



LUNCH MENUS

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events@sbf.org.uk



020 7353 3331

Allergen Key:

DF - Dairy Free
GF - Gluten Free
NF - Nut Free
VG - Vegan



SANDWICH MENU

Sandwiches & Soup

Selection of sandwiches

Soup de jour

£10.90+VAT per person

Soup Menu

Subject to availability, chosen in advance:

Broccoli and stilton

Minestrone

French onion

Sweetcorn and pepper chowder

Roast tomato and basil

All soups are vegan

Package Add-Ons

Fruit platter - £4.15+VAT per person

Tray bake cakes - £3+VAT per person

Sandwiches & Cake

Selection of sandwiches

Platter of assorted cakes

£12+VAT per person

Sandwiches, Fruit & Cake

Selection of sandwiches

Fresh fruit platter

Platter of assorted cakes

£13.50+VAT per person

Sandwiches, Finger Foods, Fruit & Cake

Selection of sandwiches

A selection of savoury finger foods

Fresh fruit platter

Platter of assorted cakes

£16.35+VAT per person



HOT BUFFET MENU

Hot Buffet Package

One of the below options

Three varieties of salads

Assorted cake

Italian

Italian beef lasagne layered with slow-cooked ragu, Provencal tomato sauce and béchamel

Vegetable lasagne with a Provencal tomato sauce, topped with béchamel cheese sauce

Thai

Thai-flavoured chicken sautéed with vegetables in a green curry sauce [DF, GF]

Lentils and vegetables sautéed in a Thai red curry sauce [GF, DF, Vegan]

Mediterranean

French-style beef bourguignon stew braised in red wine [DF, GF]

Chargrilled aubergine layered with a rich tomato ragu, topped with caramelized mozzarella [GF]

Moroccan

Slow-cooked Moroccan lamb tagine with chickpeas and African spices [DF, GF]

Sweet potato, spinach and Feta cheese wrapped in a Puff pastry strudel

£25.30+VAT per person (minimum order of 25)



COLD BUFFET MENU

Cold Buffet Package

Whole gammon ham, honey-glazed and roasted

Seafood platter

Creamed leek and cheddar tart

Vegan – chargrilled mediterranean vegetables

Baby new potato salad

Mixed green salad

Mediterranean couscous salad

Rich chocolate mousse with fresh cream

Vegan brownie with a cashew cream

Fresh bread & butter

£33.80+VAT per person (minimum order of 25)



SEASONAL SALAD BAR MENU

Salad Bar

Choice of 6 salads

Choice of 2 toppers

Choice of 2 dressings

£19+VAT per person (minimum order of 25)

Signature Salads

Chickpea power salad

Seasoned chickpeas & grilled courgette served with feta, red onion, parsley and a lemon dressing (Allergen: Milk)

Broccoli quinoa

Vibrant Broccoli, mixed quinoa, roasted almonds, mustard, lemon and fresh parsley (Allergens: Mustard & Nuts)

Sweet pearl barley

Fibre-rich pearl barley with crunchy peppers and cucumber mixed with raisins, chopped parsley and poppy seeds (Allergen: Sulphur Dioxide)

Friday potato

Paprika roast new potatoes, garlic, pickled red onion and parsley (Allergen: Sulphur Dioxide)

Go-to Greek

Crunchy cucumber, tomatoes and red onion with fresh feta, mint, black olives and lemon (Allergens: Milk & Sulphur Dioxide)

Signature middle eastern slaw

Crispy red & hispi cabbage with grated carrots and tahini served with a lemongrass & ginger dressing (Allergen: Sesame)

Sauces

Mild Moroccan beetroot

Salsa verde

The best chilli salsa

Protein Toppers

Spicy chicken

Marinated in chilli, garlic paprika and lemon juice

Vegan fritter

Crispy carrot & sweetcorn, parsley, red onion and gram flour

Lamb kofta

Fresh coriander, chilli and garlic with Moroccan spices

Falafel

Homemade chickpea falafel with fresh garlic, coriander, parsley, mint and onion

Halloumi

Roasted halloumi slices

Light, Veg-Based Salads

Plain salad

Leaves, Tomato, Cucumber (Vegan, GF, NF)

Classic Greek salad

Feta, black olives, cucumber, tomato, mint, lemon
(VG, GF, NF. Allergen: Dairy)

Cucumber & Roast garlic

Peppers, basil, spring onion, feta (VG, GF, NF. Allergen: Dairy)

Courgette & Edamame

Mint, spinach and a citrus dressing (VG, GF, NF. Allergen: Soya)

Aubergine & Edamame

Cabbage, sesame, ginger (VG, NF. Allergens: Sesame, Gluten, Soya)

Slaw-Esque Salads

Spiers' slaw

Served with tahini, carrots, red cabbage and a lemongrass & ginger dressing
(Vegan, Gluten Free, Nut Free. Allergen: Sesame)

Traditional slaw

Served with English mustard and yoghurt
(VG, GF, NF. Allergens: Dairy, Mustard)

Beetroot & Parsnip

Served with mixed seeds, spinach and a red wine vinegar dressing
(VG, GF, NF. Allergen: Sulphite)

Beetroot & Beansprout

Served with spring onion and a citrus dressing (VG, GF, NF)

Brussels Sprout & Radicchio

Served with dill, wholegrain mustard & red wine vinegar dressing
(VG, GF, NF. Allergen: Mustard)

Light Grain, Pulse and Legume-Based Salads

Quinoa & Edamame

Cabbage, coriander, carrots, spring onion and a lemon dressing
(VG, GF, NF. Allergen: Soya)

Sweet potato & Cranberry

Sunflower & pumpkin seeds, beans, peas, spinach, sunflower &
red wine vinegar dressing
(VG, GF, NF. Allergen: sulphite)

Chickpea & Courgette

Feta, red onion, parsley, cumin & citrus dressing (VG, GF, NF. Allergen: Dairy)

Paprika Potatoes & Caramelised Red Onion

Chives, garlic and a red wine vinegar dressing
(VG, GF, NF. Allergen: Sulphite)



REFRESHMENTS MENU

Tea & Coffee

Basic refreshments - £1.55+VAT per person (minimum of 10)

Fairtrade tea & coffee

Milk & dairy free alternative

Jugs of tap water

Deluxe refreshments - £2.90+VAT per person (minimum of 10)

Fairtrade tea & coffee

Milk & dairy free alternative

Jugs of juice (apple/ orange)

Bottled still and sparkling water

Wrapped biscuits

Soft Drinks

Jug of juice - £4.25+VAT per jug

Choose from orange, apple, or cranberry

Bottled water - £3.30+VAT per bottle

Still or sparkling mineral water (1.5L)

Carbonated cans - £2.25+VAT per can

Choose from Coca Cola, diet Coke, lemonade, or ginger beer (330ml)

Elderflower pressé - £4+VAT per jug

Sparkling elderflower cordial



CORKAGE & OTHER CHARGES

Corkage - Per Bottle

Beer - £2 +VAT

Sparkling wine - £20+VAT

Wine - £9+VAT

Spirit bottle - £27.50+VAT

Soft drinks - £1+VAT

0.0% Wine - £7+VAT

0.0% Beer - £1.50+VAT

External Catering & Kitchen Facilities

External catering fee, including use of fridge - £160+VAT

Exclusive kitchen hire, including all appliances - £550+VAT

Staff Hire

Per hour, per person, minimum of 5 hours hire

Waiting/ bar staff - £105+VAT for 5 hour hire (extra hours £20+VAT per hour)

Security staff - £27.50+VAT

AV technician - From £55+VAT



For events & venue hire – events@sbf.org.uk

**St Bride Foundation,
14 Bride Lane,
Fleet Street,
London,
EC4Y 8EQ**

Registered Charity: 207607

We are happy to provide detailed allergy information and ingredient listings from our menus.

If you have any additional allergies or specific dietary requirements, please do let us know and we will do our best to accommodate your needs.

However, please be aware that the caterers we work with prepare food in shared kitchen spaces, so while every effort is made to minimize cross-contamination, we cannot guarantee a completely allergen-free environment.

Thank you for your understanding, and please don't hesitate to reach out with any questions.