

BREAKFAST - PLATTERS

... making your breakfast and lunch the event!

V Vegetarian **VG** Vegan **GF** Gluten-Free

BREAKFAST ROLLS

Bacon Roll

Sourdough bap with 2 slices of bacon.

Options: **GF**

Sausage Roll

Sourdough bap with 2 sausages.

Egg Roll

Sourdough bap with 2 free range eggs.

Options: **GF** **V**

Black Pudding Roll

Sourdough bap with 2 slices of black pudding.

Haggis Roll

Sourdough bap with 2 slices of MacSween haggis.

Options: **V**

Black Pudding & Haggis Roll

Sourdough bap with a slice of MacSween haggis & a slice of black pudding

Bacon & Egg Roll

Sourdough bap bacon & egg.

Options: **GF**

Sausage & Egg Roll

Sourdough bap sausage & egg.

Black Pudding & Egg Roll

Sourdough bap sausage & egg.

Haggis & Egg Roll (vegetarian option available)

Sourdough bap with egg & 2 slices of MacSween haggis.

Options: **V**

GRANOLA & FRUIT POTS

Granola - Strawberry **V**

Granola - Blackberry **V**

Granola - Honey **V**

Fresh Fruit Salad Pots **VG**

BREAKFAST BAGELS

Bagel with Smoked Salmon and Cream Cheese

Bagel with Banana & Nutella **V**

Bagel with Banana & Peanut Butter **VG**

Bagel with Strawberry & Nutella **V**

MIXED PLATTERS

Seasonal Fruit Platter **VG** **GF**

Selection of seasonal fruits e.g. melon, pineapple, strawberries etc.

Medium - Serves 6

Large - Serves 10

Breakfast Platter **V**

Selection of 10 pastries & 6 granola pots.

Serves 8-10

PASTRIES SELECTION

Croissant - Plain **V**

Croissant - Almond **V**

Croissant - Raspberry / Blueberry **VG**

Pain au Raisin **V**

Pain au Chocolat **V**

Portuguese Custard Tart (Pastel de Nata) **V**

Cinnamon Bun **V**

Chocolate Twist **V**

Cranberry Twist **V**

All food is freshly prepared in-house, including sandwich fillings. Whilst we take every precaution when we handle allergens in the kitchen, we cannot guarantee that our food is allergen free.

SANDWICH - PLATTERS

All baguettes & sandwiches are cut in half to allow greater choice.

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FRESHLY - BAKED BAGUETTES

Prefer sliced bread? We can serve any of our baguettes as a sandwich on your choice of white or granary bread.

Le Marseille

Courgette, goat cheese, onion marmalade, pine nuts, pancetta and rocket served with VH garlic & herb cream cheese.

Options: **GF**

Basque

Prosciutto, goat cheese, sun-blushed tomatoes, salad & chilli jam.

Options: **GF**

Normandie

Ham, brie, apple, salad & apple & cider chutney.

Options: **GF**

Le Parisien **V**

Brie, apple, salad & red onion marmalade.

Options: **GF**

Catalan

Chorizo, manchego, sun-blushed tomatoes, salad & rose harissa.

Options: **GF**

Le Loire **V**

Goat cheese, peppers, salad & tomato chutney.

Options: **GF**

Caprese **V**

Tomato, mozzarella, fresh basil & pesto.

Options: **GF**

Guacamole & Grilled Veg **VG**

Courgette, peppers, guacamole, rose harissa, pine nuts, carrot & garlic grilled in balsamic.

Options: **GF**

Coronation Chicken & Sliced Cucumber

A generous portion of coronation chicken with crisp cucumber slices.

Options: **GF**

Harissa Chicken & Sliced Tomato

Tender harissa-spiced chicken paired with juicy tomato slices, a firm favourite.

Options: **GF**

Chicken Mayo & Salad Leaf

Chunks of chicken with creamy mayonnaise & fresh salad leaves.

Options: **GF**

Egg Mayonnaise **V**

Creamy egg mayo, parsley & a hint of mustard - a classic.

Options: **GF**

Tuna & Cucumber

Tuna mayo, topped with crisp cucumber slices.

Options: **GF**

FOCACCIAS

Focaccia Parma

Home-baked focaccia, parma-ham, rocket, VH garlic & herb cream cheese & tomatoes.

Options: **GF**

Focaccia & Grilled Veg **VG**

Home baked focaccia, grilled veg, spinach leaf, sun-blushed tomato & onion marmalade.

Options: **GF**

Focaccia Smoked Salmon & Cream Cheese

Home baked focaccia, smoked salmon, cream cheese, VH garlic & herb cream cheese & sweet gherkins.

Options: **GF**

RYE BREAD SPECIALS

Pastrami on Rye

A pile of pastrami, sweet gherkins, Emmental & our house dressing.

Options: **GF**

Mortadella on Rye

Mortadella, mayo, tomatoes, Emmental & salad.

Options: **GF**

Ham & Coleslaw on Rye

Loaded with cut ham, our house coleslaw, Emmental & sweet mustard ketchup.

Options: **GF**

LUNCH

... making your lunch the event!

 Vegetarian  Vegan  Gluten-Free

PANINI MELTS (served hot)

Cranberry & Brie

Melted brie with cranberry sauce, served in a warm ciabatta.

Tuna & Mozzarella

Tuna mayo, VH garlic & herb cream cheese & melting mozzarella.

Nduja, Cheese & Honey

Spicy 'nduja with mozzarella, served in a warm ciabatta, add honey for a sweet & spicy kick.

SALADS

Green Salad Bowl

Green leaf salad with avocado, tomato, peppers and carrot finished off with our VH house dressing.

Serves 10-15

Russian Salad

Our house potato salad with eggs, gherkins, dill, peas & carrots.

Available in 1kg or 650g Tub

Red Cabbage Slaw

Red cabbage, apple & carrot.

Available in 1kg or 650g Tub

Coleslaw

Our VH Deli house coleslaw.

Available in 1kg or 650g Tub

SWEET TREATS

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Cannoli

Pistachio | Hazelnut Choc | Salted Caramel.

 

Brownie

Soft & gooey just as they should be...



Burnt Basque Cheesecake - Whole

Our Best Seller - Freshly baked daily.

Small serves 4-8

Large serves 14-16

 

MAINS

Whole Broccoli Frittata

Eggs, Charlotte potatoes, broccoli & seasoned with tarragon.

12-24 portions

Croque Monsieur (served hot)

The original and still the best toastie.

ham, comté, béchemel & French mustard.

Lasagna (served hot)

Platter serves 8

Lasagna - Vegetable (served hot)

Platter serves 8

Mac & Cheese (served hot)

Platter serves 8

QUICHES (individuals)

Forestiere (mushroom)

Lorraine

Vegetable

Goat Cheese & Tomato

Rocky Road

Chocolate, marshmallows, cherries & crunchy biscuit.



Blueberry Bakewell

Packed with whole blueberries and finished with toasted flaked almonds.

 

Almond & Raspberry Tart - Whole

Gluten-Free pastry with an almond frangipane filling and Raspberry coulis.

Serves 14-18

 