

FITCH GROUP HOSPITALITY MENU



HOUSTON & HAWKES

FitchGroup



BOOKING GUIDELINES

CONTACT DETAILS

Rodica Roman - Manager

BOOKING PROCESS

For any hospitality orders please email, fitch@houstonandhawkes.com. Please provide us with numbers for the booking, menu choices, and dietary requirements.

SAMPLE MENUS

Please note that all the menus in this brochure are sample menus. Please contact the team to discuss your specific requirements.

BESPOKE MENUS

We also offer bespoke menus for all occasions, please book in with the team to discuss food, beverages and events styles. Please provide at least 3 weeks' notice for events over 20 people.

BREAKFAST

Booked with 48 working hours' notice

DRINKS

Freshly squeezed orange and apple juice

£3.40 per person

PASTRIES

A selection of mini artisan Danish pastries

£3.50 per person

BREAKFAST

Mini smoked salmon bagel with cream cheese, lemon and chives

Smoked bacon, sundried tomato and spinach frittata with chilli sauce

Mini croissant with mature cheddar, plum tomato and watercress

Greek yoghurt with cherry and blueberry granola, seasonal fruit and vanilla compote

£17.00 per person (based on 4 per person). Minimum order of 6 people



SANDWICH LUNCH

Booked for a minimum of 4 people with 48 working hours' notice

CLASSIC SANDWICH LUNCH

Free range pesto chicken mayonnaise and wild rocket on white bread

Honey roast ham, baby spinach and English mustard mayonnaise on wholemeal bread

Poached Scottish salmon, cucumber, lemon and dill cream cheese on wholemeal bread

Red Leicester with chilli, spring onion, celery and mayonnaise on wholemeal bread (V)

Cucumber, baby spinach and vegan dill cream cheese on white bread (VE)

Includes whole fruit and crisps

£13.95 per person

PREMIUM SANDWICH LUNCH

Coronation free range chicken, cos lettuce, mango and nigella seed chutney in a turmeric wrap

Foreman's cured beetroot salmon, horseradish cream, cucumber and baby spinach on wholemeal granary

Pastrami, dill pickle, sauerkraut, Emmental, baby spinach and wholegrain mustard mayonnaise in a multi-seed bagel

Free range Burford Brown egg mayonnaise in a wholemeal roll (V)

Spinach falafel, sundried tomato, pickled red onion, rocket and red pepper humous in a beetroot wrap (VE)

Includes fruit platter and crisps

£18.50 per person



COLD BUFFET 1

Booked for a minimum of 8 people with 72 working hours' notice

£34.95 per person

DIPS & PITTA

Roasted beetroot houmous, classic tzatziki, smoked aubergine baba ghanoush and chickpea houmous with za'atar crispy chickpeas (VE, GF)

Marinated olives with preserved lemon, chilli and rosemary

SALADS

Greek salad of tomatoes, cucumber, olives, peppers and vegan feta (VE, GF)

Halloumi, watermelon and fresh mint with dukkah toasted seeds (V)

PROTEINS

Selection of spinach, sweet potato and beetroot falafels (VE, GF)

Grilled harissa free range chicken breast with Ezme salsa and pickled Guindilla chilli peppers

Hot and cold smoked salmon with fresh lemon, caper berries and taramosalata (GF)

SWEET TREAT

Orange, almond and apricot slice (VE)

Fresh seasonal fruit platter (VE, GF)

COLD BUFFET 2

Booked for a minimum of 8 people with 72 working hours' notice

£33.50 per person

BREAD & OIL

Rosemary and sea salt focaccia, olive ciabatta and Sicilian music bread

Olive oil, balsamic and herb butter

Selection of grilled artichokes, peppers and courgettes (VE, GF)

Balsamic pickled onions (VE, GF)

Marinated olives with rosemary & lemon

SALADS

Panzanella salad with roasted fennel, courgettes and sun-blushed tomato (VE)

PROTEINS

Cured meat selection of salami, Parma ham, coppa and cooked ham with caper berries and pickles

Grilled pesto free range roast chicken breast with olive tapenade (GF)

Charred Mediterranean vegetables with vegan pesto (VE, GF)

SWEET TREAT

Mini hazelnut-filled doughnuts

Fresh seasonal fruit platter (VE, GF)

FINGER FOOD

Booked for a minimum of 15 people with 72 working hours' notice

£24.50 per person

MEAT

Smoked cheddar and spring onion sausage roll with chilli jam
Middle Eastern lamb kofta with za'atar-spiced labneh and Ezme salsa

FISH

Smoked salmon blini with dill and lemon cream cheese and keta caviar
Satay prawn skewer with miso Kewpie mayonnaise and sweet pickled chilli
Thai chilli crab cake with mango salsa and coriander

VEGAN / VEGETARIAN

Cauliflower bhaji with mango chutney (VE)
Spiced sweetcorn fritters with pico de gallo salsa (VE)
Leek, cheddar and thyme quiche with pickled fennel (V)



CANAPES

Booked for a minimum of 15 people with 72 working hours' notice

6 canapes per person £27.00

8 canapes per person £33.00

Sample menu

MEAT

Chicken liver pâté with red onion marmalade on croûte

Cumberland pork, onion and sage sausage rolls with mustard mayonnaise

Cantaloupe melon with Serrano ham and cracked black pepper

FISH

Mini brioche crayfish roll with Marie Rose sauce and pickled celery

Salmon and dill cream cheese with keta caviar in a tomato cone

Smoked mackerel and horseradish pâté with pickled cucumber and dill on a sourdough cracker

VEGAN / VEGETARIAN

Whipped vegan cream, sundried tomato and black olive in a basil cone (VE)

Goat's cheese and chive bonbon with salsa verde (V)

Korean tofu and sweetcorn fritter with gochujang glaze and pickled radish (VE)



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