

twistfm

Working in Partnership with London's finest Caterers!

'There is no love sincerer than the love of food'

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About Our Caterers

Our caterers have been established since 1974 and they are one of the longest standing business caterers in London. They are a caterer with heritage, tradition and flair who specialise in all types of office, institutional, government and event catering. Their knowledge and experience means that they can be trusted by us to deliver the finest quality of food, beautifully prepared and presented each and every time.

Our caterers are dedicated to providing catering for all types of meetings and events and have established relationships and 'know how' at all levels within the organisations they support. At their most recent food hygiene inspection, they received (again) the highest award of 5 stars by the Food Standards Agency and Environmental Health.

Independence and Integrity

Twist have chosen to partner with an independent caterer who is able to respond quickly to changing requirements. We have ensured that our caterers will always put the interests of our clients at the heart of their catering business. Their ambition is simple – they want to be the best at what they do!

This menu has been planned in consultation with our caterer, Twist and our clients. Our commitment to you is that we will always endeavour to meet individual tastes so do let us know if there is something that you would like us to prepare and keep our teams of expert caterers as busy as possible!



Breakfast

Minimum Order for 6 people

The Healthy Breakfast Selection | £5.95 per person

Greek Yoghurt Pot with Seasonal Berries & Granola (1)

Eat Natural Bar (1)

Tropical Fresh Fruit Skewers (1)

Breakfast Selection 1 | £6.95 per person

Open mini bagel with cream cheese and smoked salmon (1)

Freshly baked mini croissants with strawberry conserve and butter

(1) Mini Danish pastries (1)

Fresh fruit skewers (1)

Breakfast Selection 2 | £7.95 per person

Freshly baked mini croissants with strawberry conserve and butter (1)

Mini Viennoiserie Pastries (1)

Greek Yoghurt Pot with Seasonal Berries & Granola (1)

Seasonal Fresh Fruit Platter

Breakfast Selection 3 | £8.95 per person

Open Mini Bagel Selection (1)

Mini Viennoiserie Pastries (1)

Mini Danish Selection (1)

Seasonal Fresh Fruit Platter



Breakfast

Minimum Order for 6 people

Seasonal Fair-trade Fruit Platter | £4.50 per person

Our fresh & seasonal fruit platter is made with a duo of melon, juicy pineapples, the brightest oranges of the season, seedless grapes with freshly sliced mangoes and of course, fresh strawberries!

Hand Crafted Fresh Fruit Skewers | £1.95 per person

One of our signature healthier options - a vibrant and fresh accompaniment to any of our menus.

French Pastry Selection | £2.25 per person

In this selection there is a plain croissan, pan au chocolat, pan au raisin, maple and pecan, chocolate twist and a vanilla custard danish.

Mini Viennoiserie Selection | £2.95 per person

This selection consists of various little apple & sultana strudels, mini vanilla whirls and other superb other filled pastries with fruit fillings.

Mini Danish Pastries | £2.95 per person

Freshly baked to order on the morning of your meeting and consisting of Mini Raspberry & Vanilla crème, Apple Strudel, Mini Vanilla Whirl filled with vanilla crème, Mini Cherry Lattice.

Freshly Baked Mini Croissants with Strawberry Conserve | £2.85 per person

Freshly baked mini croissants served with strawberry conserve & butter portions.

Selection of mini filled muffins | £2.45 per person

A selection of 2 choices of mini filled muffins - Lemon filled and Blueberry mini muffins.



Breakfast

Minimum Order for 6 people

Mini Open Bagels | £4.95 per person

Freshly baked mini bagels consisting of 4 varieties : Scottish Smoked Salmon finished with light lemon mayonnaise and dill, Smoked cheddar finished with a cherry tomato and a smidgen of plum chutney, hand carved traditional ham finished with asparagus spears and a light dijon mustard and slow roasted tomatoes with fresh basil and a sprinkling of sliced black olives.

Freshly Filled Croissant Selection | £3.25 per person

Beautifully filled croissants with a variety of fillings from egg mayo with streaky smoked bacon, plain smoked salmon with a little cream cheese, freshly sliced ham and our own mixed plain egg mayo. We hand cut each croissant and present them on our porcelain platters for you to enjoy.

Granola Pot Selection | £2.35 per person

Seasonal Berries With Low Fat Yoghurt & Granola

Organic Honey With Low Fat Yoghurt & Granola

Fresh Strawberries With Low Fat Yoghurt & Granola

Fair-trade Banana, Honey With Low Fat Yoghurt & Granola

Hot Breakfast Selection | £4.95 per person

Minimum Order for 25 people

Lincolnshire Sausages in a soft roll

Smoked Back Bacon in a soft roll

Selection of Ketchup / Brown Sauce



Mid Morning Break

Minimum Order for 24 people

Fair Trade Ground Filter Coffee | £2.25 per person

All our coffee is fair trade – it's great coffee and highly recommended as part of your meeting.

Decaffeinated - Freshly Ground Coffee | £2.25 per person

If you're hosting a meeting, remember some people prefer decaf coffee. Our coffee is both ethical and fair trade and freshly ground to your order.

Ethical Tea | £2.25 per person

We have a wide selection of ethical Tea. Our standard delivery is English Breakfast tea but please advise us if you require a wider selection such as Peppermint, Earl Grey or Green Tea.

Minimum Order for 6 people

Sweet Bites

- | | |
|-----------------------------------|---------------------|
| • Platter of sweet large muffins | at £2.95 per person |
| • Platter of cookies | at £1.45 per person |
| • Platter of biscuits | at £0.90 per person |
| • Platter of cakes | at £3.95 per person |
| • Platter of mini filled muffins | at £2.45 per person |
| • Platter of cake bars | at £2.35 per person |
| • Platter of mini Danish pastries | at £2.85 per person |
| • Platter of mini sweet bites | at £2.85 per person |



Working Lunch Menus

Minimum Order for 6 people

The Topaz | £8.95 per person

Vegetarian options are included

A selection of sandwiches and wraps made from white bread, wholemeal brown bread and tortilla wraps, all generously filled with our weekly selection of meat, fish and vegetarian options.

All served with a side order of potato crisps.

To complete your lunch we include one of our freshly prepared fruit skewers created from six different seasonal fruits.



The Emerald | £9.95 per person

Vegetarian options are included

A selection of sandwiches made from white bread, wholemeal brown bread, granary bread and half a wrap, all generously filled with our weekly selection of meat, fish and vegetarian fillings.

All served with a side order of potato crisps.

To complete your lunch we include one of our freshly prepared fruit skewers created from six different seasonal fruits accompanied by a selection from our mini premiere cake range.



Working Lunch Menus

Minimum Order for 6 people

The Sapphire | £11.95 per person

Vegetarian options are included

A selection of our speciality Tortilla wraps combined with our brown and white baguettes all generously filled with our weekly selection of meat, fish and vegetarian fillings.

Accompanied with 3 varieties of our chefs daily seasonal savouries selection.

To complete your lunch we conclude with one of our homemade cake selections together with the freshest fruit cut carefully on a bamboo skewer.



The Ruby | £12.95 per person

Vegetarian options are included

A selection of our baguettes combined with half a round of sandwiches all generously filled with our weekly selection of meat, fish and vegetarian fillings.

Accompanied with 3 varieties of our daily seasonal savouries selection.

To complete your lunch we conclude with 1 of our seasonal fruit skewers hand crafted and filled with colour and vibrant flavours – comes with a small bowl of velvety Belgian chocolate for you to dip and a selection of our mini sweet tartlettes.



Working Lunch Menus

Minimum Order for 6 people

The Pearl | £13.95 per person

Vegetarian options. are included

A selection from our premiere range of finger cut sandwiches – all made on the day of your order and beautifully designed to create an amazing display of artisan and culinary excellence.

Accompanied with selection of 3 of our daily changing savouries.

To complete your lunch we conclude with our very own home-made chocolate brownie triangles. Delicately accompanied with a strawberry marshmallow canapé dipped in Belgian chocolate!



The Diamond | £14.95 per person

Vegetarian options are included

A selection from our premiere range of speciality breads all baked on the day of your order and beautifully displayed.

Accompanied with a selection of 4 of our daily changing savouries from our seasonal selection. As part of this menu you will receive a platter of sushi, this is the lunch to impress!

We have a fresh & seasonal fair-trade fruit platter with melon, juicy pineapples, the brightest oranges of the season, seedless grapes with freshly sliced mangoes.

To complete your lunch try one of our very own individual desserts such as our individual cheesecake shots finished with a delicate fruit coulis - sumptuous till the end!



Sandwich Selection

1.5 rounds per person - this will be a chef's choice of fillings.

The Great British Classic Sandwich Platter | £4.85 per person

Freshly made to order!

The Seasonal Baguette Platter | £4.95 per person

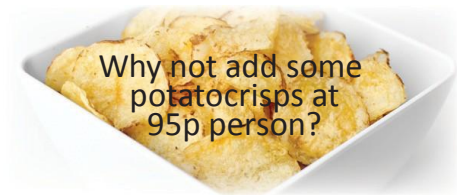
Baked on the day of your order

Speciality Wraps Platter | £4.95 per person

The specialty wraps platter is made using the finest fresh tortilla wraps consisting of plain white wraps, spinach wraps and sun-dried tomato wraps.

The Combination Platter | £4.95 per person

Half the platter is made up of our fantastic sandwich range and the other half are wraps, this will be a chef's choice of fillings.



Special Dietary Requirements

The Healthy Option | £4.85 per person (1.5 rounds per person)

This selection is made up entirely of our fantastic range of fillings BUT with no spreads, no butter, light mayonnaise only using only the finest wholemeal brown bread. It will be our chef's choice of fillings.

The Vegan Salad | £8.95 per person

A mixed leaf salad with grated carrots, coriander, freshly chopped tomatoes, cucumbers and a sprinkling of black olives. (daily changing salads)

Wheat Free / Gluten Free Individual Platters | £9.95 per person

Individually prepared sandwiches made from gluten free bread or salads. A gluten free dessert such as a Chocolate Brownie or Caramel Shortbread will be included together with a fresh fruit skewer.

Individual Salad Selection

Individual micro salad bowls | £4.95 per person

Minimum Order for 8 people

Fresh Greek Salad with Feta Cheese and a black olive
Baby Cherry Tomato & Red Onion Salad with mixed leaves
Penne Pasta with tarragon, virgin olive oil and cherry tomatoes
Moroccan Cous Cous with mixed peppers

Individual salad bowls for Lunch | £8.95 per person

Grande Chicken Caesar Salad
Mozzarella, Pasta & Tomato Salad
Fresh Greek Salad
Chicken & Mozzarella Salad
Salad Nicoise
Tuna & Egg Salad
Oak Smoked Salmon Salad with Prawns
Cajun Chicken Salad
Tandoori Salmon Salad
Seared Tuna Salad
Malaysian Chicken Salad
Roasted Vegetable Salad
Three Bean Salad
The Vegan Salad Bowl



Finger food

Minimum Order for 8 people

Aromatic Crispy Duck Pancakes	£3.95 Per Person
Chicken Goujons With Tomato Ketchup Dip	£1.95 Per Person
Chicken Tikka Brochettes With Chopped Coriander	£1.95 Per Person
Crostini Of Goats Cheese With Red Onion Marmalade	£1.95 Per Person
Falafel With Yoghurt Mint Dip	£1.95 Per Person
Grilled Vegetarian Skewers With Oriental Marinade	£1.95 Per Person
Lemon Sole Goujons With Cracked Black Pepper	£1.95 Per Person
Malaysian Chicken Skewer	£1.95 Per Person
Mini Canapé Pizzas	£1.95 Per Person
Mini Crab Cakes With Sweet Chilli	£2.35 Per Person
Mini Indian Savoury Vegetarian Selection	£3.95 Per Person
Mini Thai Style Savouries	£3.95 Per Person
Mozarella With Sun Blush Tomato On Crostin	£2.35 Per Person
Onion Bhajis With Mint Raitha	£1.95 Per Person
Organic Pork Chipolatas	£1.95 Per Person
Pigs In Blankets With Light Mustard Dip	£1.95 Per Person
Roasted Salmon Brochettes	£1.95 Per Person
Roasted Vegetarian Tartlettes With Dolcelatte Cheese	£1.95 Per Person
Smoked Salmon Blini	£2.35 Per Person
Tempura King Prawns With Plum Sauce	£2.95 Per Person
Vegetarian Quiche	£1.95 Per Person
Vegetarian Samosas	£1.95 Per Person
Vegetarian Spring Rolls	£1.95 Per Person



Hot Soup

Minimum Order for 8 people

We prepare classic recipes that we think you couldn't live without - our chefs have perfected the recipes over time so we can deliver direct to your office.

The soup will be delivered in a special thermoflask so it retains its temperature. All you have to do is simply open the lid, pour serve and eat.

We'll send you some bread rolls and butter with your soup (as well as some insulated cups to serve the soup if you want!)

Leek & Potato Soup With Fresh Bread Rolls	£3.95 Per Person
Carrot & Coriander Soup With Fresh Bread Rolls	£3.95 Per Person
Tomato & Fresh Basil Soup With Bread Rolls	£3.95 Per Person
Wild Mushroom Soup With Fresh Bread Rolls	£3.95 Per Person
Minestrone Soup With Fresh Bread Rolls	£3.95 Per Person

Nachos, Crisps and Pringles Selection

Minimum Order for 8 people

£2.25 Per Person

A Selection of Nachos, Crisps and Pringles all served with guacamole and spicy salsa. It's a really colourful display of nibbly things and with an authentic guacamole and salsa - we like to mix the hot with the smooth! It's the simple and popular menu selections that are always a success and we think this fits very well into that category! Crunch munch & dip all night long.



Platters For Sharing

Minimum Order for 8 people

Crudities | £2.75 per person | *Vegetarian*

Carrot batons, mixed green, red & yellow peppers, celery sticks and baby asparagus with a selection of humous, sour cream with chives and salsa.

Classic Cheeseboard | £4.50 per person

A selection of 4 types of cheese with chutneys, crackers, mixed nuts and grapes.

Continental Charcuterie Platter | £5.95 per person

Slices of Parma ham, salami Milano, chorizo, smoked ham, gherkins & wood roasted piquillo peppers & balsamic oil

Served with a selection of artisan rolls & butter

Premiere Seafood Platter | £7.95 per person

This is a wonderful fresh display of only the finest fresh fish that we can get hold of on the morning of your delivery. You'll always have the finest Scottish Smoked Salmon, Gravalax and Large peeled

King Prawns served with a variety of sauces and dips.

Served with a selection of artisan rolls & butter

Fine Sliced British Meat Selection | £6.95 per person

Sliced British gammon ham with English mustard

Free Range Sliced Turkey with homemade cranberry sauce

Roast topside of prime beef with horseradish

Sliced chargrilled breast of assured farmed chicken

Served with a selection of artisan rolls & butter

A Selection Of Nibbles & Olives | £2.95 per person

Ideal for pre-dinner drinks or pre-canape/reception nibbles. Our selection consists of the following varieties, Salted Peanuts, Dry Roasted Peanuts, Cashew Nuts, Marinated Black Olives, Marinated Green Olives and Kettle Crisps.



Why not add our own gooey chocolate fudge brownies at £1.95 per person?

Cold Bowl Food

Minimum Order for 8 people

£5.95 per bowl

A new addition to our range of menus, small individual porcelain bowls beautifully presented. Please select any 3 different bowls per person for a light meal.

Meat

Char-Grilled Chicken on a sun blush pasta salad

Cajun Spiced Chicken with soft noodles

Strips of Roast Beef with nicoise salad

Char-grilled Chicken Caesar with smoked bacon



Fish

Seared tuna on a bed of mixed leaves with spring onion and baby tomatoes

Freshwater prawn cocktail with sun blush tomato on a bed of mixed leaves &

chives Skewer of grilled salmon on a bed of pasta with basil, olive oil and a hint of garlic

Vegetarian

Greek salad with feta cheese and black olives with roasted red peppers

Asparagus Spears with Lemon and Honey Dressing Shaved Parmesan

Mediterranean Roasted Vegetables with pasta finished with chervil

Individual Handmade Desserts | £4.95 per dessert

Eton Mess with a Twist

Tiramisu

Zesty Lemon Tart

Raspberry Crème Brulee

Fresh Strawberries with vanilla whipped cream & mint

A selection of handmade cakes, mousse and tortes

(Please ask for our seasonal menu)



Cold Bowl Food

Minimum Order for 18 people | £6.75 per bowl

Please note that hot bowl food will require a chef to attend at your location. Please contact us so we can discuss the associated costs for this service.

A new addition to our range of menus, small individual porcelain bowls beautifully presented. Please select any 3 different bowls per person for a light meal.

Meat

Assured Farmed Breast of Chicken Chasseur on Rice

Organic Pork Sausages with Creamy Mash and caramelized Shallot Gravy

Mini Shepherds Pie with a hint of mint jelly

Indian Chicken Curry with Basmati Rice and Mango Chutney

Coq Au Vin on a Taragon Mash

Lamb Mousaka with chopped aubergines

Fillet of Beef Bourguignon with rice

Lamb Tagine on Mediterranean Cous-Cous

Why not add a
choice of one of our
fabulous desserts
at £4.95 per person?

Fish

Mini Fisherman's pie made with a trio of fish and light potato topping Thai Red King Prawn

Curry on a bed of fragrant Rice with Coriander Salmon Florentine with fragrant rice

Wild Salmon with a cream of tarama sauce and baby new potatoes

Vegetarian

Mushroom Stroganoff with rice

Spanish potato tortilla with feta, onion and spinach

Indian Vegetable Curry with plain rice and mini popadums



Cold Fork Buffet Menus

Minimum Order for 16 people

From £14.95 per head - Please contact us for further menu options

Caesar Chicken Salad (Sliced chicken breast with little gem lettuce, crispy bacon and shaved Parmesan, dressed with a traditional Caesar dressing).

Baked Salmon Fillets with Cajun Spices served with a Tomato and Onion Salsa

Tower of Roasted Aubergine, Tomato, Brie and Lolo Rosso finished with Olive Oil and Fresh Herbs

Coleslaw with Sun Blush Tomato

Mixed Seasonal Salad

*This menu above is £19.95 per person

Hot Fork Buffet Menus

Minimum Order for 16 people

From £21.95 per head - Please contact us for further menu options

Farm Assured Chicken Chasseur

(Saute breast of chicken with diced tomato, chopped shallots and sliced mushrooms, flavoured with fresh tarragon, garlic and white wine.)

Mushroom Stroganoff

Whole Mushrooms cooked with sliced onion, flavoured with paprika and finished with cream and a hint of brandy.

Buttered Baby New Potatoes with Chopped Parsley,

Salad of Sliced Tomato with Sliced Red Onions and Basil,

Salad of Roquette with Shaved Parmesan and Olive Oil,

*This menu above is £24.95 per person



Sushi Platters for sharing

Minimum Order for 8 people

The Akana Platter | £6.95 per person

This platter is proof that sushi is not “all raw fish” and contains approximately 43 pieces. We serve a large selection of California rolls, inari fried tofu nigiri, inari fried tofu nigiri and a selection of hosomaki rolls to include salmon, cucumber, tuna and radish.

All served with chopsticks, wasabi, light soy sauce and pickled ginger.

The Oshino Platter | £7.95 per person

This is a tray for the sushi connoisseur and for the fish lover – this tray contains only the highest quality fish nigiri including tuna, prawns and salmon with some small rolls. Our fish nigiri selection includes salmon, tuna, prawn, egg, fried tofu, braised eel, squid and a choice of hosomaki rolls which includes tuna and cucumber.

All served with chopsticks, wasabi, light soy sauce and pickled ginger.

The Saroma Platter | £8.95 per person

This continues to be our most popular tray of sushi.

A beautiful selection of fish nigiri, including salmon, tuna, prawn and Alaskan halibut there is also a large selection of California Rolls and a choice of hosokami rolls to include salmon, tuna, cucumber and pickled radish.

All served with chopsticks, wasabi, light soy sauce and pickled ginger.

The ‘We Lurve’ Sushi Platter | £11.95 per person

Minimum Order for 10 people

Order this for that extra special meeting as it contains a full selection of both sushi and sashimi. It is big enough for the largest appetites, containing around 20 pieces of sashimi, 44 pieces of sushi and a large portion of edamame beans.

All served with chopsticks, wasabi, light soy sauce and pickled ginger.



Mini Sweet Dessert

Minimum Order for 6 people

Chocolate fudge brownies | £1.95 per person

With a soft gooey fudge centre and made with real Belgian chocolate.

Carrot cake triangles | £1.95 per person

with a crème fraiche frosting.

Strawberry marshmallow skewers | £2.85 (2 per person)

A whole strawberry nestled on a soft marshmallow and dipped deep into rich, Belgian velvety chocolate on a Perspex skewer.

Glazed fruit tartlets | £2.85 (2 per person)

Seasonal fresh fruits on a small pastry Tartlette with vanilla crème custard

Seasonal fair-trade fruit platter | £4.50 per person

Fairtrade, Seasonal and Organic—the best fruits of the season all beautifully cut and on a porcelain platter!

Mixed sweet platter | £2.85 per person | (2 per person)

Selection of the chef's sweet creations such as Boston Brownie, rocky road, millionaire short bread, coconut & raspberry triangles, passion cake squares, carrot and walnut cake and many more!

Scicilian lemon cake triangles | £1.95 per person

with a zesty lemon frosting.



Please select 10 of each variety with a minimum order of 100 canapés.

Please note that hot canapes will require a chef to attend at your location. Please contact us so we can discuss the associated costs for this service.

Première Hot Canapés | £2.85 per canapé

Deep Fried Tempura Prawns with Sweet Chilli Dip

Steak and Kidney Pie

Sausage and Mash with Grape Mustard & Red Onion Confit

Mini Yorkshire Puddings with Roast Beef

Mini Cheeseburgers with Tomato Relish

Skewers of Roasted Wild Salmon with Tandoori Glaze

Sweet Chilli chicken with Ginger on Mini Naan Bread

Bangkok-Fired Prawns with Lime & Thai Sweet Chilli Dip

Spiced Crab Cake with Mango Chutney and Coriander

Welsh Rarebit with Smoked Haddock

Goats Cheese and Sunblush Tomato with Spinach on Crostini

Baby Jacket Potato filled with British Cheddar Cheese

Vegetable Spring Rolls

Risotto of Wild Mushroom

Thai Sawadee King Prawns with Plum Sauce

Skewers of Chicken Tikka with mango chutney

Salmon Teriyaki Brochettes on a bamboo skewer



Canapés

Please select 10 of each variety with a minimum order of 100 canapés.

Première Cold Canapés | £2.65 per canapé

Goats Cheese and Salsa on Triangular Toast

Chicken Stir Fry in a Crisp Pastry Cup

Beef Teriyaki with Spring Onion, Coriander and Sesame Seeds

Parma Ham with Black Olive tapenade and parmesan on ciabatta

Parcel of Smoked Salmon filled with fresh Crab

Prawn Tartlettes with a Cognac Marie Rose & Fresh Chives

Quail Egg with Dill Sauce on Crostini

Goats Cheese on Crostini with a red onion confit

Scottish Oak Smoked Salmon on home made Blini with crème fraiche

Chicken Tikka with mango chutney and fresh coriander in a pastry cup

Tartlettes of Crayfish with sunblush tomato finished with chervil

Mozarella Crostini on Spanish red pesto with shavings of Parmesan and chopped basil



Sweet Canapés | £2.35 per canapé

Assorted Mini Macaroons

Miniature Lemon Tart

Mini Chocolate Brownie

Strawberry and Marshmallow Skewer

Crème Brûlée in a dark Chocolate cup

Mini Fresh Fruit Tart

Mini Pistachio Eclairs



Our Principles

At Twist, we put a strong emphasis on sustainability, fair-trade, organic produce (where possible) and buying locally. We have chosen to partner with Owen Brothers as our caterers because they share similar principles and values to our organisation.



1. Food Safety & Hygiene

Our Caterers food safety standards ensure cleanliness and hygiene throughout their suppliers, their kitchen and their people - right up to the point of delivery into our premises – that's why they have been awarded the highest standards of 5 Stars from their most recent food hygiene inspection.



2. Animal Welfare

We endeavour to purchase all their meat that carries the Red Tractor logo. This means they're choosing meat that is reared using the highest possible animal welfare standards.



3. Protecting the Environment

Whenever possible we recycle all of our cardboard and glass. Our supply chain also hold certification for the recycling of all oils used in their kitchen and all their cardboard.



4. Food origin & Fairtrade

'Food miles' are a real concern for all of us. Like us, we encourage our suppliers to purchase as much of their food from suppliers who process and pack in the UK. When our caterers purchase items such as fruit and coffee, they always opt for fair-trade and ethically sourced produce as a priority.



5. Free Range & Organic

Where ever possible we enforce a policy of purchasing free range, locally sourced and organic day to day ingredients (such as eggs, milk, cheese and vegetables) and certain meats that are on our menus.



6. Traceability

The Marine Stewardship Council has developed standards for sustainable fishing and seafood traceability. Both standards meet the world's toughest best practice guidelines and are helping to transform global seafood markets. Our caterers source their fish through a supplier that is fully accredited by this council and we can trace all our fish right down to the trawler it was caught on!



7. Halal

We respect and embrace the challenges of catering for all types of religious and cultural requests. You will be pleased to know that all our chicken is Halal. We can also accommodate kosher requirements, vegan, gluten free – just let us know the details well in advance so we all get it right.