

BREAKFAST - PLATTERS

... making your breakfast and lunch the event!

Vegetarian

√ Vegan Gluten-Free

BREAKFAST ROLLS

Bacon Roll

Sourdough bap with 2 slices of bacon. Options: @

Sausage Roll

Sourdough bap with 2 sausages.

Egg Roll

Sourdough bap with 2 free range eggs. Options: 🕕 🚺

Black Pudding Roll

Sourdough bap with 2 slices of black pudding.

Haggis Roll

Sourdough bap with 2 slices of MacSween haggis. Options: 🚺

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: GE

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: 🚺

GRANOLA & FRUIT POTS

Granola - Strawberry

Granola - Blackberry

Granola - Honey

Fresh Fruit Salad Pots (10)

BREAKFAST BAGELS

Bagel with Smoked Salmon and Cream Cheese

Bagel with Banana & Nutella

Bagel with Banana & Peanut Butter no

Bagel with Strawberry & Nutella

MIXED PLATTERS

Seasonal Fruit Platter 🚾 📴



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

Medium - Serves 6 Large - Serves 10

Breakfast Platter 🕐

Selection of 10 pastries & 6 granola pots. Serves 8-10

PASTRIES SELECTION

Croissant - Plain

Croissant – Almond 🕜

Croissant – Raspberry / Blueberry 🚾

Pain au Raisin

Pain au Chocolat

Portuguese Custard Tart (Pastel de Nata) 0

Cinnamon Bun

Chocolate Twist

Cranberry Twist



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 baquettes 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: GE

Basque

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

Options: GB

Normandie

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

Options: 61

Le Parisien 🕜

Brie, apple, salad & red onion marmalade.

Options: @

Catalan

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

Options: G

Le Loire 🚺

Goat cheese, peppers, salad & tomato chutney.

Options: @

FOCACCIAS

Focaccia Parma

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

Options: GE

Focaccia & Grilled Veg 100

Home baked focaccia, grilled veg, spinach leaf, sunblushed tomato & onion marmalade.

Options: @

Focaccia Smoked Salmon & Cream

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

Options:

Caprese 🗥

Tomato, mozzarella, fresh basil & pesto.

Options: GD

Guacamole & Grilled Veg Vo

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

Options: @

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: GB

Chicken Mayo & Salad Leaf

Chunks of chicken with creamy mayonnaise & fresh salad leaves.

Options: G

Egg Mayonnaise 🕜

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

classic.

Options: GB

Tuna & Cucumber

Tuna mayo, topped with crisp cucumber slices.

Options: G

RYE BREAD SPECIALS

Pastrami on Rye

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

Options: G

Mortadella on Rye

Mortadella, mayo, tomatoes, Emmental & salad.

Options: @

Ham & Coleslaw on Rve

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

Options: @



LUNCH

Victor Hugo Deli

... making your lunch the event!

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G Gluten-Free

PANINI MELTS (served hot)

Cranberry & Brie

Melted brie with cranberry sauce, served in a warm ciahatta

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

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

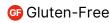


Goat Cheese & Tomato

SWEET TREATS

🚺 Vegetarian





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



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 francipane filling and Raspberry coulis.

Serves 14-18

