

Hamble Catering Ltd

Corporate Catering Menus 2025



Tel: 02380 457262

- **About Us, Our Food and Service**

- **About Our Food**

We use the freshest locally sourced seasonal ingredients to create dishes and menus to match the event and occasion.

We produce everything in house including our sandwich fillings, savouries and cakes, which include our famous chocolate brownies, carrot cake and shortbread

As we produce all of our food in house, we adapt our dishes and menus to suit most dietary requirements

Our food has won awards including our sausage rolls be voted as one of the best in the country

- **About Our Service**

We can deliver anywhere in Hampshire subject to a minimum order value.

We deliver daily to Southampton City Centre, Segensworth, Whiteley and Eastleigh

All finger buffets are delivered on recyclable platters ready for service

We have been finalists in the South Coast Business Awards three years running for our service and use of technology



Ordering and Delivery Process

- **Placing your order**

All orders to be placed at least 48 hours (working hours) in advance. Shorter lead times can be possible in occasional emergencies, however on occasions delivery times will need to fit in with existing orders and delivery schedules'

All orders to be received via email and where PO numbers are required these must be supplied at the time ordering.

Any specific invoicing instructions e.g. change of company or address must also be supplied with order.

Confirmed numbers must be notified/finalised 48 hours before order/event

NB our minimum order quantity for any menu is generally is 8 persons, this can be flexible if we are delivering to another customer in your area the same day

- **Allergens and Dietary Needs**

Any allergens and or dietary needs must be notified at time of ordering and changes must be notified 48 hours in advance.

Allergens to be considered when choosing menu .

All major allergens can be taken in account with all of our menus at no extra cost.

Dietary needs e.g. 'low carb' may result in additional charges if menus and dishes need to be adapted

All of our food is labeled with any allergen information for most allergies this will be covered by our menu selection i.e. if a guest has a dairy allergy there will be items not containing dairy. For specific allergies/dietaries including gluten, vegan and vegetarian these will be packaged separately and clearly labeled.

Please note we do not use nuts in any of our products

- **Delivery times and process**

Deliveries will be made within an agreed 30-minute time window, between 10:30am and 12:30pm,

For deliveries outside these times please contact us for a quote.

If you have a specific delivery time e.g. to fit in with a meeting agenda, please notify when placing your order.

Weekend deliveries can be arranged subject to availability



The Continental

Freshly Baked Cocktail Pastries

Cookies

~

Individual Fruit Juice

~

Fruit

From £7.45 per person plus VAT

Hot Rolls and Pastries

Hot Bacon Rolls

(served with sauces)

~

Freshly Baked Cocktail Pastries

~

Individual Fruit Juice

~

Fruit Bowl

From £12.45 per person plus VAT

Please note delivery time restrictions apply to these menus please enquire before making booking



Packed Lunch

Selection of Filled Bloomer Sandwiches

A selection of the following:

Ham Salad

Coronation chicken

Roast chicken salad

Chicken and bacon salad

Tuna mayo salad

Cheddar Ploughman's

~

Bag of Gourmet Crisps

~

Homemade cake

~

Fruit

£8.95 per person plus VAT

Gourmet Packed Lunch

Selection of filled Sandwiches and Wraps

Filled with either:

Chicken and Bacon Club

BLT

Smoked Salmon and Cream Cheese

Crispy duck with hoi sin sauce

Prawn Mayonnaise

Brie and Roasted Vegetables (V)

~

Homemade Sausage Roll

~

Bag of Gourmet Crisps

~

Homemade cake

~

Fresh Fruit Salad

£12.95 per person plus VAT



Classic Finger Buffets

The Botley

Selection of Sandwiches
(four quarters per person)

~

Fruit Selection

~

Selection of homemade cakes

£6.95 per person plus VAT

The Wickham

Selection of Sandwiches
(three quarters per person)

~

Filled Tortilla Wraps or Bridge Rolls

~

Fruit Selection

~

Selection of homemade cakes

£7.95 per person plus VAT

The Hamble

Selection of Sandwiches
(four quarters per person)

~

Homemade Savouries
(three per person)

~

Fruit Selection

~

Selection of homemade cakes

~

£9.95 per person plus VAT

See over for sandwich fillings and
savouries examples

There is a minimum order quantity of six on
these menus numbers below this we offer
individual packed lunches



Classic Finger Buffets

Sandwich Fillings include

Gammon Ham Salad
Ham and Cheese
Classic BLT
Roast Chicken Salad
Tuna Mayo and Cucumber
Tuna Salad
Coronation Chicken
Chicken and Bacon Mayonnaise
Cheddar Ploughman's (v)
Free Range Egg and Tomato (v)
Creamy French Brie and Cranberry Sauce (v)

Savouries include:

Handmade Cocktail Sausage Roll *
Local Sausages in Honey & Mustard *
Vegetable Samosas (V)
Onion Bhajis (V)
Spring Rolls
Cheese straws
Bacon and Cheese Turnover
Cheese and tomato Turnover
Pizza Wheels (V)

* Gluten free options available

If you have any specific dietary requests including a 'healthier choice' or maybe 'simple fillings' please indicate when ordering



The Winchester

Selection of Gourmet Sandwiches

(three quarters per person)

~

Filled Gourmet Wraps

~

Homemade Savouries

(three per person)

~

Homemade cakes

~

Platter of sliced fruit

~

Premium Soft drinks

£11.95 per person plus VAT

Minimum Order 8 Persons

Gourmet Sandwich Fillings

Smoked Salmon and Cream Cheese

Prawn Mayonnaise

Crisp Duck and Hoi Sin Sauce

Chicken and Bacon Club

Chicken Caesar

Rare Roast Beef Salad

Creamy French Brie with Roasted Veg

Savouries include:

Handmade Cocktail Sausage Roll*

Local Sausages in Honey & Mustard*

Chicken Tikka Samosas

Bacon and Cheese Turnover*

Southern Fried Chicken Goujons

Filled cocktail croissants (v)

Individual Quiche

Tempura Prawns

V – vegetarian option

*Gluten free option available



The Curdridge

An Individual Salad

Mixed Leaf salads

Roast Chicken Breast Salad
Tuna Flakes (with or without mayo)
Homecooked Gammon Ham
Chicken Pesto Pasta
Chicken Caesar

Gourmet Salad Bowls

Moroccan Chicken Cous Cous Salad
Vegetarian Moroccan Cous Cous
Moroccan Falafel Cous Cous (V)
Korean Chicken Rice Bowl
Thai Chicken Rice Salad
Salmon Sushi Salad
Tuna Niçoise

~

Selection of homemade cakes

~

Fruit Bowl

£9.95 each per person plus VAT

Salad Bowls

Moroccan Cous Cous and Roast Vegetables

Potato salad of the day

Spiced Lentil with Butternut Squash

Bean Salad with Pasta

Five bean salad

Quinoa with citrus dressing

Pesto Pasta with pine nuts

Orzo Salad with broccoli and radicchio

Giant Cous Cous with peas, feta and pickled shallots

Medium Bowl

(serves 8-10)

£10.95 plus VAT

Large Bowl

(serves 12-14)

£14.95



Lasagne*

Made with Hampshire steak mince, fresh herbs and vegetables topped with Parmesan cheese

Chilli Con Carne

Hampshire steak mince in a traditional spicy tomato sauce with kidney beans

Beouf Bourguignon

Made with mature Hampshire beef, served with potato dauphinoise

Moroccan Tagine

Chicken slow cooked with spices and dates served with cous cous

Red Thai Chicken Curry

Chicken cooked in a traditional red Thai coconut sauce with peppers and peas

All served with potatoes, or rice

Delivered hot, in individual bowls with disposable cutlery

*Number restrictions with these dishes

Please note a minimum of 8 persons per main course or vegetarian dish per order



Vegetarian Dishes

Lasagne

Roasted Mediterranean vegetables in a rich tomato sauce topped with Parmesan cheese

Chilli

Seasonal Vegetables in a spicy tomato sauce with kidney beans

Red Thai Curry

Seasonal vegetables including butternut squash in a traditional red Thai coconut sauce

Homemade Cake Selection

Fruit Selection

Soft drinks

£12.95 per person plus VAT



Lasagne*

Made with Hampshire steak mince, fresh herbs and vegetables topped with Parmesan cheese

Chilli Con Carne

Hampshire steak mince in a traditional spicy tomato sauce with kidney beans

Beouf Bourguignon

Made with mature Hampshire beef, served with potato dauphinoise

Moroccan Tagine

Chicken slow cooked with spices and dates served with cous cous

Red Thai Chicken Curry

Chicken cooked in a traditional red Thai coconut sauce with peppers and peas

Vegetarian Dishes

Lasagne

Roasted Mediterranean vegetables in a rich tomato sauce topped with Parmesan cheese

Chilli

Seasonal Vegetables in a spicy tomato sauce with kidney beans

Red Thai Curry

Seasonal vegetables including butternut squash in a traditional red Thai coconut sauce

All served with potatoes, salad, crusty bread or rice

Delivered hot, ready to serve with serving dishes, utensils and crockery and cutlery

*Number restrictions with these dishes



The Lyndhurst

Hand carved Ham

Served with apple and ale chutney and mustard

~

Salmon and watercress en croute

~

Seasonal vegetarian quiche

~

Selection of Three Seasonal Salads

~

Moroccan Cous Cous and Roast Vegetables

Potato salad of the day

Tomato Basil and Mozzarella Salad

Spiced Lentil with Butternut Squash

Bean Salad with Pasta

Five bean salad

Quinoa with citrus dressing

Pesto Pasta with pine nuts

Orzo Salad with broccoli and radicchio

Orzo salad with cucumber red onion and mint

Giant Cous Cous with peas, feta and pickled shallots

Plus a mixed leaf salad with dressing

Freshly Baked Artisan Bread

Served with butter portions

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Dessert of the Day

Examples include:

Tart au Citron

Rich truffle chocolate tart

Lemon and lime cheesecake

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Hampshire Strawberries

(When in season)

or

Cut Fruit Platter

Minimum Order Quantity 20 persons



Afternoon Tea

The Romsey

Finger Buffets
Homemade Cakes
~

Handmade Sultana Scones with
Clotted Cream and Strawberry Preserve

£5.95 per person

The Alresford

Afternoon Tea Sandwiches
~

Homemade Cakes
~

Handmade Sultana Scones with
Clotted Cream and Strawberry Preserve

£8.95 per person

The Brockenhurst

Homemade Savouries
~

Homemade Cakes
~

Handmade Sultana Scones with
Clotted Cream and Strawberry
Preserve

£10.95 per person

