

MEETINGS  & EVENTS

THE BCFC

CATERING COLLECTION

ST. ANDREW'S
@KNIGHTHEAD PARK

BREAKFAST AND REFRESHMENTS

Prices per serving, per person
All prices listed are exclusive of VAT

BREAKFAST BAPS

- One item breakfast bap**

£4.25 (min 10)
- Served with ketchup and brown sauce
Choose one: sausage/back bacon/fried egg/tomato/
mushroom (VG)
- Two item breakfast bap**

£5.25 (min 10)
- Served with ketchup and brown sauce
Choose two: sausage/back bacon/fried egg/tomato/
mushroom (VG)
- Full English breakfast**

£12.50 (min 20)
- Sausage, back bacon, fried egg, tomato, beans &
hash brown
- Add-ons** (each)

£1.25
- Sausage/back bacon/fried egg/tomato/mushroom/
hash brown

BAKERY

- Meredith and Drew biscuits**

£1.00
- Raspberry croissant** (VG)

£3.15 (min 5)
- Muffin** (large)

£3.15 (min 10)
- Muffins** (mini, per 2)

£3.25 (min 10)
- Cakes** (VG) (per tray)

£3.95 (min 10)
- Choose from: chocolate banana bread/lemon drizzle/
goji berry flapjack/carrot cake/sweet potato brownie

SNACKS

- Brown Bag crisps**

£1.75
- Flavours: lightly salted/oak-smoked chilli/sea salt &
vinegar/smoked bacon
- Brown Bag crisps with dip selection**

£3.95 (min 5)
- Assorted handmade nibbles**

£4.95 (min 10)
- Selection includes: olives/chilli crackers/curried
popcorn/wasabi peas/pork scratchings
- Homemade sausage roll**

£3.75 (min 10)
- Vegan sausage roll** (VG)

£3.75 (min 10)

HEALTHIER OPTIONS

- Overnight oats**

£4.25 (min 10)
- Breakfast energy shots**

£5.75 per shot (min 10)
- Choose from: turmeric & ginger/beetroot & turmeric
- Yogurt & fruit compote**

£2.95 (min 5)
- Sliced seasonal fruit platter** (portion)

£3.25 (min 10)
- Whole fruit**

£1.25

DRINKS

- Unlimited tea/coffee** (8-hour service)

£12.25
- Tea**

£2.75
- Coffee**

£2.75
- Fruit juice** (litre)

£6.50
- Bottled water** (750ml glass)

£2.65
- Jug of iced water**

Complimentary
- Cordial-infused water** (per jug)

£3.95
- Naked smoothies**

£3.50
- Bottles soft drink** (500ml) (Pepsi, Pepsi Max, Tango
Zero, Sprite Zero)

£3.35

(V) vegetarian (VG) vegan (DF) dairy free (NGCI) no gluten containing ingredients
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will do our utmost to accommodate.

LUNCH

ST. ANDREW'S
— @KNIGHTHEAD PARK —

WORKING LUNCH

Prices per person
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OPTION A

£12.25 (min 15)

Chef's choice of sandwiches

(mixed selection from the below)

- Ploughman's sandwich
- Coronation chickpea sandwich (V)
- Chicken salad sandwich
- Tuna salad sandwich
- Falafel wrap (VG)
- Chicken caesar wrap

Brown Bag crisps
Seasonal fruit

OPTION B

£11.55 (min 15)

Chef's choice of sandwiches

(mixed selection from the below)

- Ploughman's sandwich
- Coronation chickpea sandwich (V)
- Chicken salad sandwich
- Tuna salad sandwich
- Falafel wrap (VG)
- Chicken caesar wrap

Chips and sauces

OPTION C

£11.55 (min 15)

Chef's choice of sandwiches

(mixed selection from the below)

- Ploughman's sandwich
- Coronation chickpea sandwich (V)
- Chicken salad sandwich
- Tuna salad sandwich
- Falafel wrap (VG)
- Chicken caesar wrap

Fresh homemade soup

(Choose one from the below)

- Tomato & red pepper, herb pesto (VG)
- Pearl barley & vegetable broth (VG)
- Sweet potato & chilli soup (VG)
- Potato & leek soup (VG)

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FINGER BUFFETS

Prices per person
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OPTION A

£24.95pp (min 15)

Chef's choice of sandwiches
Mac and cheese bites (V)
Buffalo chicken wings, with ranch dip
Cheesy criss cross fries (VG)
Red cabbage slaw (VG)
Chocolate Oreo mousse pot (VG)

OPTION D

£24.95pp (min 15)

Selection of sandwiches
Crispy hoisin duck bao bun
Sesame tempura-fried cauliflower wings (V)
Maple and chilli loaded potato wedges (VG)
Edamame bean salad (V)
Chai panna cotta, with pineapple

OPTION B

£24.95pp (min 15)

Freshly brewed tea or coffee & iced water
Selection of sandwiches and wraps:
Ploughman's/coronation chickpea (V)/chicken salad/
tuna salad /falafel wrap (VG)/chicken caesar wrap
Chilli marmalade glazed pork belly, with pickled
ginger (NCI)
Vegan chorizo roll (VG)
Warm flatbread, with hummus & tzatziki
Panzanella salad pot (V)
Chocolate & cherry mousse pot (VG, NCGI)

OPTION E

£24.95pp (min 15)

Selection of wraps and subs
Chicken and leek mini pies
Indian-spiced cauliflower mini pie (VG)
Salt and pepper wedges (VG)
Pearl barley salad (V)
Vanilla cheesecake (VG)

OPTION C

£24.95 (min 15)

Freshly brewed tea or coffee & iced water
Selection of sandwiches and wraps:
Ploughman's/coronation chickpea (V)/chicken salad/
tuna salad /falafel wrap (VG)/chicken caesar wrap
Vegetable fritters, with charred spring onion
mayo (VG)
Roasted vegetable, rocket & pesto ciabatta
Falafel, slaw & spicy mayo flatbread (VG)
Beetroot & feta salad (NCGI)
Oven-baked potato wedges, with lemon & thyme
dressing (VG)
Seasonal fruit salad pot (V)

FINGER BUFFETS - ADDITIONAL ITEMS

Additional Items:

Homemade sausage roll
Chilli marmalade glazed pork belly, with
pickled ginger (NCI)
Vegan chorizo roll (VG)
Warm flatbreads, with hummus and tzatziki
Panzanella salad pot (V)

Oven-baked potato wedges, with lemon &
thyme dressing
Samosa (VG)
Onion bhaji (VG)
Nut-free satay chicken skewer
Breaded chicken goujon

£3.50 each (min 15)

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FORK BUFFETS

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FORK BUFFET A

£22.00pp (min 20)

Freshly brewed tea or coffee & iced water
Homemade lasagne
Vegetable lasagne (VG)
Garlic bread (V)
Roasted new potatoes (VG)
Seasonal garden salad
Chocolate brownie, with dulce de leche cream (VG)
Chocolate & cherry mousse pot (VG, NCGI)

FORK BUFFET B

£22.00pp (min 20)

Freshly brewed tea or coffee & iced water
Birmingham chicken balti
Vegetable dhal (VG)
Naan bread (VG)
Biryani rice (VG)
Mango chutney & poppadoms (VG)
Onion salad (VG)
Chocolate mousse (VG)

FORK BUFFET C

£22.00pp (min 20)

Freshly brewed tea or coffee & iced water
Chicken Provençal
Slow roasted Moroccan pulled aubergine tagine (VG)
Roasted new potatoes (VG)
Garlic flatbreads (VG)
Roasted broccolini (VG)
Lemon posset (VG)

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FORK BUFFETS

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HOT & COLD CARVED MEAT STATION

Freshly brewed tea or coffee
Iced water
Roast loin of pork
Crown of chicken
Vegetable wellington (VG)

Roasted new potatoes (VG)
Buttered, seasonal green vegetables (VG)
Pesto pasta salad (V)
Seasonal green leaf salad (V)
Seasonal fruit platter (VG)

£25.50pp (min 50)

BUILD YOUR OWN KEBAB

Mock chicken kebab (V)
Chicken skewers
Warm flatbread (V)
Sliced onions (VG)
Baby gem salad (VG)
Cucumber (VG)

Peppers (VG)
Sweet chilli dip
Mint raita
Garlic aioli
Fries
Double chocolate brownie

£22.00pp (min 20)

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FORK BUFFETS - ADDITIONS

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DESSERT OPTIONS

£5.50 (min 15)

Black forest gâteau, with chocolate soil & cherry gel
Chocolate orange mousse, with orange gel & caramelised orange
Rhubarb & custard, with vanilla tuile
Lemon tart, with candied fennel & pomegranate salsa
Sweet potato & mixed seed chocolate brownie, with dulce de leche cream
Lemon posset, with vanilla shortbread & macerated berries
Chocolate & cherry mousse pot
Banoffee cheesecake pot
Apple crumble, with vanilla custard
Sticky toffee pudding
Pineapple & cardamom spiced sponge

COLD MEAT PLATTER

£65.00 (min 1)

Selection of cured British meats - 10 guests
(Suffolk salami, coppa ham and smoked chicken)

CHEESE SELECTION

£69.50 (min 1)

Cheese platter - 10 guests
(British cheese selection, biscuits and chutney)

LIGHTER LUNCHES

Salad plates: each £8.75pp (min 5)

Tuna niçoise
Chicken caesar
Smoked chicken, with seasonal garden salad
Falafel & spicy vegetable seasonal salad (VG)

Jacket potato, served with salad: £11.55pp (min 10)

Choose 2 fillings:
Grated mature cheddar cheese (V)
Line-caught tuna mayonnaise
Heinz baked beans (VG)
Homemade spicy chilli
House coleslaw (V)
Chicken curry

Add an extra filling option £2.50pp (min 10)

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DINNER

ST. ANDREW'S
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CANAPÉ MENU

All prices listed are exclusive of VAT.

CANAPÉS

£4.50pp (minimum 20)

£12.35pp for 3 canapés (minimum 20)

Cold:

Tomato bruschetta tart (VG)

Whipped sun-dried tomato & goat's cheese cone (V)

Mini onion and goat's cheese quiche (V)

Chicken parfait brioche croûte, with red onion chutney

Charred compressed watermelon, with balsamic caviar (V)

Smoked trout blini, with dill crème fraîche

Moroccan pulled lamb croquettes, with rosemary & coriander yogurt

Hot:

Chilli marmalade glazed pork belly, with pickled ginger (NGCI)

Venison and stilton toastie

Truffle mac & cheese bites (V)

Chicken bon bon

Wild mushroom arancini, with garlic aioli (VG)

Want more? Add £3.50 per additional choice

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DINNER - SET MENUS

All prices listed are exclusive of VAT

MENU ONE

2-course: £35 per person + VAT (Min 60 people)

3-course: £45 per person + VAT (Min 60 people)

Served with freshly baked bread & whipped butter and freshly brewed coffee and tea with dessert

STARTER

Tomato and red pepper soup, with herb pesto (V)

MAIN

Lemon chicken, with fondant potato, spring cabbage, tomato and caper salsa & pancetta crisp

Pan-fried gnocchi, with British heritage tomatoes, basil, confit garlic & burnt onion powder (VG)

DESSERT

Vanilla cheesecake, summer berry compote, mint

MENU TWO

2-course: £35 per person + VAT (Min 60 people)

3-course: £45 per person + VAT (Min 60 people)

Served with freshly baked bread & whipped butter and freshly brewed coffee and tea with dessert

STARTER

Sweet potato & chilli soup (V)

MAIN

Five spiced pork belly, Thai curry sauce, aromatic jasmine rice, pickled carrot & coriander

Masala cauliflower, pickled carrot, dhal & coconut sauce (VG)

DESSERT

Black forest gâteau, chocolate soil & cherry gel

MENU TWO

2-course: £35 per person + VAT (Min 60 people)

3-course: £45 per person + VAT (Min 60 people)

Served with freshly baked bread & whipped butter and freshly brewed coffee and tea with dessert

STARTER

Pressed ham hock terrine, with toasted tomato focaccia, tomato chutney & bitter leaves

Heirloom tomato tart, summer vegetables & herb salad (VG)

MAIN

Garlic chicken fillet, creamed potato gnocchi, spinach, sun-blush tomato & pesto

Beetroot wellington, wilted spinach, roasted pumpkin fondant & black truffle (VG)

DESSERT

Lemon tart, ginger cake crumb & macerated strawberries (VG)

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DINNER - THE STARTERS

All prices listed are exclusive of VAT.

£9.00 per person (Minimum 60 people)
Served with freshly baked bread and whipped butter
Please choose 1 meat and 1 vegan option

SOUPS

Crème Dubarry (cauliflower soup), **truffle oil** (VG)
Tomato and red pepper, with herb pesto (VG)
Pearl barley and vegetable broth (VG)
Sweet potato and chilli soup (VG)
Cream of mushroom soup with mushroom powder (VG)
Carrot and cumin soup with carrot pakora (VG)

PLATED STARTERS

Heirloom tomato tart, summer vegetables & herb salad (VG)
Pressed chicken and bacon terrine, soft boiled egg & gem lettuce with caesar dressing
Beetroot & soft cheese terrine, paprika cracker, lamb's lettuce & parsley vinaigrette
BBQ torched mackerel, grape salsa, burnt apple purée & crème fraîche
Trout rillette, lemon gel, dried heirloom tomato & charred cucumber
Pressed ham hock & mustard terrine, toasted tomato focaccia, tomato chutney & bitter leaves

ADDITIONAL OPTIONS

Should additional options be required these are available at a supplement of £5.50 per dish selection. Only available when a pre-order is supplied.



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DINNER - THE MAIN COURSE

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£24.00 per person (Minimum 60 people)
Please choose 1 meat and 1 vegan option

MAINS

Roasted lemon chicken, fondant potato, spring cabbage, tomato and caper salsa & pancetta crisp

Slow-cooked five spice pork belly, Thai curry sauce, aromatic jasmine rice, pickled carrot & coriander

Garlic chicken fillet, creamed potato gnocchi, spinach, sun blushed tomato & pesto

Moroccan spiced braised lamb, pomegranate seeds, yogurt, bean tagine & ras el hanout sauce

Duck ballotine, mushroom ketchup, pommes anna & blackberry jus

Roast venison, pommes anna, mushroom ketchup, roasted carrot, broccolini & red wine jus (£7.00 supplement)

Spinach & potato pakora, red lentil dhal, tempura turmeric cauliflower, chilli and pepper salsa & coriander (VG)

Pan-fried gnocchi, British heritage tomatoes, basil, confit garlic & burnt onion powder (VG/NGCI)

Masala cauliflower, pickled carrot, dhal & coconut sauce (VG)

Carrot scrolls, spice infused carrot sauce, citrus gel, coriander tuille & carrot tops (VG)

Beetroot wellington, wilted spinach, roasted pumpkin fondant & black truffle (VG)

ADDITIONAL OPTIONS

Should additional options be required these are available at a supplement of £7.50 per dish selection

Only available when a pre-order is supplied



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DINNER - THE DESSERT

All prices listed are exclusive of VAT.

£8.50 per person (Minimum 60 people)

DESSERTS

Apple crumble with vanilla pod custard

Lemon tart with ginger cake crumb & macerated strawberries

Vanilla cheesecake with summer berry compote & mint

Chocolate & orange sponge with sunflower seed praline, salted caramel & raspberry compote

Black forest gâteau with chocolate soil & cherry gel

Chocolate orange pebble with orange gel & caramelised orange

ADDITIONAL OPTIONS

Should additional options be required these are available at a supplement of £5.50 per dish selection.

Only available when a pre-order is supplied.



DINNER - CHILDREN'S MENU

All prices listed are exclusive of VAT.

£12.95 per person (Minimum 10 people)

TO START

Tomato soup with bread and butter (V)

MAINS

Chicken tenders with french fries & baked beans

Margherita pizza & french fries

DESSERT

Chocolate brownie (V)

PARTY MENU

All prices listed are exclusive of VAT.

£19.50 per person

BUFFETS

Crispy chicken tenders with BBQ dip

Hot dog, brioche roll, mustard, ketchup & crispy onions

Plant-based hot dog, brioche roll, mustard, ketchup & crispy onions (VG)

Margherita pizza (V)

French fries

DESSERTS

Chocolate brownie (V)

Biscoff cheesecake pots

STREET FOOD

ST. ANDREW'S
@KNIGHTHEAD PARK

STREET FOOD

All prices listed are exclusive of VAT

CHOOSE THREE:

Crispy piri-piri chicken thighs

with skinny fries, hot buffalo sauce & ranch dressing

Quorn ChiQin crispy wings

with skinny fries, hot buffalo sauce & ranch dressing

Southern fried chicken burger

with Emmental cheese, iceberg lettuce & ranch-style dressing in a toasted brioche bun

Southern fried plant-based chicken fillet burger

with vegan cheese, iceberg lettuce & ranch-style dressing in a toasted brioche bun (VG)

Lashford sausage

with Texan BBQ pulled pork & crispy onions in a brioche roll

Vegan frankfurter

with pulled BBQ jackfruit & crispy onions in a white roll

Smashed burger loaded fries

with nacho cheese sauce, jalapeño dressing, West Coast mature cheddar & crispy onions

Smashed fib burger loaded fries

with nacho cheese sauce, jalapeño dressing, West Coast mature cheddar & crispy onions (V)

Battered fish finger roll

with tartar sauce & ketchup in a brioche roll

Fishless goujons

with tartar sauce & ketchup in a white roll (V)

Venison massaman curry

Thai coconut curry with steamed long and wild grain rice (NGCI)

£31.50pp (min 20)

Thai red curry Quorn pieces

with stir-fried vegetables & steamed long and wild grain rice (VG)

12hr roasted pulled harissa leg of lamb

with Lebanese flatbread, malfouf salad & minted yogurt dressing (DF)

Falafel lebanese flatbread

with malfouf salad & minted yogurt dressing (V) (DF)

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BAR

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BAR LIST

All prices listed are inclusive of VAT

SPIRITS

Bells	£5.50/£7.50
Jack Daniels	£6.00/£8.00
Jamesons	£6.00/£8.00
Bacardi	£5.50/£7.50
Captain Morgans Spiced	£5.50/£7.50
Captain Morgans Dark	£5.50/£7.50
Courvoisier	£5.50/£7.50
Courvoisier VS	£7.50/£9.50
Smirnoff	£5.50/£7.50
Grey Goose	£6.50/£8.50
Gordon's	£5.50/£7.50
Gordon's Pink	£5.50/£7.50
Whitley Neill	£5.50/£7.50
Bombay Sapphire	£6.50/£8.50
Hendricks	£7.50/£9.50
Disaronno	£5.50/£7.50
Martini	£5.50
Baileys	£6.50
Cockburns	£5.50

SOFT DRINKS

Pepsi (200ml bottle)	£2.50
Pepsi Max (200ml bottle)	£2.50
J20 Apple & Mango (250ml)	£3.70
J20 Apple & Raspberry (250ml)	£3.70
Orange Juice (125ml)	£2.30
Tonic Water (125ml)	£2.30
Ginger Ale (125ml)	£2.30
Still Water (750ml)	£4.00
Sparkling Water (750ml)	£4.20
Soft Drink (pint)	from £4.20
Soft Drink (half pint)	from £2.10

BOTTLED BEER/CIDER

Cruzcampo (330ml)	£5.25
Birra Moretti (330ml)	£5.25
Old Mout Berries & Cherries (500ml)	£6.30
Old Mout Kiwi & Lime (500ml)	£6.30
Bulmers (500ml)	£6.00

NO ALCOHOL

Heineken Zero (330ml)	£5.25
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DRAUGHT

Cruzcampo	£5.75
Birra Moretti	£6.25
Inch's Cider	£5.75
Guinness	£6.95
Neck Oil	£6.50

If there is something not featured on our list, our team will be pleased to arrange it for your event.

*Please note, a minimum spend may apply when booking bar service.

WINE LIST

All prices listed are inclusive of VAT

WHITE WINE

Anciens Temps Blanc, Vin de France 75cl £28.00
Blanco Sobre Lias Care 75cl £28.00

RED WINE

Anciens Temps Rouge, Vin de France 75cl £28.00
Tinto Sobre Lias Care 75cl £28.00

ROSÉ WINE

Solidarity Rose Care 75cl £28.00

FIZZ

Prosecco Via Vai NV 75cl £35.00
Prosecco Rose Via Vai 75cl £37.50
Tattinger Brut Reserve 75cl £80.00



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DRINKS PACKAGES

All prices listed are inclusive of VAT

PACKAGE 1 • £25

5 Bottles of Cruzcampo (330ml)

PACKAGE 2 • £28.50

5 Bottles of Bulmers Cider

PACKAGE 3 • £35

6 Bottles (mix):
2× Bulmers Cider
2× Old Mout Berries & Cherries
2× Old Mout Kiwi & Lime

PACKAGE 4 • £52.50

10 Bottles (mix):
5× Cruzcampo
5× Bulmers Cider

PACKAGE 5 • £19.50

6 Bottles (soft drinks mix):
2× Pepsi
2× Fanta Zero
2× Sprite Zero (500ml PET)

PACKAGE 6 • £56

2 Bottles - choose any two:
Anciens Temps Rouge
Anciens Temps Blanc
Solidarity Rosé Care

PACKAGE 7 • £165

14 Drinks:
10× Bottled Cruzcampo
2× Anciens Temps Rouge or Blanc
1× Large Still Water
1× Large Sparkling Water

PACKAGE 8 • £42.50

10 Drinks (alcohol-free mix):
3× Heineken 0%
3× 0% Cider
4× Mixed Soft Drinks

BOTTOMLESS PACKAGES

All prices listed are inclusive of VAT

PACKAGE 1

Bottled Beer, Wine & Fruit Juices

30 minutes, £12.60
60 minutes, £19.80

PACKAGE 4

Cocktails, Mocktails & Bottled Beers

30 minutes, £18.60
60 minutes, £23.40

PACKAGE 2

Bottled Beer, Prosecco & Fruit Juices

30 minutes, £15.54
60 minutes, £21

PACKAGE 3

Draught, Spirits, Mixers, Prosecco & Fruit Juices

30 minutes, £16.74
60 minutes, £22.74



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0121 772 0101 (OPT 3)

EVENTS@BCFC.COM

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