

Hamble Catering Ltd

Corporate Catering 2024



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 e.g. Do not order fish pie if you have guests who are allergic to fish.

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 restrictions apply to these menus please enquire before making booking



Packed Lunch

Selection of Filled Sandwiches and Wraps

A selection of the following:

Ham Salad

Coronation chicken

Roast chicken salad

Chicken and bacon salad

Tuna mayo with baby leaves

Cheddar Ploughman's

~

Bag of Gourmet Crisps

~

Homemade cake

~

Apple or Banana

£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 savoury

Sausage roll

or

Quiche

~

Bag of Gourmet Crisps

~

Homemade cake

~

Fresh Fruit Salad

£12.95 per person plus VAT



The Botley

Selection of Sandwiches
(four quarters per person)

~

Fruit Selection

~

Selection of Homemade Cakes

£5.95 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



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 Mayo
Cheddar Ploughman's (v)
Free Range Egg and Tomato (v)
Creamy French Brie and Cranberry Sauce (v)

Savouries include:

Handmade Cocktail Sausage Roll (GF)
Local Sausages in Honey & Mustard (GF)
Crispy Chicken Bites with sweet chilli sauce
Vegetable Samosas (V)
Onion Bhajis (v) (gf)
Bacon and Cheese Turnover (GF)
Pizza Wheels (V) (GF)
Southern Fried Chicken Goujons
Filled cocktail croissants (v)
Spring rolls (v)

V – vegetarian option available

GF – Gluten free option 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

And/Or

Filled Bridge Rolls

~

Homemade Savouries

(three per person)

~

Homemade cakes

~

Cut Fruit Skewers

~

Premium Soft drinks

£11.95 per person plus VAT

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 (GF)

Local Sausages in Honey & Mustard (GF)

Vegetable Samosas (V)

Bacon and Cheese Turnover (GF)

Southern Fried Chicken Goujons

Filled cocktail croissants (v)

Spring rolls (v)

Individual Quiche

Tempura Prawns

V – vegetarian option

GF – Gluten free option available



The Curdridge

An Individual Salad from the following

Mixed Leaf salads

Roast Chicken Breast Salad
Tuna Flakes (with or without mayo)
Homecooked Gammon Ham
Tandoori Chicken
Chicken and Bacon Caesar

Pasta Salads

Chicken Pesto Pasta
Moroccan Chicken Cous Cous Salad
Morroccan Falafel Cous Cous Salad (V)
Thai Chicken Noodle Salad

Selection of homemade cakes

Fruit Bowl

£8.95 each plus VAT

Salad Bowls

Pesto Pasta
Moroccan Cous Cous and Feta Salad
Mixed Leaf Salad with Dressing
Potato salad of the day
Butternut squash, shallot and feta salad with
balsamic dressing
Wild Rice Salad
Tomato Basil and Mozzarella Salad
Cherry Tomato, Mozzarella and Basil Salad

**Medium Bowl
(serves 8-10)
£9.95 plus VAT**

**Large Bowl
(serves 12-14)
£12.95**



Smokey Fish Pie*

Made with cod, smoked haddock, and salmon topped with cheesy mash topping

Lasagne*

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

Beef Chilli

Chunky Hampshire beef in a traditional tomato spicy sauce with kidney beans

Beouf Bourguignon

Made with mature Hampshire beef, served with potato dauphinoise

Selection of Homemade Curries

Including chicken tikka masala, Balti, and red Thai chicken curry

Moroccan Tagine

Lamb slow cooked with spices and dates served with cous cous

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

Salmon and watercress en crouete

Seasonal vegetarian quiche

Selection of Seasonal Salads

Greek Salad

Pesto Pasta

Roasted Red Pepper and Tomato

Rainbow Beetroot and Horseradish

Five Bean and Herb Salad

White and Red Rice Salad

Potato Salad

Moroccan Cous Cous with oranges

Halloumi and Broccoli salad

Roasted Mediterranean

Vegetable salad with halloumi and cous cous

Tabbouleh with aubergine and feta

Giant cous cous and mozzarella salad

Mediterranean lentil salad

Roasted vegetable and wild rice salad

Panzanella Salad with goats cheese croutons

Garlic new potato and pea salad

House coleslaw of the day

Freshly Baked Artisan Bread

Served with butter portions

Dessert of the Day

Examples include:

Tart au Citron

Rich truffle chocolate tart

Lemon and lime cheesecake

Hampshire Strawberries

(When in season)

Cut Fruit Platter

Hampshire Cheeseboard

A selection of fine artisan Hampshire cheeses served with chutney and crackers



Pricing is based on number of people and dishes selected contact us for a bespoke quote



The Romsey

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

