

THE *good eating* CO.

HOSPITALITY MENU

Allergens

If you have a specific allergy or dietary requirements, please do make us aware and we will do our best to assist you.

The Good Eating Company uses a wide range of products including nuts, gluten, seeds and other allergens. As such there may be traces of various allergens present across our product range.



BREAKFAST ITEMS

Minimum numbers is 10 persons. All our prices are net and priced per person.

Beverages

Tea & Coffee	£3.90
Tea, Coffee & Biscuits	£4.90
Tea, Coffee & Mini Pastries	£7.20
Bottled Water – 750ml	£4.80
Orange or Apple Juice – Litre	£6.90

Sweet Treats

Brownie, Granola Bar, or Raspberry Blondie	£4.90
Giant Cookie	£4.90
Muffin of the Day	£4.90

Pastries

Selection of Freshly Baked Mini Croissant & Danish	£4.50
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Breakfast Rolls

Selection of Bacon, Sausage and Vegan Rolls, with GEC Brown Sauce & Ketchup	£7.80
Mini Open Bagels (egg, smoked salmon, mushrooms & avocado)	£8.10

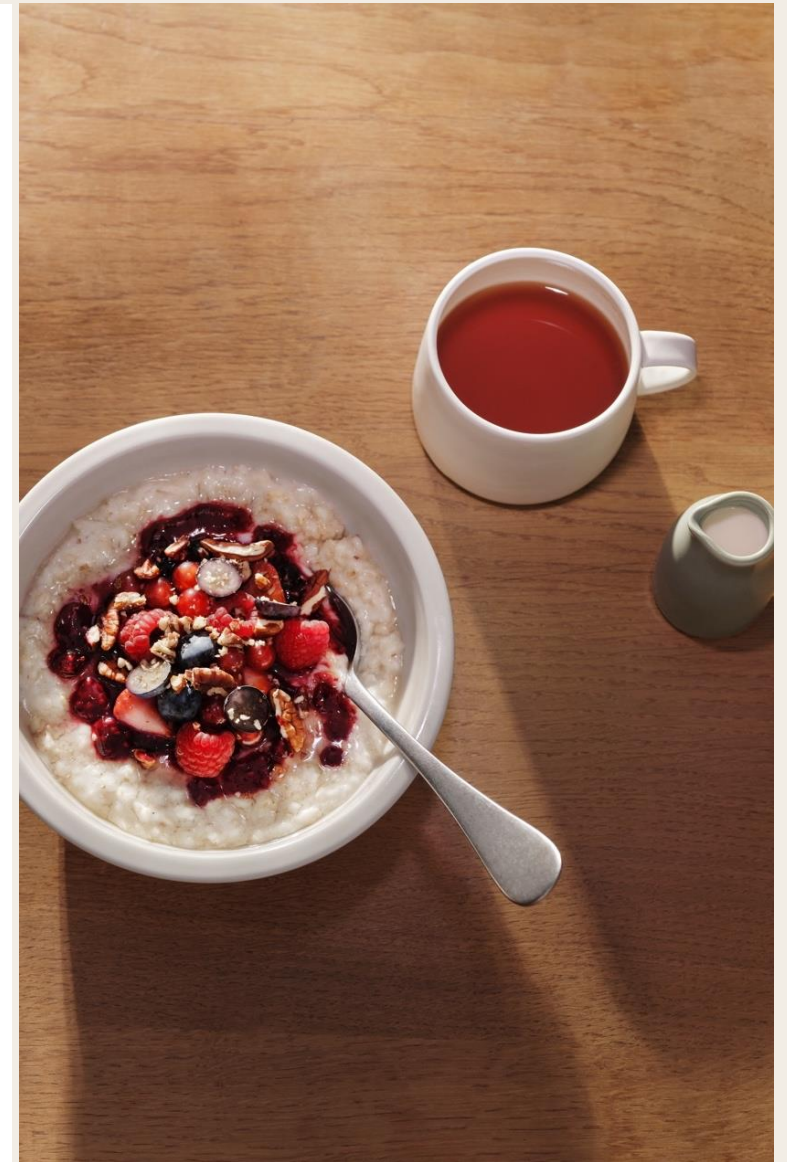
Breakfast Pots

Granola Yoghurt Pot	£5.00
Coconut Bircher Muesli	£5.00
GEC Fruit Pot	£5.00

Whole Fruit Bowl

Minimum order 10

£4.80pp



SANDWICH LUNCH

*Minimum numbers is 10. Prices listed are per person & net. All platters include a selection of soft drinks.
All sandwich lunches will comprise of a selection of fish, meat, vegetarian and vegan fillings.*

Sandwich Platter One £23.50

A Selection of sandwiches with a variety of fillings,
served with crisps

Sandwich Platter Two £27.50

A Selection of sandwiches with a variety of fillings,
served with crisps and a Whole Fruit

Sandwich Platter Three £30.20

A Selection of sandwiches with a variety of fillings,
served with crisps, Whole Fruit and sweet treat

Meat and Cheese Boards Starts from £18.75

Meat and Cheese Boards with freshly made breads . A selection of English cheeses
and local charcuteries served with pickles, grapes and chutneys.



HOT FORK BUFFET

Choose 2 meat/ fish, 1 vegetarian/ vegan, 2 salads & a selection of 2 dessert Seasonal Green Leaves & House dressing included Minimum numbers is 20 persons.

Please note: Lunch service is a stand-up buffet in one specified catering area only. Seated lunches will incur additional surcharges. £51.50pp

Meat

Thai Green Chicken Curry, Jasmine Rice & Pickled Ginger

Braised Beef Shin lasagna, Pesto Roasted Tomato

Chicken, Leek & Mushroom Pie, Seasonal Steamed Greens

Chunky Beef Chilli, Cumin Rice, Salsa, Sour Cream

Chicken & Hodmedod Lentil Dhansak, Pilaf Rice & Lime Pickle

Vegetarian & Vegan

Roasted Delica Squash, Cavolo Nero & Gnocchi (V)

Mushroom Bourguignon & Braised Rice

Sweet Potato & Hodmedod Chickpea Tagine, Wholegrain Tabbouleh

GEC Mac & Cheese, English Kale & Jalapeno Sourdough Crumb

Roasted Red Pepper & Smoked Chipotle Bean Chilli, Cumin Rice,

Salsa & Sour Cream

Fish

Gochujang Rye Bay Pollock, Steamed Rice & Pak Choi

Achari Fish Curry, Pilaf Rice & Lime Pickle

GEC Fish Pie & Keen's Cheddar

Cornish Lobster & Crayfish Mac & Cheese

Jerk Salmon, Rice & Peas

Salads

Chef Seasonal Market Salad.

We select our salads closer to your event to ensure fresh, seasonal produce is always used.

CANAPES

Minimum number is 20 persons with 5 items per person. 22.50 ex vat per person or £5.20 ex vat per item. . Our canapes are perfect for a pre-dinner selection or standing party. All canapes' parties will comprise of a selection of Meat, Fish, Vegan and Vegetarian items.

Meat

Chicken Mousse, Charcoal Crostini, Zaatar Spice
Beef Shin Croquette & Tarragon Mustard
Chorizo Arancini
Crispy Chicken Gyoza, Kimchi Mayonnaise

Fish

Smoked Haddock Fishcake, Hollandaise
Salmon & Beets Blinis, Dill & Crème Fraiche
Crab and Avocado on Toast
Crayfish Tart

Vegetarian & Vegan

Watermelon and Torched Feta, Basil Gel (VG)
Goats Cheese Beignet & Black Olive Tapenade (V)
Poppancini Stuffed Pepper & Pomegranate (V)
Bocconcini, Sundried Tomatoes and Basil Skewer (VG)



HOT BOWL FOOD

4 items from the selection below. Minimum numbers is 20 persons. Tray service only.
£45.00 ex vat per person or £12.00 ex vat per bowl.

Meat

Korean Fried Chicken, Sticky Rice Donburi

Kibbeh Lamb Meatballs, Lebanese Salad, Mint & Coriander Dressing

Beef Bourguignon, Roasted Carrots, Horseradish Mash

Chicken Katsu Curry, Fragrant Rice, Sesame Seasoning

Fish

Hake 'en papillote' New Potatoes, Capers &
Warm Tartare Sauce.

Sesame and Chilli Crusted Salmon, Rice Noodles Salad,
Nanjim Dressing

Prawn Katsu, Sticky Rice & House Pickles

Beer Battered Cod Checks, Chunky Chip & Tartare Sauce

Vegetarian & Vegan

Cauliflower, Chickpeas Shawarma Bowl, Rice, Pickled Veg, Tahini Dressing (V)

GEC Macaroni Cheese, Pangrattato, (VG)

Coconut and Lentil Dhal, Mini Onion Bhaji, Coconut Yogurt (VG)

Aubergine Milanese, Whipped Polenta, & Caponata (V)



COLD BOWL FOOD

4 items from the selection Cold and Hot Bowl Food. Minimum numbers is 20 persons. Tray service only. £45.00 ex vat per person or £12.00 ex vat per bowl.

Meat

Cornish Chicken Caesar Salad
Salted Beef, Mustard Celeriac Remoulade
Grilled Chicken with Smashed Cucumber Salad

Fish

Prawns, Ginger and Chilli Soba Noodles, Soy, Ginger & Sesame Dressing
Prawn Karaage Poke Bowl, Sweet Chilli & Pickled Mooli
Hot Smoked Salmon, Beetroot Kimchi, Ponzu Dressing

Vegetarian & Vegan

Edamame, Roasted Squash, and Burnt Squash Salad, Avocado Ranch Dressing (V)
Greek Salad & Crumbled Feta (VG)
Z'almon Tartare, Wasabi, Pickled Cucumber and Radish (V)



SWEET BOWL FOOD

Desserts

Apple & Raspberry Cake
Goosey Chocolate Cake
Carrot Cake
GEC Fruit Pot (vg)
Bermondsey Porter Cake
Flourless Chocolate Cake
Salt Caramel Tart
Sticky Orange Polenta Cake



FINE DINNING

Minimum numbers is 50 persons. Surcharge of £12.00 ex Vat will be added for numbers less than 50. Starting from £130.00 ex Vat per person.

This package includes a three-course dinner along with a drink allowance of 1/2 bottle of wine and 1/2 bottle of water per person.

This is a sample menu. Following a consultation we will write a bespoke menu for your event.

The price would be on application, taking into consideration the numbers and service required.

Sample Menu

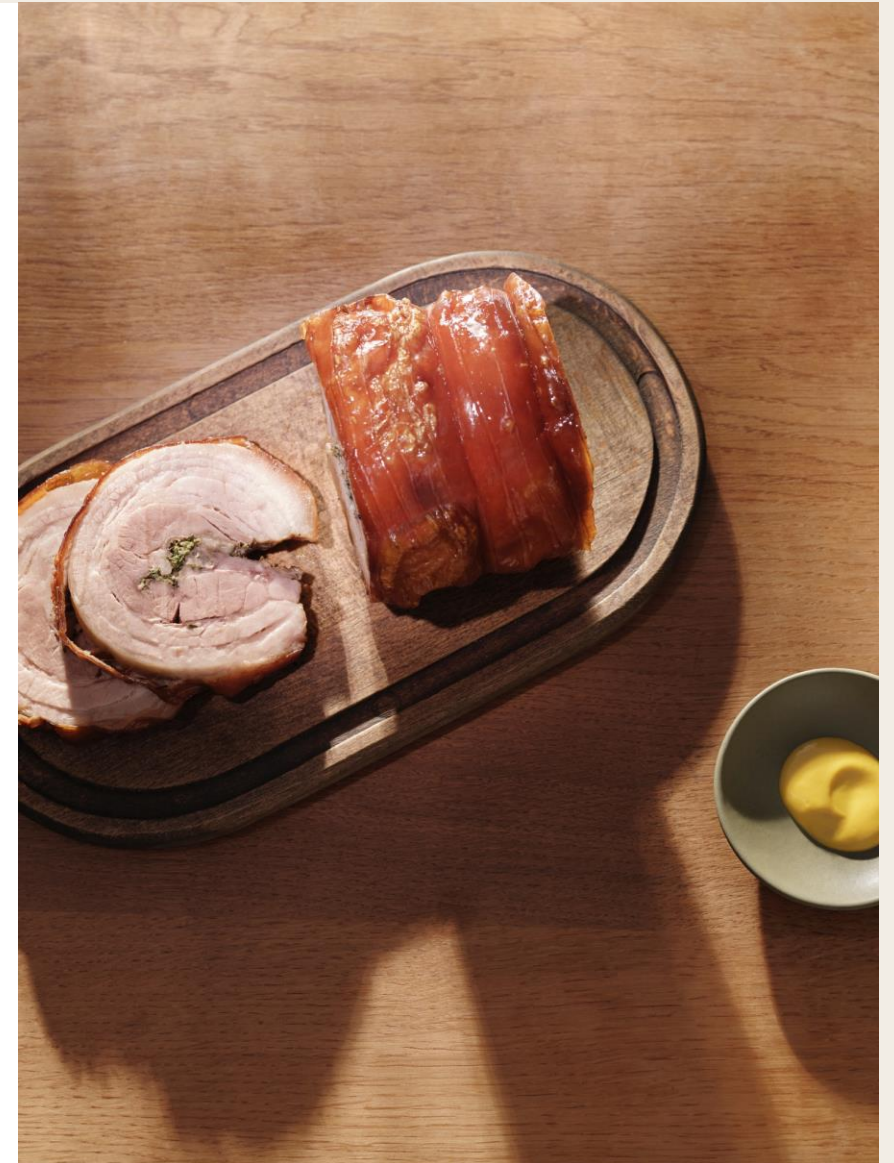
A Selection of Artisan Bread and Butter

Amuse Bouche

Jerusalem Artichoke Velouté, Crispy Parmesan, Truffled
Trompette Mushrooms

Crispy Pork Belly, Pickled and Roasted Apple, Heritage
Carrots and Mustard Dressing

Apple Tart Tatin, Vanilla Ice Cream & Selection of Petit Fours



DRINKS PACKAGES

Packages based on a 1 hour drinks reception. Times can be extended but will be subject to additional costs

Package One

£18.50 per person

Unlimited Beverages;

House Wine

Bottled Beer

Soft Drinks Selection

Plus Nibbles selection £22.50 per person

Plus three Canapes selection £34.50 per person

Package Two

£22.50.00 per person

Unlimited Beverages;

Prosecco

House Wine

Bottled Beer

Soft Drinks Selection

Plus Nibbles selection £25.50 per person

Plus three Canapes selection £37.50 per person

Nibbles

£6.50 for 3

Select up to 3 from the selection below

Salted Crisps

Nut & Cracker Mix

Marinated Greek Olives

GEC Homemade Cheddar Cheese Straws

Sea Salted Peanuts

Dry Roasted Peanuts

Cocktails

£12.20 each

Spanish Sangria

Bellini

Mojito

English Garden

Negroni

French 75

Cosmopolitan



BEVERAGES

The following beverages include the provision of glassware and service. Please note drinks are sold on a consumption only basis. Please enquire for requests regarding wines not listed

Sparkling Wines

Vaporetto Prosecco £38.00

Taking their name from the "Little Steamer" boats that used to run along the canals of Venice, Vaporetto have their roots firmly planted in the north of Italy. Their wines are made from fruit grown on some of the finest cool-climate plots, which gives their wines wonderful fruit clarity and poise. This delicious sparkling wine comes from the Veneto region of northeast Italy. It is a soft, fruity and refreshing sparkling wine with citrus, pear and floral flavours and aromas

White Wines

House – Terre Forti Trebbiano Chardonnay £34.00

Aromas and flavours of apples and pears with some citrus fruit. A light white wine that is perfect for a glass at lunchtime or summer drinking

Premium - Les Nuages Sauvignon Blanc £38.00

Lively Loire Sauvignon with classic citrus lemon and lime fruit on the nose and palate. Crisp and dry with refreshing, seafood-friendly acidity on the finish

Champagne £75.00

Pale golden straw yellow with persistent bead. Biscuit, toasted nuts and sage herbal aromas lead to white stone fruit with lemon and thyme flavours

Red Wines

House – Terre Forti Sangiovese £34.00

This red wine from the Emilia Romagna region of Italy is light and fruity, with flavours of summer fruits. Very easy drinking. Made from the Sangiovese grape variety

Premium - Les Nuages Pinot Noir Rouge £38.00

A light yet intense red with redcurrant and sweet spice flavours. This wine has a smooth, fresh finish

Beers £6.20

Meantime Lager, Meantime Pale Ale, Asahi, Peroni

Drinks

Mineral Bottled Water (750ml) £4.80

Mineral Bottled Water (330ml) £2.50

Fresh Orange & Apple Juice (1L) £6.90

Coca Cola, Coke Zero, San Pellegrino £3.00

Diet Coke, Coke Zero £2.70

IMPORTANT INFORMATION

Confirmation Of Numbers

For organisational purposes we would like to know the approximate number of guests two weeks prior to your event. The final guaranteed number of guests is required three working days prior to the event. The final figure will be regarded as the minimum number.

Event Details

All catering details, final costings etc should be arranged directly through The Good Eating Company office approximately twenty one working days prior to the date of the event. These details will be entered into an "Event Order/Quote", duplicate copies of which will be forwarded to you promptly for approval and signature a minimum of fourteen days prior to the event taking place. Please refer to our full terms and conditions for payment details.

Payment

A payment request for the total charge of a function will be issued by the company for the total balance payable, which must be settled PRIOR to the event commencing or within fourteen days of the date of request, whichever is earlier.

Please Note

Our policy, as exclusive caterers to the Business Design Centre does not allow for food and beverage to be brought onto the premises. This applies to organisers, guests and other persons. Food and beverage remains the property of The Good Eating Company here at the Business Design Centre and cannot be removed from the premises without prior approval.





THANK YOU

for more information contact
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or visit www.goodeatingcompany.com