houmous, grilled artichokes, vine leaves stuffed with aromatic rice, grilled halloumi bites, ricotta-stuffed baby peppers, roasted mushrooms, savoury olives, and sundried tomatoes. This colourful dish is complemented by mixed baby leaves, heritage cherry tomatoes, cucumber, and zesty lemon wedges, drizzled with extra virgin olive oil, and served with toasted pita bread.



SP04

VEGAN MEZZE PLATTER VE

(Serves 10-15 People) £89.95

A delightful vegan option featuring crispy Lebanese falafel, sweet potato and chickpea falafel, creamy houmous, grilled artichokes, vine leaves stuffed with aromatic rice, a selection of vegan cheeses, roasted mushrooms, savoury olives, and sundried tomatoes. Served with mixed baby leaves, heritage cherry tomatoes, cucumber, zesty lemon wedges, drizzled with extra virgin olive oil, and accompanied by toasted pita bread.



GRAZING TABLES

Encourage your guests to mingle with our stylish grazing tables, beautifully adorned with specialty cheeses, charcuterie, dips, and baked delights. Starting at just six of our Speciality Platters, these tables provide the ideal backdrop for any event or gathering, combining abundance with visual appeal.

We offer bespoke grazing tables tailored to your dietary needs, served with complimentary artisan bread and crackers to complement each selection.

Presentation:

- Our professional team will manage all aspects, setting up a stunning display on eye-catching black slates.
- We can accommodate vegan, vegetarian, gluten-free, or halal guests—just let us know your requirements, and we will customise the table accordingly.

Serving Guidelines:

- A minimum order of six Speciality Platters is required to create a stylish grazing table.
- An additional £140 fee applies for our team to set the table at your office or chosen location.
- Plates and forks are not included but can be provided for a small additional charge as outlined in our Tableware and Glassware Hire section of the menu.

FRUIT PLATTERS

Impress your guests with our exquisite selection of exotic and seasonal fruit platters, artfully designed to bring a refreshing burst of flavour to your event.

FR01

SEASONAL FRESH FRUIT PLATTER

(Minimum 6) £4.25 Per Person

A sharing platter featuring an assortment of ripe, juicy whole and sliced fruits, including strawberries, blueberries, blackberries, pineapple, grapes, melons, pears, tangerines, apples, bananas, and more...



FR02

LARGE SEASONAL FRUIT SKEWER

(Minimum 6) £4.45 Per Person

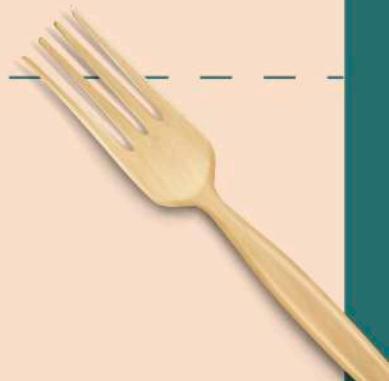
Delightful skewers adorned with strawberries, melon, pineapple, kiwi, blueberries and grapes.

FR03

INDIVIDUAL RAINBOW FRUIT SALAD POT

(Minimum 6) £4.25 Per Person

A vibrant medley of grapes, kiwi, pineapple, melon, pear, blueberries, and more...



SEASONAL WHOLE FRUIT BOWL SELECTION

(Minimum 1) £29.95

FR04

Perfectly serves 10-15 people with an assortment of whole, uncut fruits: Pink Lady apples, bananas, grapes, pears, sweet tangerines, kiwis, strawberries, and more...

SHARING EXOTIC FRESH FRUIT PLATTER

(Serves 10-15 People) £39.95 Per Platter

FR05

A generous sharing platter showcasing a delightful mix of ripe, juicy whole and sliced fruits: strawberries, blueberries, blackberries, pineapple, mango, grapes, melons, pears, tangerines, apples, bananas, and more...

BAKED TREATS & CAKES

An irresistible array of freshly baked delights and homemade cakes designed to satisfy your sweet cravings.

HOMEMADE CAKE PLATTER

(Minimum 6) £4.25 Per Person

TR01

Two slices of freshly crafted artisan cakes per person, featuring a seasonal selection such as banana, carrot, and chocolate fudge.



ASSORTED TRAY BAKE SELECTION

(Minimum 6) £4.45 Per Person

TR02

Two pieces per person from our rich selection: Classic Chocolate Brownie traybake, Raspberry Brownie traybake (GF), Banana & Caramel Traybake, and Honey & Bergamot Granola Flapjack.

WOOLLEY'S SWEET BAKERY COLLECTION

(Minimum 10) £4.95 Per Person

TR03

A daily assortment of indulgent treats including bite-sized cakes, lavish traybakes, mini fruit tartlets, and French macarons.



WOOLLEY'S SWEET BAKERY COLLECTION

(Minimum 10) £4.95 Per Person

TR03

A daily assortment of indulgent treats including bite-sized cakes, lavish traybakes, mini fruit tartlets, and French macarons.

VEGAN & GLUTEN-FREE SWEET BAKERY COLLECTION

(Minimum 1) £4.95 Per Person

TR04

A plant-based selection featuring: Killer Vegan Brownie traybake with gluten-free oats, dark Colombian chocolate, cocoa powder, cornflour, and ground almonds; Ramble Jack traybake with dates, walnuts, gluten-free oats, and dark Colombian chocolate; and a Peanut Butter Brownie traybake, a luscious vegan brownie enhanced with Pip & Nut peanut butter and studded with caramelised peanuts.



SEASONAL CUPCAKE SELECTION

TR05

(Minimum 6) £4.95 Per Person

A delightful assortment of seasonal-themed cupcakes.

VEGAN MUFFIN SELECTION

(Minimum 6) £4.45 Per Person

TR06

A scrumptious selection of muffins, including chocolate muffins with chunks of plain chocolate and a dark chocolate centre; mixed berry muffins with redcurrants, blackcurrants, and blueberries, filled with blueberry jam and topped with a vegan crumble; and lemon muffins with poppy seeds and a zesty lemon filling, finished with nibbed sugar.



ITALIAN CANNONCINI

TR07

(Minimum 6) £3.95 Per Person

Indulge in two mini-Sicilian pastries filled (Cannoncini) with a decadent blend of hazelnut chocolate, white chocolate, lemon, and almond, crafted with premium quality ingredients.

INDIVIDUAL MEAL BOX

Indulge in our exquisite individual box platters, designed to tantalise the taste buds. Each box features a freshly baked sandwich roll or a special salad box, accompanied by a refreshing Large Seasonal Fruit Skewer and a decadent brownie slice. We cater to a variety of dietary preferences, ensuring every guest enjoys a delightful meal.

SOLO VEGAN BOX

£13.95 Per Person

SOL01

A hearty multi-seeded roll filled with a classic Ploughman's lunch; complemented by a large seasonal fruit skewer and a Classic Chocolate Brownie traybake.

SOLO VEGGIE BOX

£13.95

SOL02

A delicious multi-seeded roll packed with Mediterranean falafel, houmous, and roasted vegetables; alongside a large seasonal fruit skewer and a Vegan Chocolate Brownie traybake.



SOLO GLUTEN-FREE HIGH PROTEIN, LOW CARB BOX

£14.95

SOL03

Enjoy a grilled chicken and avocado salad box; served with a large seasonal fruit skewer and carrot, cucumber and celery stick with houmous dip.



SOLO DAIRY-FREE, NO EGG BOX

£14.45

SOL04

A dairy-free multi-seeded roll filled with grilled chicken and crispy salad; includes a large seasonal fruit skewer and a Vegan Chocolate Brownie traybake.

SOLO GLUTEN-FREE & VEGAN BOX

£14.45

SOL05

Savour a Mediterranean falafel salad box; paired with a large seasonal fruit skewer and carrot, cucumber, and celery sticks with houmous dip.

SOL06

SOLO PESCATARIAN BOX

£14.95

A multi-seeded roll filled with Scottish smoked salmon, avocado, and cream cheese; accompanied by a large seasonal fruit skewer and a Classic Chocolate Brownie traybake.

SOL07

SOLO HALAL BOX

£14.45

A delicious multi-seeded roll featuring halal grilled chicken and crispy salad; served with a large seasonal fruit skewer and a Classic Chocolate Brownie traybake.

SOL08

SOLO NO NUT BOX

£14.45

A grilled chicken, avocado, and crispy salad wrap; paired with a large seasonal fruit skewer and homemade banana cake.

LUNCH PACK

Satisfy your cravings with our balanced meal packs, offering a choice of sandwich or salad, seasonal fruit pot, hand-cooked crisps, and a slice of homemade banana cake.

LP01

DELI DELIGHT LUNCH PACK

(Min 6 people) £12.95 per person

Choose one sandwich on fresh bread or a multi-seeded roll (choices include: Grilled Chicken Salad, Roast Ham & Cheddar Cheese, Tuna Mayo and cucumber, Classic Ploughman's (V), Egg Mayo and watercress (V), Med Falafel & Houmous (VE); gluten-free bread available). Includes a seasonal fruit pot, hand-cooked crisps, and a slice of homemade cake.



LP02

SALAD LOVERS' LUNCH PACK

(Min 6 people) £14.95 per person

A freshly prepared gluten-free salad box featuring crisp greens, spinach, sweet cherry tomatoes, cucumber, and olives, with your choice of toppings (Grilled Chicken or Mediterranean Falafel & Houmous). Complete with a seasonal fruit pot, hand-cooked crisps, and a slice of homemade cake.

SLOW COOKED STEW

(Minimum 10 servings)

Indulge in our luxurious slow-cooked stews, lovingly crafted for your special occasion. Each dish is paired with organic brown rice, promising an exquisite culinary experience that will leave you longing for more.

COCONUT CHICKEN STEW GF £13.95 per person

HFS01

British chicken breast, roasted courgette, bell pepper, tomato, shallot, jalapeño, in a rich coconut milk curry, infused with garlic, ginger, crushed chilli, fresh coriander, and our secret spices.

SPANISH CHICKEN CHORIZO STEW £13.95 per person

HFS02

Tender British chicken breast and chorizo, simmered with tomatoes, bell peppers, new potatoes, crushed chilli, and fragrant garlic, all seasoned to perfection.

HFS03

COQ AU VIN £13.95 per person

A classic French delight featuring British chicken thighs, pancetta, shallots, and herbs, gently braised in red wine and chicken stock, served with roasted mushrooms and carrots.



CHICKEN TERIYAKI STEW £13.95 per person

HFS04

Juicy British chicken thighs, complemented by carrots, bell peppers, and potatoes, all enveloped in a sweet and savoury teriyaki sauce.

HFS05

CHICKEN CHIPOTLE STEW GF £13.95 PER PERSON

Succulent British chicken breast with black beans, jalapeño, tomato, and bell pepper, enriched with crushed chilli and fresh parsley.

HFS06

PERSIAN SAFFRON CHICKEN STEW GF £14.95 per person

Aromatic skinless chicken thighs and breast, saffron, olive oil, shallot, and new potatoes, laced with pomegranate molasses and fresh herbs.

HFS07

BEEF CHILLI CON CARNE GF £13.95 per person

Hearty British minced beef, tomatoes, red kidney beans, and bell peppers, all harmonised with our unique blend of spices.

LAMB CURRY STEW GF £14.95 Per person**HFS08**

Tender British lamb, baby potatoes, and green beans in an aromatic curry sauce, featuring ginger and garlic.

VEGETARIAN MUSHROOM STROGANOFF V £12.95 per person**HFS09**

Savoury oyster and chestnut mushrooms in a creamy béchamel with leeks, celery, shallots, and fresh parsley.

VEGAN AUBERGINE & MUNG BEAN STEW VE GF £12.95 per person**HFS10**

Roasted aubergine, mung beans, courgette, and a medley of vegetables in fragrant curry sauce and coriander.

VEGAN GREEN THAI CURRY STEW VE GF £12.95 per person**HFS11**

A vibrant mix of carrots, bell peppers, and courgette in rich coconut milk, heightened with lemongrass and lime leaves.

VEGAN CHICKPEA SPINACH STEW VE GF £11.95 per person**HFS12**

A hearty blend of fresh spinach and chickpeas in a rich curry sauce, garnished with parsley.

VEGAN THREE LENTIL STEW VE GF £11.95 per person**HFS13**

A wholesome mix of green, red, and dark lentils simmered in a delightful curry sauce with garlic and fresh herbs.

**VEGAN INDIAN DHAL STEW VE GF** £12.95 per person**HFS14**

A rich curry of chickpeas, lentils, and golden root vegetable, infused with garlic, ginger, and spices.

VEGAN CHILLI NON-CARNE STEW VE GF £11.95 per person**HFS15**

A flavourful blend of organic minced soya, tomatoes, red kidney beans, and spices, delivering robust taste.

PASTA & LASAGNA MENU (Minimum 10 servings)

Bring joy to your guests with our expertly crafted pasta dishes, made from the finest ingredients for an unforgettable dining experience.

HFP01

CHICKEN PESTO PASTA £11.95 per person

British chicken breast tossed with Italian pasta, vibrant homemade pesto, sundried tomatoes, and rocket, all seasoned expertly.

HFP02

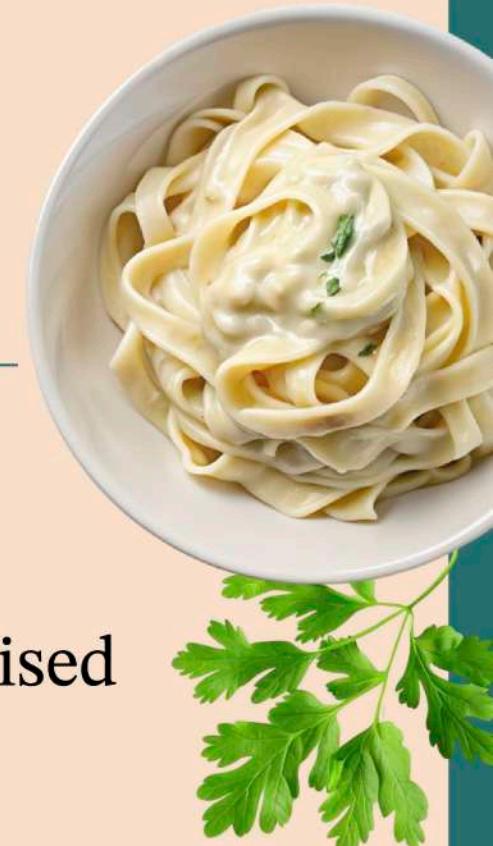
CARBONARA PASTA £11.95 per person

Smoked bacon and caramelised onions enveloped in a creamy blend of Parmesan, double cream, and garlic.

HFP03

SPAGHETTI BOLOGNESE PASTA £11.95 per person

Classic spaghetti topped with British minced beef in a rich slow cooked tomato sauce, with carrots and caramelised onions.



HFP04

BEEF LASAGNA £12.95 per person

Layers of British minced beef, carrots, and celery, enveloped in béchamel and rich tomato sauce, accompanied by garlic, caramelised onions, and Italian lasagna sheets, topped with Parmesan and mozzarella.

HFP05

VEGAN & GLUTEN-FREE PESTO PASTA **VE GF** £13.95 per person

Italian gluten-free pasta tossed in vibrant basil pesto, with sundried tomatoes, bell peppers, green beans, and peas, enriched with soya milk and vegan butter.

HFP06

VEGAN ARRABBIATA PASTA **VE** £10.95 per person

Italian pasta in a fiery Pomodoro sauce, featuring cherry tomatoes, red and crushed chilies, bell peppers, and fresh basil.

HFP07

CREAMY FUNGHI PASTA **V** £11.95 per person

A luscious mix of oyster and chestnut mushrooms, broccoli, and spinach, all enveloped in a creamy sauce with Grana Padano cheese and fresh parsley.

HFP08

GOLDEN- BAKED MAC & CHEESE V £10.95 per person

Pasta baked with a rich blend of Parmesan and mozzarella cheeses, béchamel sauce, and double cream for ultimate indulgence.

HFP09

VEGAN MEDITERRANEAN DELIGHT PASTA VE £11.95 per person

Penne pasta accompanied by asparagus, aubergine, courgette, green beans, and garden peas, all in a flavourful tomato sauce.

HFP10

RICOTTA SPINACH LASAGNA V £12.95 per person

A decadent layering of ricotta and mascarpone cheese, spinach, and tomatoes, enriched with béchamel and topped with Parmesan and mozzarella.

HFP11

VEGETARIAN LASAGNA V £11.95 per person

Italian lasagna sheets filled with onion, cherry tomatoes, soya corn, carrots, and a creamy white sauce, all topped with a generous layer of cheese.



CANAPÉS SELECTION

Delight in our exquisite range of canapés, where seasonal flavours harmonise with sophisticated presentation. Each bite-sized creation is a celebration of taste, crafted to elevate your gatherings and impress your guests. Our menu features a delightful mix of modern and traditional flavours, elegantly presented on refined platters or contemporary slate by our attentive staff for an additional charge. This option enhances the aesthetic appeal of your event, allowing you to focus on your guests.

Ordering Details: A minimum order of four trays per variety is required, with each tray containing 24 delectable canapés, accommodating approximately 4-8 people, depending on the nature and duration of your event. Please allow a minimum of 72 hours' notice for your order.



CA01

WHITEHALL WHISPERS £83.50 per set

- Garlic Shrimp and Squash Bite **GF**
- Smoked Salmon Blinis
- Grilled Saffron Chicken & Roasted Vegetable Skewer **GF**
- Asparagus and Chervil Wrapped in Bresaola **GF**
- Chilli Cone Carne Cup
- Prosciutto and Mozzarella Grissini



CA02

KNIGHTSBRIDGE NIBBLES £79.50 per set

- Grilled Lime and Chilli Salmon on Cucumber **GF**
- Prawn and Chorizo Stick **GF**
- Chicken Tikka Bites
- Grilled Artichoke and Parma Ham Parcel **GF**
- Prosciutto, Mozzarella, Tomato, and Rocket Bites **GF**
- Grilled Goat Cheese and Fig Crostini **V**

CA03

MAYFAIR MORSELS £81.50 per set

- Smoked Salmon & Cream Cheese Blinis **GF**
- Garlic Shrimp and Squash Bite
- Chilli Cone Carne Cup
- Bocconcini with Tomato and Pesto Skewer **V GF**
- Pear and Stilton Blue Cheese Bite **V GF**
- Vegan Tikka Kebab with Roasted Vegetable Skewer **VE GF**



CA04

VEGGIE ELEGANCE £79.50 per set

- Grilled Goat Cheese and Fig Crostini **V**
- Pear and Stilton Blue Cheese Bite **V GF**
- Bocconcini with Tomato and Pesto Skewer **V GF**
- Roasted Mushroom and Avocado Crostini **VE**
- Vegan Tikka Kebab with Roasted Vegetable Skewer **VE GF**
- Vegan Taco Cups **VE**

VIBRANT VEGAN MORSELS £79.50 per set

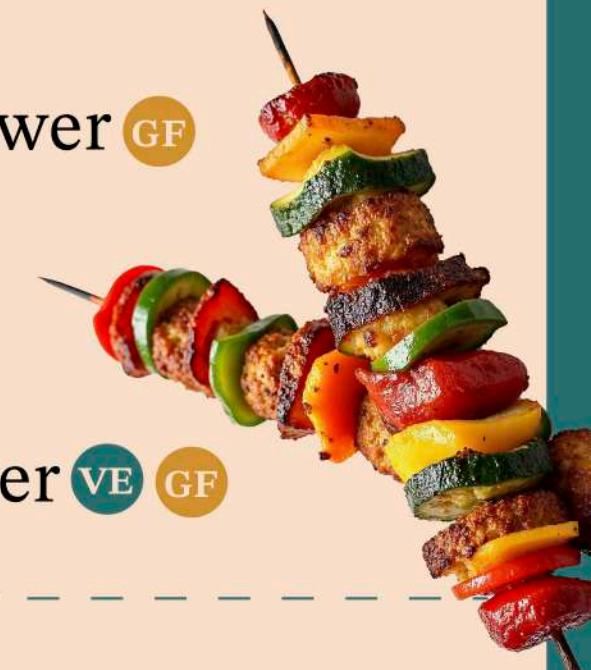
CA05

- Middle Eastern Falafel Bite **VE**
- Vegan Taco Cups **VE**
- Vegan Tikka Kebab with Roasted Vegetable Skewer **VE GF**
- Grilled Aubergine with Tahini, Mint, and Pomegranate Roll **VE GF**
- Grilled Tofu & Pineapple Skewer **VE GF**
- Roasted Mushroom and Avocado Crostini **VE**

GLUTEN-FREE GOURMET BITES £84.50 per set

CA06

- Garlic Shrimp and Squash Bite **GF**
- Grilled Saffron Chicken & Roasted Vegetable Skewer **GF**
- Asparagus and Chervil Wrapped in Bresaola **GF**
- Bocconcini with Tomato and Pesto Skewer **V GF**
- Pear and Stilton Blue Cheese Bite **V GF**
- Vegan Tikka Kebab with Roasted Vegetable Skewer **VE GF**



SWEET DIVINE DELICACIES £73.50 per set

CA07

- Mini Fruit Tartlets
- Pistachio Medjool Date **VE GF**
- Mini Chocolate Cups
- French Macaron Selection **GF**
- Raspberry Chocolate Brownie **GF**

INDIVIDUAL SNACK AND NIBBLES

NIB01 BURTS HAND-COOKED CRISPS (40g pack) £1.95

Choose from our delicious flavours: Lightly Sea Salted, Mature Cheddar & Onion, Sea Salt & Malt Vinegar, Spicy Sweet Chilli.

NIB02 PROPERCORN POPCORN (30g Pack) £1.95

Available in Sweet & Salty or Lightly Salted.

NIB03 CRUDITÉS POT **VE GF D** £3.90

NIB04 MIXED NUTS POT 170g **VE GF D** £4.50

NIB05 OLIVE MIX POT 170g **VE GF D** £3.90

HOT DRINKS

Delivered in thermos flasks with Semi-skimmed milk, eco-friendly disposable cups, a variety of sugars, sweeteners, and wooden stirrers. Minimum order of 10 servings.

HB01

GOLD BLEND FRESH COFFEE £2.95 per person

An insulated flask filled with aromatic, smooth coffee crafted from golden roasted Arabica beans, ready to pour.

HB02

ORGANIC DECAFFEINATED COFFEE

£2.95 per person

A flask of freshly brewed decaffeinated coffee delivered piping hot.

HB03

FLASK OF HOT WATER WITH SELECTION

OF PREMIUM TEAS £2.95 per person

Hot water in a flask paired with a choice of premium Fairtrade Birchall Teas, including English Breakfast, Earl Grey, Green Tea, Peppermint, Lemongrass and Ginger.

HB04

EXTRA MILK £2.75 per litre

Choose from a range of non-dairy alternatives, including Soya, Oat, Almond, and Coconut milk.

COLD DRINKS

DS01	Freshly Squeezed Orange Juice 330ml	£3.95
DS02	Still Water - Glass Bottle 330ml	£1.95
DS03	Still Mineral Water – Large Glass Bottle 750ml	£3.75
DS04	Sparkling Mineral Water – Large Glass Bottle 750ml	£3.95
DS05	Sparkling Water - Glass Bottle 330ml	£1.95
DS06	San Pellegrino Lemonade/Orange (Canned)	£2.25
DS07	Orange Juice - Carton (1 litre)	£3.95
DS08	Apple Juice - Carton (1 litre)	£3.95
DS09	Cranberry Juice - Carton (1 litre)	£3.95
DS10	Freshly Squeezed Orange Juice (1 litre)	£7.50
DS11	Canned Drink Selection (Coke, Diet Coke, Orange Fanta, Sprite)	£1.95

WINE LIST AND ALCOHOLIC SELECTION

An exquisite selection of wines, sparkling wines, champagne, and beer.

RED WINE (Minimum 6 bottles)

RDW1	San Andres Cabernet Sauvignon 75cl, Chile	£16.50
RDW2	Bonterra Cabernet Sauvignon, Organic, 75cl, California	£19.50
RDW3	La Pintora Chile Merlot 75cl, Chile	£15.50
RDW4	Oyster Bay Hawkes Bay Merlot 75cl, New Zealand	£21.50
RDW5	Undivided Pinot Noir, 75cl, France	£22.50

WHITE WINE (Minimum 6 bottles)

WHW01	Jack Rabbit Chardonnay 75cl, South Africa	£17.50
WHW02	Bonterra Chardonnay, Organic, 75cl, California	£22.50
WHW03	San Andres Sauvignon Blanc 75cl, Chile	£16.50
WHE04	Marcel Hubert Sauvignon Blanc 75cl, France	£19.50
WHW05	Canaletto Pinot Grigio 75cl, Italy	£17.50

ROSÉ (Minimum 6 bottles)

ROW01	Calvet Rosé 75cl, France	£17.50
	A vibrant pink with alluring floral notes and a refreshing finish, perfect for sunny days.	
ROW02	Marcel Hubert Rosé Wine 75cl, France	£16.50
	delightful blend showcasing delicate red fruits, making it a charming companion for any gathering.	

SPARKLING WINE (Minimum 6 bottles)

SPW01	Previata Sparkling Brut 75cl, Italy	£18.50
A crisp and lively sparkling wine with brilliant bubbles, ideal for celebrations.		
SPW02	Prosecco Vino Spumante 75cl, Italy	£22.50
Light and fruity, this Prosecco offers delightful hints of apple and pear, perfect for toasting.		
SPW03	Nyetimber Classic Cuvee 75cl, England	£39.00
An exceptional English sparkling wine with a complex profile of citrus and biscuit, truly refined.		
SPW04	Mirabeau L'atelier La Folie Sparkling Rosé 75cl, France	£29.50
A stunning rosé with delicate bubbles, showcasing red berry notes and a refreshing zest.		
SPW05	Cava Vintage Brut	£21.00
A sophisticated Spanish sparkler with rich flavours of citrus and minerality, perfect for any occasion.		

CHAMPAGNE

CHP01	Paul Langier Brut 75cl, France	£48.00
A classic Champagne with a balance of rich fruit and a refreshing finish, ideal for indulgent moments.		
CHP02	Perrier-Jouët Grand Brut NV 75cl, France	£65.00
Renowned for its elegance and complexity, this Champagne is a celebration in a glass.		
CHP03	Moët & Chandon Nectar Impérial Demi-Sec 75cl, France	£69.00
A luscious, sweet Champagne, with notes of stone fruits and honey, perfect for dessert pairings.		

BEER (Minimum 12 bottles)

BER01	Peroni Beer (330ml) – Italy	£4.80 per bottle
A crisp Italian lager with a refreshing taste, perfect for social occasions.		
BER02	Budweiser (330ml) – USA	£4.80 per bottle
Classic, smooth, and well-balanced, this American lager is a beloved favourite.		
BER03	Corona (330ml) – Mexico	£4.80 per bottle
Light and refreshing with a hint of lime, perfect for enjoying in the sun.		
BER04	Asahi (330ml) – Japan	£4.80 per bottle
A clean, crisp lager with a refreshing finish, excellent for pairing with Asian cuisine.		
BER05	Kopparberg Premium Cider (Pear, 500ml) – Sweden	£5.90 per bottle
Refreshingly fruity with a luscious pear flavour, a true delight for cider lovers.		
BER06	Hobgoblin IPA (500ml) – England	£5.90
A rich, full-bodied IPA with deep malt flavours and hoppy aromas, a true classic.		
BER07	Hobgoblin IPA Ale Beer (500ml) – England	£5.90
A robust ale with a perfect balance of sweetness and bitterness, ideal for hearty dishes.		
BER08	Corona Cero Alcohol-Free Beer (330ml)	£3.90
Enjoy the refreshing taste of Corona, without the alcohol, perfect for any occasion.		

Tableware and Glassware Hire

Enhance your event with our stylish tableware and glassware, including delivery, collection, and cleaning. Items will be delivered prior to your event and collected the next day from the same location.

TRADITIONAL GLASSWARE AND CROCKERY (Min 24 per item)

HIR01	Tea/Coffee Cups, Saucers, and Teaspoon Set	£1.40 each
HIR02	Wine Glasses	£1.10 each
HIR03	Champagne Flutes	£1.20 each
HIR04	Highball Glasses	£1.10 each
HIR05	China Dinner Plates	£1.20 each
HIR06	Side Plates	£0.85 each
HIR07	Stainless Steel Forks, Knives, and Spoons	£0.30 each
HIR08	Serving Cutlery (Tongs, Serving Spoons, Ladles)	£1.50 each
HIR09	Sophisticated Serving Dishes	£3.50

ECO-FRIENDLY DISPOSABLE TABLEWARE

DIS01	Biodegradable Plates	£0.15 each
DIS02	Wooden Cutlery (Forks, Knives, and Spoons)	£0.10 each
DIS03	Eco-Friendly Clear Cups	£0.15 each
DIS04	Sustainable Straw Options	£0.10 each
DIS05	Recyclable Napkins	Free

IMPORTANT ORDERING INFORMATION

Office Delivery Service:

1. Select your desired items by code and quantity from the menu.
2. Email your order to CATERING@WOOLLEYS.CO.UK
3. Please inform us of any dietary requirements.
4. Expect order acknowledgment within 4 hours.
5. Kindly place your order at least 48 hours in advance.
6. Minor amendments can be made until 2 PM the day before delivery.
7. For assistance, contact us at 02074053028 (available Monday to Friday 9 AM - 4 PM).

Bespoke Event Catering:

For tailored requests or personalized quotes for larger events, please reach out to our events team at 02074053028 or email info@woolleys.co.uk.

Delivery:

- We offer a 60-minute delivery time slot.
- Our refrigerated vehicles ensure optimal temperature for your food.
- Enjoy free delivery for postcodes WC1 and EC1.
- Delivery charges may apply for other areas; please contact us for further details.

Collections:

- Plates, platters, and other items should be collected the next working day.

Pricing Notice:

All prices quoted are excluding VAT.

⚠️ Allergen Notice: All 14 allergens are handled in our kitchen. While we take every reasonable precaution to prevent cross-contamination, we cannot guarantee that any product is entirely allergen-free. Please notify us of any dietary requirements or allergies when placing your order. Our team is delighted to assist you in finding suitable options.

