



Hospitality
Menu
External
2024/25

SMITH SQUARE



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SMITH SQUARE

REFRESHMENTS

HOT DRINKS

Freshly prepared fair-trade filter Perkee coffee and Twining's herbal infusions

Tea and coffee (4 kcal per cup) | £3.00

Tea, coffee, and selection of individually wrapped twin biscuits
| £3.85.

COLD DRINKS

Selection of juices:

Orange juice 235 kcal per 1 litre per jug serving 5 | £4.50.

Apple juice 225 Kcal per litre per jug serving 5 | £4.50.

Cranberry juice 85 Kcal litre per jug serving 5 | £4.50.

Still and sparkling glass bottled water (Thirsty Planet-750ml) | £2.10 per bottle.

Selection of canned soft drinks | £3.00

An adult typically needs around 2000kcal a day. If you require allergen information for any dish or item, please contact our allergen ambassador. As we use all 14 allergens in our kitchens, we cannot ever guarantee cross-contamination does not occur.



SMITH SQUARE

BREAKFAST

Morning options

Sliced tropical fruit platter serves 10 portions 1,360 Kcal | £30.00.

Seasonal fruit bowl (a piece of fruit) | £1.25 pp

Plain croissant (340 kcal) | £3.10

Contains wheat, milk, and egg. May contain tree nuts, sesame, and soya.

Danish pastries selection | £3.85 minimum 5

Example menu only

Raspberry crown (348 kcal each)

Contains wheat, milk, egg and almond. May contain hazelnuts and pecans.

Cinnamon whirl (388 kcal each)

Contains wheat, almond, egg, and milk. May contain hazelnuts and pecans.

Maple pecan (412 kcal each)

Contains wheat, pecan, egg, and milk. May contain hazelnuts.

Apple crown (344 kcal each)

Contains wheat, almonds, egg, and milk. May contain hazelnuts and pecans.

Vanilla custard crown (347 Kcal each)

Contains wheat, hazelnuts, almonds, eggs, milk)

Apricot crown (398 Kcal each)

Contains wheat, tree nuts, eggs, milk. May contain Hazelnuts, pecans, almonds, walnuts.

Breakfast roll | £6.00

Smoked bacon (367 Kcal per roll)

Contains wheat and soya.

Cumberland sausage (406 kcal per roll)

Contains wheat, soya, and sulphites. May contain barley, egg, milk, celery, and mustard.

Spinach, mushroom egg omelette (112 kcal per roll)

Contains wheat, egg, and soya.

Natural yoghurt fruit compote (145 Kcal per pot) | £4.35

Contains milk.

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BREAKFAST

Continental breakfast £16.00 PP minimum 10

Danish pastry selection |

Raspberry crown (348 kcal each)

Contains wheat, milk, egg and almond. May contain hazelnuts and pecans.

Cinnamon whirl (388 kcal each)

Contains wheat, almond, egg, and milk. May contain hazelnuts and pecans.

Maple pecan (412 kcal each)

Contains wheat, pecan, egg, and milk. May contain hazelnuts.

Apple crown (344 kcal each)

Contains wheat, almonds, egg, and milk. May contain hazelnuts and pecans.

Vanilla custard crown (347 Kcal each)

Contains wheat, hazelnuts, almonds, eggs, milk)

Apricot crown (398 Kcal each)

Contains wheat, tree nuts, eggs, milk. May contain Hazelnuts, pecans, almonds, walnuts.

Greek yoghurt fruit compote (145 Kcal per pot) |

Contains milk.

Sliced fruit platter | (136 Kcal portion).

Contains no allergies.

Served with tea, freshly filtered coffee, and juices.

Tea and coffee 4 kcal per cup

Orange juice 235 kcal per 1 litre per jug serving 5.

Apple Juice 225 Kcal per litre per jug serving 5.

Cranberry 85 Kcal litre per jug serving 5.

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AFTERNOON BREAK

Afternoon cake Smith's selection | £4.00

Examples two types offered.

Ultimate carrot slice with walnuts & hazelnuts (459 kcal per slice)

Contains wheat, hazelnuts, soya, and walnuts. May contain peanuts, egg, milk, sesame, and sulphites.

Ultimate brownie (367 kcal per slice)

Contains wheat, egg, milk, and soya. May contain tree nuts, peanuts, sesame, and sulphites.

Sticky toffee Biscoff (535 kcal per slice)

Contains wheat and soya. May contain tree nuts, peanuts, egg, milk, sesame, and sulphites.

Queen Victoria slice (530 kcal per slice)

Contains wheat, egg, and milk. May contain tree nuts, peanuts, sesame, soya, and sulphites.

Gluten free chocolate brownie (349 kcal per slice)

Contains egg, milk, soya. May contain hazelnuts, pecans, almonds, walnuts, pistachios.

Selection of Muffins | £3.85

Examples two types offered.

Triple chocolate muffin (468 Kcal per muffin)

Contains wheat, egg and milk, soya.

Blueberry cheesecake muffin (435 Kcal per muffin)

Contains wheat, egg and milk, soya. May contain soya. (V)

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LUNCH | SANDWICHES

Sandwich lunch , £10.64 pp

One round per person. A selection of meat, fish, vegetarian fillings in wraps, baguettes, wholemeal and white bread. The menu to include whole fruit. We provide a third meat, fish, and vegetarian fillings per offer. Minimum order: 6 guests.

Example menu only – below calories are displayed per one round of sandwiches.

Bacon lettuce and tomato (BLT) on white bread (353 Kcal)

Contains wheat, egg, and soya.

Roast ham cheese, pickle, and mustard mayonnaise white bread (503 Kcal)

Contains wheat, egg, milk, mustard, soya, and sulphites.

Cajun chicken and lime mayonnaise tortilla wrap (488 Kcal)

Contains wheat, egg, and mustard.

Free range egg mayonnaise and Hampshire watercress on wholemeal bread (322 Kcal)

Contains wheat, egg, and soya.

Spinach falafel, red pepper houmous, pickled onion and grated carrot (331 Kcal)

Contains wheat, sesame, and sulphites.

Smoked salmon pepped cream cheese and cucumber bagel (300 Kcal)

Contains wheat, milk, and fish. May contain oats, soya, sulphites, sesame, egg, peanuts, hazelnuts, pecan, almonds, cashews, walnuts, pistachios, and macadamias.

Premier sharing sandwich platter , £16.00 pp

1.5 rounds per person. A selection of meat, fish, vegetarian fillings in wraps, rolls, rustic baguettes, bagels, wholemeal and white bread. The menu includes whole fruit and crisps.

Example menu only – below calories are displayed per 1.5 rounds of sandwiches.

Bacon lettuce and tomato (BLT) on white bread (500 Kcal)

Contains wheat, egg, and soya.

Roast ham cheese, pickle, and mustard mayonnaise white bread (754kcal)

Contains wheat, egg, milk, mustard, soya, and sulphites.

Cajun chicken and lime mayonnaise tortilla wrap (679kcal)

Contains wheat, egg, and mustard.

Free range egg mayonnaise and Hampshire watercress on wholemeal bread (438kcal)

Contains wheat, egg, and soya.

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LUNCH | SANDWICHES

Spinach falafel, red pepper houmous, pickled onion and grated carrot (497kcal)
Contains wheat, sesame, and sulphites.

Smoked salmon pepped cream cheese and cucumber bagel (459 Kcal)
Contains wheat, milk, and fish. May contain oats, soya, sulphites, sesame, egg, peanuts, hazelnuts, pecan, almonds, cashews, walnuts, pistachios, and macadamias.

Premier sharing sandwich platter with salads | £19.00pp

1.5 rounds per person. A selection of meat, fish, vegetarian fillings in wraps, rolls, rustic baguettes, bagels, wholemeal and white bread. The menu includes 2 set salads.

Please see previous pages for premium sandwiches and their calories.

Chef's choice salads

example menu meat/fish/vegetarian:

Poached salmon with Indian spiced rice, aloo Gobi, crispy onion, mango, mint and crème fraiche dressing (1109 kcal)

Contains milk, fish, celery, soya, and sulphites. May contain Brazil nuts, pistachios, walnuts, cashews, macadamias, almond, hazel nuts, sesame, mustard, peanut, and gluten.

Char grilled chicken with super green salad and shaved radish (418 kcal)

Contains wheat and soya.

VEGETARIAN

Penne pasta, black olives tapenade, roasted red pepper, artichoke, marinated mushroom, red onion, and basil cress (898 kcal)

Contains wheat and sulphites. May contain celery.

Ponzu tofu sriracha noodles, shaved radish, red cabbage, spring onion, carrot and pickled red chill (747 kcal)

Contains wheat, sesame, soya, and sulphites. May contain celery and mustard.

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LUNCH | SANDWICHES

Evening savoury items

For drinks reception minimum catering numbers 50

Foreman's select 6 items served cold items | £21.00 pp.

Old spot sausage rolls (153 kcal per portion)

Contains wheat and gluten.

Old spot scotch eggs (240 kcal per portion)

Contains egg, wheat, gluten, sulphites, and milk.

Smoked haddock scotch eggs (295 kcal per portion)

Contains egg, wheat, gluten, soya, sulphites, and milk.

Old spot & Nduja and apple sausage roll (158 kcal per portion)

Contains wheat and gluten.

Roasted onion gruyere cheese and egg tart (418 kcal per portion)

Contains wheat, egg, and dairy.

Salmon and leek quiche (579 kcal per portion)

Contains wheat, egg, and dairy.

Asparagus, tomato, goats curd and egg tart (132 kcal per portion)

Contains egg, wheat, and dairy.

*For evening finger food/canapes receptions and hot fork lunches costing,
please ask for a quotation: venue@local.gov.uk*

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HOT FORK LUNCH

Crowd pleasers.

Please select a meat or vegetarian option, one salad or mixed vegetables and a dessert

Lamb pasanda served with natural yoghurt and pilau rice with mini-naan bread (835 kcal)

Contains milk, wheat, almonds, milk, mustards, soya. May contain hazelnuts, pecans, cashews, walnuts, Brazil nuts, pistachios, macadamias, peanuts.

Lancaster chicken hotpot topped with potato slices fresh herb served with carrots (460 kcal)

Contains celery and soya. May contain gluten.

Chicken cassoulet, roast stew with winter vegetables, mixed beans served with crushed new potatoes (395 kcal)

Contains wheat, celery, and sulphites. May contain barley, egg, milk, mustard, and soya.

Thai green chicken curry with rice, carrot ribbons, toasted coconut, and a flat bread (1,286 kcal)

Contains wheat, tree nuts, sulphites, and milk.

Beef bourguignon served with horseradish mash (991 kcal)

Contains wheat, milk, and sulphites.

Baked salmon with a creamy sauce with capers, tomatoes, shallots, lemon & new potatoes (370 kcal)

Contains milk and fish.

Potato gnocchi with spinach, tomato, and butternut squash (Vegan) 271 Kcal

Contains no allergens.

Vegetable tagine served with a fresh herb and lemon couscous (Vegan) (329 kcal)

Contain sulphites, tree nuts, mustard.

Vegetable moussaka (357 kcal)

Contains celery, wheat and barley, egg, milk. May contain barley.

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HOT FORK LUNCH

Salads or mixed vegetables

Seasonal mixed hot vegetables (181 kcal)

Charred broccoli with garlic and chilli soya sauce topped with toasted sesame (156 kcal)

Contains wheat, sesame, and soya.

Roasted sweet potatoes, chickpeas, and rocket with citrus dressing (181 kcal)

Contains no allergens.

Maple roasted winter roots with poppy seeds (192 kcal)

Turmeric roasted Lincolnshire cauliflower with baby spinach, golden sultanas, and light curry mayo (381 kcal)

Contains egg and mustard. May contain gluten and peanuts.

Mixed leaf salad (10 kcal)

Desserts

Vegan lemon swirl cheesecake (38 kcal)

Contains wheat and sulphites. May contain milk, hazelnuts, pecans, almonds, cashews, walnuts, and pistachios.

Apple pie and cream (350 kcal)

Contains wheat. May contain milk, hazelnuts, pecans, almonds, walnuts, and pistachios.

Trio of chocolate mousse (303 kcal)

Contains wheat, egg, milk, and soya. May contain peanut, hazelnut, pecans, almonds, cashews, walnuts, Brazil nuts, pistachios, and macadamias.

Seasonal fresh fruit salad (Vegan) (91 Kcal)

Contains no allergies.

Evening bar snacks | £4.20

Selection of kettle crisps (VE) (198 kcal)

Selection of popcorn (116 kcal)

Contains oats, barley, wheat, rye, soya, and milk.

Marinated olive (71 kcal)

Contains milk and egg.

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WINES

White wines

House wine – Grillo Allegri DOC Sicilia | £19.50

Far west Sicily southern Italy 2023 aromas of citrus blossom, pear, and grapefruit ALLEG222

House wine -Pinot Grigio Ca'Luca | £22.50

2022 Northern Italy PIO11A

Isabelino Verdejo | £26.00

Reina Castilla BT 2022 Spain ISOV1A18

Wairau River Estate Sauvignon Blanc | £27.50

2023 New Zealand WR600A17

Macon Blanc Villages Dom Rochebin | £36.50

Domaine Luquet 2022 France LUQO1A19

Chardonnay Ca Momi | £37.50

2021 United States CM301A

Red wines

House wine-Seno Sangiovese Rubicone | £19.50

Emilia Romagna Italy 2022 grape sangiovese RUB14A23

Lisboa Coreto Tinto DFJ Vinhos | £21.50

2021 Portugal CH583A

Cotes du Rhone Mistral l'Amandine | 26.50

Rhone, 2022 France AMAN1A15

Taron Reserva Rioja Alta | £35.50

2016 Spain TARRS06A

Chianti Classico DOCG Tenuta di Lilliano | £39.50

2021 Italy LIL2A16

Rosé wine

Jardins de Gascogne Rosé | £26.50

Jardins de Gascogne, Plaimont 2023 France JDGR3A20

WINES

Champagne/sparkling wines

Prosecco Spumante | £29.50

Extra dry, 'Azzillo' Italy AZZIL2NV

Champagne Jacques Bardelot Brut | £66.00

Grand Prestige Brut NV, Champagne, France VA649A

PRODUCT PROVENANCE

MEATS

All meat that we purchase is British and mostly comes from the surrounding counties Berkshire, Herts, Hampshire, Sussex, and Surrey. Welsh sourced organic poultry from Park Farm in Overton Hampshire.

FISH

M&J Seafood have set up the British Skippers Scheme with specially selected skippers and boats around Britain. We bring to you the finest quality, responsibly caught fresh fish. All fish provided is recommended by the Marine Conservation Society as, "Fished at." These choices have no definitive 'right or wrong' guidelines, but at BM we underline our approach to business and our commitment to responsible sourcing and sustainability, ensuring we meet today's needs while protecting tomorrow.

CHEESE

All the cheese that we are using is English cheese. We have five of our cheese boards which are Tamworth from Hampshire, Dunsyre Blue from Lanarkshire, Oxford Isis from Oxfordshire, Quickest mature cheddar from Devon and Tor Pyramid from Somerset.

FOOD DISCLAIMER

All our catering prices are VAT exclusive.

Our dishes are prepared in environments that are not free from allergen ingredients. When requested, BM will provide a meal suitable for the allergen identified but cannot guarantee that cross-contamination has not occurred in the preparation process.

Customers concerned with food allergies need to be aware of this risk and make their own informed decisions based on the information we provide as a venue. If you require allergen information for any dish on our menu, please ask our venue team prior to the meeting or a member of the catering team on the day.

Responsible hospitality in safe hands

Dear guest,

Our hospitality puts the planet front and Centre. Environmental responsibility is woven throughout every aspect of our business: from using seasonal, locally sourced ingredients to cutting carbon emissions in the kitchen, looking after our team, and taking part in community initiatives. Our mission is to share knowledge and inspire change.



Wendy Bartlett, MBE FIH Founder, BM Caterers

Food journey to net zero.

As food production releases CO2e into the atmosphere, we are determined to reduce our food waste. Every year we undertake Planet Mark sustainability certification to support our journey to achieve net zero. Chefs take part in farm to fork culinary workshops, so nothing is wasted. Pete Redman, BM's Chef Director is a Guardians of Grub ambassador. We weigh all our waste and set targets to reduce it. Our surplus food is redistributed to the community by Olio. We are the first workplace caterer to carbon badge our dishes. Our initiatives mean that guests can always Eat with The Earth in Mind.

Drinks that taste good & do good.

Perkee coffee is Fairtrade and sourced from a female cooperative in Nicaragua and direct trade organic farm in Brazil. Our coffee roasting is carbon neutral. Our premium tea is from a British Tea company with a rich heritage dating back five generations. Their factory is solar powered making the tea carbon neutral. Islands Chocolate cocoa beans grown in St Vincent, are fair traded and contain no artificial flavors or preservatives.

Food that doesn't cost the earth.

Sustainable and ethical food practices are in place with our farmer and supplier partners. Our chefs use seasonal ingredients sourced as locally as possible. Cooking with high-welfare meat, poultry, cheese, milk, and other dairy produce helps combat animal cruelty. We only serve MSC fish from the Marine Conservation Society's 'Good Fish Guide.' All our oils are recycled and turned into biofuel.

Responsible hospitality in safe hands

Healthier planet

From growing crops to processing, transporting, selling, storing, and throwing away food – everything we eat has an impact on the environment and the climate. These are some of the ways we are making a difference. Cleaning with plant-based cleaning products from B Corp-certified Delphis Eco containing no nasty chemicals. Using our own compost to fertilise veggies and herbs in our market gardens. Choosing closed loop recycling from sustainable packaging materials that can be used again, and again.

Committed to our community.

We empower our teams to work together and give back to the community on our Freedom Fridays. We partner with charities and social enterprises including the Felix Project to redistribute food to the homeless, and Unity Works to support people with learning disabilities. Our unique BM Inc. business incubator for start-ups gives young entrepreneurs an exciting launch platform.

Happy teams deliver great service.

We are committed to being a great company to work for and fun people to work with. Our engaged teams are recognised with awards for excellence in equality, diversity and inclusivity, and health and wellbeing. We remain on the Best Places to work list for the last 10 years. Have the highest industry sector rating on Glassdoor, the employee review website.



Scan the QR code or visit bmcaterers.co.uk to see how we make a difference.

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