



*Daytime
Menu 1*

Daytime Menu 1

CHOOSE 5 SAVOURY ITEMS

Meat

Prosciutto, mozzarella & rocket on rosemary focaccia, extra virgin
Katsu chicken soft wrap, mixed cabbage, aioli
Salt beef ciabatta, mature cheddar, Dijon mustard, petit leaf salad

Fish

Smoked salmon bagel, dill crème fraiche, lemon zest
Tuna sweetcorn on seeded bread (GF)

Vegetarian/Vegan

Heritage tomato & bocconcini focaccia, basil mayo (V)
Egg mayo & mustard cress bun (V) (GF)
Vegan feta, pea shoots, olive tapenade bagel (VE)
Tofu, mixed chargrilled vegetables & hummus flatbread (VE) (GF)
Falafel & roasted pepper wrap, coriander mayo (VE)



Daytime Menu 1

CHOOSE 3 SWEET ITEMS

Passion fruit meringue pie (V)

Tiramisu shot glass (V)

Tropical choux a la crème (V)

Exotic fruit platter (VE)

Salted caramel & chocolate brownie (VE) (GF)



Daytime
Menu 2

Daytime Menu 2

PLEASE CHOOSE 3 PROTEINS

Meat

Teriyaki chicken skewers

Apple & pork sausage roll

Pulled pork buns, pickled onion, BBQ sauce

Lemon & herb chicken thighs (GF)

Meatballs, arrabbiata sauce

Vegetarian/Vegan

Vegan sausage roll (VE)

Vegan meatballs, arrabbiata sauce (VE)

Falafel, beetroot hummus, rocket, olive oil (VE) (GF)

Stuffed red pepper, chestnut & butternut squash (VE) (GF)

Vegetable Samosa, mango chutney (V)



Daytime Menu 2

PLEASE CHOOSE 3 SALADS

SALADS

Roasted beetroot, orange, rocket, pumpkin seeds (VE) (GF)

Tuscan mixed beans, cherry tomatoes, red onion, parsley (VE) (GF)

Baby gem, fennel cucumber, lemon vinaigrette (VE) (GF)

Grilled vegetables & farro, balsamic glaze (VE)

Sweet potato, chickpeas, fine beans, tahini dressing (VE) (GF)

Mixed quinoa, charred tender stem broccoli, salsa verde (VE)

Mediterranean cous cous, olives, feta (V)

Egg noodles, cabbage, edamame, sesame, Asian dressing (V)

New potatoes, dill, wholegrain mustard mayo (V) (VE Available) (GF)

Pesto penne pasta, bocconcini, mozzarella, sundried tomato (V)



Daytime Menu 2

PLEASE CHOOSE 3

DESSERTS

Mini cherry bakewell tart (V)

Salted caramel and chocolate choux al a crème (V)

Lemon and raspberry posset (V)

White chocolate and strawberry cheesecake (V)

Mini treacle tart and poached pear (V)

Exotic fruit platter (VE)





Lets begin

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Images are for illustrative purposes only, and feature dishes and styling from a range of events across our group. If you have a specific theme or aesthetic in mind, we would be delighted to create a bespoke proposal tailored to your vision.