

CONFERENCE CATERING

At St George's Bristol we pride ourselves on our professionalism, flexibility and helpful attitude. Backed-up by decades of experience in handling events, our team is completely committed to ensuring your wedding day goes exactly how you planned. From ideas and wishes through to realisation, we are here to help guide and advise.

FOOD

Delectable dishes and mouth-watering menus will be created by our three carefully selected outside caterers. We love working with them because they deliver on taste, impact and the quality of service we expect for our hirers. See below for sample menus from all three caterers.



Simon MacDonnell

catering@papadeli.co.uk

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Simon Goodman

inspiration@parsnipmash.co.uk

0117 903 1460



Liz Haughton & Barny Haughton

food@folkhousecafe.co.uk

0117 908 5035

DRINKS

At St George's we offer a full range of quality products, from excellent house wines and prosecco, through to fine wines and vintage champagnes. We also offer handpicked local, organic beers and lagers and a carefully chosen spirits list. For a list of prices, please contact the Events Team directly (events@stgeorgesbristol.co.uk).



Finger Buffet- great for evening receptions & drinks parties (Autumn/Winter)

Pinchos

Little open sandwiches on ciabatta, traditionally found on Spanish bars

A selection of delicious toppings.

Meat, fish & vegetarian

Meat

Papadeli pork and sage sausage rolls with onion marmalade

Chorizo skewers with red pepper, basil and olive

Pears, Parma ham, gorgonzola and rocket

Chicken skewers, harissa yoghurt, coriander

Tabla de embutidos (mixed cured meats) with pickles

Fish

Smoked salmon on wedges of brown bread, cream cheese and capers

Pissaladiere- puff pastry, caramelized onions, olives, anchovies

Prawn and chorizo skewer with gremolata and aioli

Smoked mackerel on crusty ciabatta with beetroot and horseradish

Tuna and olive empanadas

Vegetarian

Spanish tortilla, aioli

Goats cheese, red onion marmalade tartlets

Baked new potatoes with spicy romesco sauce

Papadeli crudités and dips

Grilled vegetable skewers, lemon and oregano dressing

Grilled bruschetta, tomato salsa, aioli

Puddings

Papadeli brownies

Lemon, blueberry & ricotta cake

Tunisian orange and almond cake

Cinnamon meringues

Fruit platter

Finger Buffet- great for evening receptions & drinks parties (Spring/Summer)

Pinchos

Little open sandwiches on ciabatta, traditionally found on Spanish bars/

A selection of delicious toppings.

Meat, fish & vegetarian.

Meat

Papadeli chorizo sausage rolls with sweet pepper relish

Chorizo skewers with red pepper, basil and olive

Halloumi saltimbocca- wrapped in Parma ham and sage

Chicken skewers, satay sauce, coriander

Tabla de embutidos (mixed cured meats) with pickles

Fish

Smoked salmon on wedges of brown bread, lemon crème fraiche, dill

Pissaladiere- puff pastry, caramelized onions, olives, anchovies

Tiger prawn cocktail, little gem lettuce, smoked paprika

Devon crab, chilli, crème fraiche and chives on crusty ciabatta

Tuna and olive empanadas

Vegetarian

Spanish tortilla, aioli

Courgette, spinach, pecorino, pine nut fritatta

Papadeli tartlet

Papadeli crudités and dips

Grilled vegetable skewers, lemon and oregano dressing

Grilled bruschetta, tomatoes, basil and parmesan

Puddings

Papadeli brownies

Lemon, almond, polenta cake

Carrot cake, cream cheese frosting

Meringues with berries

Fruit platter



CIABATTA SANDWICHES

A Papadeli classic

Please place your order per person.
Our chef will choose a selection of fillings depending on your party size.

Mixed ciabatta sandwiches

£4.00pp + VAT

A selection of vegetarian, meat & fish sandwiches from the following:

- Roasted squash, romesco (Spanish roasted red peppers & hazelnuts), rocket (Vegan)
- Papadeli hummus, salsa verde, peppers (Vegan)
- Roasted carrot & cumin puree, sweet chilli, feta & rocket (V)
- Free range egg mayonnaise, cucumber, watercress (V)
- Somerset Cheddar, spring onion mayo, tomato chutney (V)
- Goat's cheese, harissa, sun blushed tomatoes, rocket (V)
- Coronation Chicken, watercress
- Serrano ham, quince aioli, rocket
- Devon rose cooked ham, Somerset cheddar, Papadeli pickle
- Smoked salmon, capers, lemon crème fraiche, rocket
- Tuna mayonnaise, red onion marmalade, cucumber

(Gluten free bread available- please write a comment on your order form to request this option)

Vegetarian ciabatta sandwiches

£4.00pp + VAT

A selection of vegetarian only fillings from the following:

- Roasted squash, romesco (Spanish roasted red peppers & hazelnuts), rocket (Vegan)
- Papadeli hummus, salsa verde, peppers (Vegan)
- Roasted carrot & cumin puree, sweet chilli, feta & rocket
- Free range egg mayonnaise, cucumber, watercress
- Somerset Cheddar, spring onion mayo, tomato chutney
- Goat's cheese, harissa, sun blushed tomatoes, rocket

Ethical sandwich

£5.00pp + VAT

on Hobbs House organic harvester bread from the options below

- Valley smoke house smoked salmon, Yeo valley crème fraiche
- Colston Bassett Stilton & pear (V)
- Native breeds venison salami with Hawkshead hedgerow & port jelly
- Cornish Yarg, gooseberry preserve

All with Severn Valley mixed leaves

Trusted suppliers

- The Valley smoke house, Dundry, Bristol
 - The fine cheese company, Bath
 - Native breeds, Forest of Dean
 - Betterfood company, Bristol
 - Hobbs house bakery, Bristol
 - The Severn project, Bristol
 - Hawkshead relish company
- (Gluten free bread available- please write a comment on your order form to request this option)

Luxury sandwich

£6.00+VAT

1.5 ciabattas per person from the options below

- Roasted squash, romesco (Spanish roasted red peppers & hazelnuts), rocket (Vegan)
 - Goat's cheese, harissa, sun blushed tomatoes, rocket (V)
 - Coronation Chicken, watercress
 - Serrano ham, quince aioli, rocket
 - Smoked salmon, capers, lemon crème fraiche, rocket
 - Tuna mayonnaise, red onion marmalade, cucumber
- (Gluten free bread available- please write a comment on your order form to request this option)



SALAD BOXES

£5.00 + VAT each

Choose 3 options from the list below for your salad box or we can choose for you!

- Fusilli pasta, pesto, mozzarella, sundried tomatoes (V)
- Papadeli celeriac remoulade (V)
- Roasted aubergines, cherry tomatoes, salsa verde (Vegan)
- Roasted cauliflower, chickpeas, turmeric, yoghurt & coriander (Vegan)
- Butternut squash, flat mushrooms, blue cheese & tarragon (V)
- Coronation chicken with apricots & coriander
- Roasted carrot & cumin puree, peppers (Vegan)
- Brown rice, purple sprouting broccoli, chilli, sesame & soy dressing (Vegan)

All boxes contain mixed leaves

In a disposable box with disposable cutlery & a napkin

All salads are handmade at Papadeli using the freshest, seasonal ingredients we can find.

PACKED LUNCHES

£8.95+VAT

All packed in a Papadeli carrier with disposables. Please place your order per person.

Each bag includes:

- Ciabatta sandwich **OR** Salad box (please specify when ordering)
- Burts crisps 40g
- Papadeli brownie
- 1 piece of fruit
- Bottle of Frank water 330ml

CIABATTA SANDWICHES

A selection of vegetarian, meat & fish sandwiches from the following:

- Roasted squash, romesco (Spanish roasted red peppers & hazelnuts), rocket (Vegan)
- Papadeli hummus, salsa verde, peppers (Vegan)
- Roasted carrot & cumin puree, sweet chilli, feta & rocket (V)
- Free range egg mayonnaise, cucumber, watercress (V)
- Red Leicester cheese, spring onion mayo, tomato chutney (V)
- Goat's cheese, harissa, sun blushed tomatoes, rocket (V)
- Coronation chicken, watercress
- Serrano ham, quince aioli, rocket
- Devon rose cooked ham, Somerset cheddar, Papadeli pickle
- Smoked salmon, capers, lemon crème fraiche, rocket
- Tuna mayonnaise, red onion marmalade, cucumber

(Gluten free bread available - please write a comment on your order form to request this option)



Papadeli Canapés (Spring/Summer)

All canapés are made by hand using the best ingredients we can find.

Vegetarian

British pea & mint crostini, feta & orange oil
Spinach, pine nut & feta filo
Tartlet of asparagus, peas & pecorino
Crudites, or grissini with vegetarian dips
Griddled asparagus with romesco dipping sauce
Parmesan shortbread, confit tomato, pesto & mozzarella
Tortilla with aioli, piquillo pepper
Crostini with aubergine caponata, smoked mozzarella

Fish

Smoked salmon blini, lemon crème fraiche, caviar
Pissaladiere- puff pastry, anchovies, olives, caramelized onions
Devon crab crostini, crème fraiche, chilli & chives
Chew Valley trout crostini, pea puree
Prawn & chorizo skewers with gremolata
Papadeli lemon & herb fishcakes, aioli
Blinis with smoked salmon, lemon crème fraiche, caviar
Marinated grilled prawn, avocado, chilli & lime in a ragout shell

Meat

Spanish chorizo sausage roll, caramelized onions
Chicken skewers with satay dipping sauce
Lamb kofta, riata dip
Thai chicken burgers, red pepper relish
Mini Yorkshire pudding, rare roast beef, horseradish crème fraiche
Asparagus, Serrano, herb aioli
Chicken rillette on crostini, celeriac remoulade, chervil
Parma ham wrapped Italian peaches

Sweet

Mini bakewell tartlets
Mini chocolate Brownies
Mini meringues with berries
Lemon, almond, polenta squares
Chocolate truffles
Tunisian whole orange & almond squares
Shortbread with berries



Canapés & Hot Table Feasts (Spring/Summer)

Sharing suppers are a great way for you and your guests to try a selection of dishes.

Canapés to start then, once seated mains and salads, then the pudding stand to pass around the table creating a family style feast.

These are sample menus. We can also create bespoke menus for you.

Canapés

Spinach, ricotta & pine nut filo

Crab crostini with green chillies, sour cream & chives

Salt cod fishcakes with coriander mayonnaise, hot red pepper relish

Toasted cumin shortbreads with roasted beetroot, feta, pea shoots & orange oil

Lamb kofta skewers with Cacik- yoghurt, cucumber & mint

Crispy pitta topped with smoked aubergine caviar, pomegranate molasses

Mains

Lamb Shawarma with cucumber, lime leaf & mint yoghurt

Chicken with saffron, braised fennel, preserved lemon, olives & honey

Chermoula spiced aubergine & chickpea tagine with pistachios, golden raisins & coriander

Abu Noor pittas & flatbreads with hummus & harissa dips

Salads

Shiazi salad- Quinoa with tomatoes, sumac, pomegranate seeds, lemon & olive oil

Charred tenderstem broccoli, barley, chilli, coriander & mint with lemon & tahini dressing

Turmeric & cumin roasted new potatoes with saffron yoghurt dressing

Puddings

Spiced carrot, coconut & walnut squares topped with cream cheese

Dark chocolate & rose truffles

Mini pistachio & vanilla meringues

Canapés & Hot Table Feasts (Autumn/Winter)

Canapés

Duck confit, pumpkin puree, pickled fig crostini

Chicken, lemon & thyme skewers with romesco sauce

Butternut squash, spinach, feta filo

Boquerones with piquillo peppers & black olive tapenade on crisp bread

Chorizo & prawn skewer with gremolata

Serrano ham wrapped figs with herb mascarpone

Mains

Salt cod & prawn cazuela

Spanish pulled pork with smoked paprika & coriander

Caramelised leek, butternut squash & picos blue tart

Hobbs house breads

Salads

Papadeli coleslaw with apples, fennel, cabbage, carrot, coriander & spring onions

Judion butterbean salad with olives, roasted red peppers, onions and herbs

Purple sprouting broccoli, basmati rice, lentils, whole almonds & sherry vinaigrette

Pan con tomate- char grilled bread rubbed with tomatoes, garlic & sea salt

Puddings

Dark chocolate & fig tartlets

Orange & almond frangipane squares

Mini cinnamon meringues



Formal Seated Meal (Summer)

Please select 2 starters, 2 mains and 2 puddings to create a menu for your guests to choose from.

These are sample menus. We can also create bespoke menus for you.

Starters

Soups - please ask for suggestions

Buffalo mozzarella, heritage tomatoes, basil, charred nectarines, mint dressing

Smoked trout salad, runner beans, radishes, liliput capers, lemon crème fraiche

Carpaccio of beef, cauliflower puree, watercress & confit tomatoes

Ribbons of courgette with Abbots Leigh ricotta, shaved fennel, orange, pomegranate & toasted pine nuts

Charred tender stem broccoli, soft boiled egg, anchovy dressing, shaved parmesan

Asparagus, broad beans & pecorino tart with summer leaves & sherry vinaigrette

Rabbit & pistachio terrine with peach chutney & toasts

CATERING AT ST GEORGE'S BRISTOL

Mains

Chicken ballotine, wild garlic, sundried tomatoes, white wine, mascarpone with green beans

Roast salmon, pea, asparagus & tarragon nage with canellini beans

Stuffed aubergine with toasted cous cous, feta, mint & pomegranate- tahini & lemon dressing

Lamb tagine with apricots and almonds, Turkish slaw, cous cous

Slow cooked pork belly, ratte potatoes, tender stem broccoli & salsa verde

Duck confit, green beans, dauphinoise potatoes

Baked cod, rainbow chard, brunoise of summer vegetables

Tomato tatin with balsamic shallots & thyme with endive salad, vinaigrette

Puddings

Chocolate pot, whipped coconut, blueberries & lime

Lemon tart, crème fraiche & raspberries

Papadeli fruit salad marinated in a vanilla bean & mint syrup with biscotti & mascarpone

Crème brulee, tuile biscuit

Rose & pistachio bundt, cardamom crème fraiche

Goey meringues with whipped cream & strawberries

Custard tart, poached new season rhubarb

Cheese

Artisan cheese board with all the trimmings

Please let us know of any dietary requirements or allergens



Formal Seated Meal (Autumn/Winter)

Please select 2 starters, 2 mains and 2 puddings to create a menu for your guests to choose from. These are example menus, we are happy to bespoke to suit your requirements.

Starters

Soups - please ask for suggestions
Serrano ham, artichokes, broad beans, manchego cheese & sherry vinaigrette
Smoked salmon, beetroot, watercress, & herbed crème fraiche
Mezze plate - hummus, babaganoush, feta stuffed peppers, almonds, olives & flat bread
Carpaccio of beef, wild leaves, confit tomatoes, parmesan & truffle oil
Papadeli pork terrine with piccalilli, frissee leaves and toast
Parma, asparagus, red chicory, soft boiled egg, croutons and parmesan dressing
Duck salad with blood orange, watercress, hazelnuts and mustard dressing
Winter leaf salad with Picos Blue, toasted walnuts, pears with a honey and herb dressing

Mains

Chicken breast wrapped in pancetta, spring onion mash, spinach, tarragon cream sauce
Duck confit, roasted beetroot, squash, celeriac with watercress and a cabernet sauvignon vinaigrette
Beef en Daube - rich braised beef in red wine with shallots, carrots, ratte potatoes, thyme and garlic
Slow cooked belly of pork, cannellini beans, tomatoes, rainbow chard, braised fennel and salsa verde
Pan fried mackerel fillets with a new potato, fennel, radish and orange salad and black olive tapenade
Baked salmon with pea, asparagus and baby spinach risotto and roasted vine tomatoes
Baked cod, chickpea, saffron and leek broth with chorizo, rocket & aioli
Gem squash filled with rice, lentils and Moroccan spices with a roasted pepper and coriander sauce

Puddings

Chocolate nemesis, soured cream & berries
Lemon tart & crème fraiche
Papadeli fruit salad marinated in a vanilla bean & mint syrup, biscotti & mascarpone
Orange & cinnamon soaked cake with Greek yoghurt
Vanilla & lemon cheese cake with fruit coulis
Goey meringues with whipped cream & strawberries
Apricot & vanilla custard tart with raspberries

Cheese

Artisan cheese board with all the trimmings

Please let us know of any dietary requirements or allergens.



Our Canapés

We suggest 5 canapés pre supper or 8-12 for a two-hour reception.

Vegetarian

Capricorn Goats cheese and red onion marmalade on rye croute
 Cambozola with fig and date chutney, cherry balsamic
 Barolo & Porcini Risotto balls, sauce Romesco
 Quail Eggs Florentine with lemon hollandaise tartlet
 Parmesan gelato on a red wine croute, balsamic glaze
 Caponata Croustades, sour cream
 Falafel, Harissa & sundried tomato confit
 Vegetable Chinese pancakes with pickled ginger & sweet chilli
 Galloping horses!

Meat

Carpaccio of beef on a garlic croute truffle mayonnaise,
 Parmesan shavings,
 Oriental duck pancakes
 Chicken korma skewers with ginger and mint raita
 Steak and chip on a skewer with béarnaise sauce
 Honey and herb mustard sausages
 Beef teriyaki with soy & sesame sauce
 Beef & Butcombe pie
 Tiny Yorkshires with roast pork and apple confit
 Szechuan chicken skewers, coconut & lime dip

Fish

Scallop on a skewer wrapped in pancetta
 Smoked salmon on a chervil blinis with dill mustard
 Cajun salmon skewer with ginger and lime mayonnaise
 Thai fish cakes with chilli dipping sauce
 Watermelon cube with lime scented crab
 Seared tuna marinated in wasabi and soy and wrapped in nori
 Scallop, black pudding and apple confit on muffin croute
 Smoked eel on a potato crisp with a watercress pesto

Our Shots

Roasted butternut squash and coconut
 Beetroot & apple, crème fraiche
 Spinach & pea with lemon
 Gazpacho with lime scented crab
 Clam chowder with smoked paprika
 Rich consommé with slithers of smoked duck
 Tomato & harissa with coriander cream
 Pea & pancetta

Our Sweet Canapés

Perfect for serving at the end of a canapé reception to gently hint to your guests that the event is drawing to a close.

Valrhona chocolate & granola brownie
 Key lime pie
 Mini banoffee pie
 Fruit skewers with lime scented yoghurt dip
 Lemon meringue pie
 Glazed lemon tartlets
 Treacle tart & Clotted cream
 Raspberry shortcake
 A selection of macaroons



Lunch & Supper menus

Our menus are designed to inspire! If there is a dish that you would like us to create especially for you we are happy to do so.

Three course menus from £36.70 (inc. VAT)

First Courses

All starters are served with Hobbs House Organic Breads and Castle Cary Butter

Spinach and pea soup with lemon oil	£7.00
Cream of wild mushroom soup with Madeira	£7.00
Ribollita Broth (cannellini, cavolo nero)	£7.50
Cauliflower and toasted almond soup	£7.00
Five bean soup with crispy parma ham and focaccia	£7.00
Gazpacho with ginger scented crab	£8.00
Smoked salmon and gravadlax on chervil blinis with keta	£9.50
Ham hock terrine with homemade piccalilli	£9.50
Szechuan salmon skewers with quails eggs, vanilla dressing	£8.00
Carpaccio of tuna with pea shoot salad and shavings of parmesan	£9.50
Roasted Beetroot and Ragstone cheese tart	£8.50
Steamed Asparagus with béarnaise sauce, lemon oil (seasonal)	£8.00
Pork & cardamom rilette with walnut bread, mandarin jam	£8.50

crispy lardons, wasabi vinaigrette	£8.00
Tian of Dorset crab, watercress & pink grapefruit Salad	£12.50
Roast vegetable, tomato and black sticks blue tartlets	£8.50

Vegetarian starters

Banana shallot tarte tatin, dressed rocket, lemon oil
Spinach and pea soup with watercress pesto
Chilled gazpacho soup, mango mint and cucumber tian
Salad of roasted figs with dolcelatte, red chard and endive
Wild mushroom terrine, homemade piccalilli
Truffled potato & goat's cheese terrine, dressed rocket
Pressed artichoke, parsnip & asparagus, pickled cucumber, red pepper reduction
Spiced beetroot & cerney ash goats cheese tartlets, tahini dressed baby leaf

Apple smoked duck salad with

Main dishes

Marinated rump of Somerset lamb on potato rosti with a red wine jus	£23.50
6oz Fillet of aged Somerset beef on dauphinoise with horseradish ice cream and a red wine jus	£32.00
Lemon and thyme marinated chicken, fondant potato with a white wine jus	£18.75
Char grilled chicken with wild mushroom and Madeira sauce on Dijon mash	£18.75
Pan fried seabass on pea and mint mash with a red wine jus	£19.50
Char grilled pave of Salmon on rice noodle with Thai broth	£21.00
Seared halibut on chervil mash, moules marinere	£22.00
9 hour slow roasted lamb on rosti potato, red currant jus	£24.00
Slow roasted pork on black pudding potatoes, apple compote and jus	£18.00
Five spiced duck breast on roast beetroot, spiced honey glaze	£18.50
Guinea fowl breast, creamed sprouts with pancetta, veal jus	£19.50
A traditional roast with all the trimmings	From £19.50
Roast rib of West Country beef, horseradish Yorkshires and gravy	£350.00 (serves 10)

All served with seasonal steamed, buttered vegetables

Vegetarian Mains

Ragstone roulade with a beetroot and kafir lime leaf caviar
Carrot and coriander risotto cakes with panzanella and warm salsa
Wild mushroom and tarragon tortellini, shaved pecorino & basil oil
Broad bean, feta and mint fritters, with salsa and panzanella
Jerk sweet potato & black bean cassoulet, jasmine rice
Melanzane parmigiana, griddled courgette, micro basil
Brown butter gnocchi, wilted spinach & pine nuts, confit tomato & tarragon
Artichoke & kalamata olive galette, caponata & caper berries

Prices are inclusive of VAT. Staffing and equipment costs are in addition to prices shown.



Pudding £9.00

- Lemon posset with blueberry compote
- Tall glasses of sherry trifle, popping candy
- Lemon infused treacle tart, rhubarb & custard ice cream
- Cherry frangipane tart with acacia honey cream
- Iced white chocolate parfait, espresso shots
- Sticky toffee pudding with ice cream and rosemary butterscotch sauce
- Summer pudding, elderflower sorbet and clotted cream
- Tart au citron
- Panna Cotta with pistachio biscotti and praline
- Valrhona chocolate and sea salted caramel tart with candied orange

Cheeses from the award winning Pong Cheese of Bath

A selection of three local seasonal cheeses to be plated and served with oatcakes and fruit in between main and pudding or post pudding.

£8.00

Or

A selection of cheeses to be served on boards to each table to help themselves with oatcakes, fruit, relish and bread per board.

£80.00 (serves 10/12)

Fair trade Coffee, Teas and Tisanes £2.25

Fair trade coffee served with a selection of truffles £3.95

Prices are inclusive of VAT. Staffing and equipment costs are in addition to prices shown.



ST GEORGE'S
BRISTOL

parsnip
mash

Bowl Food

Delicious, informal, standing from £18.00 please choose two

Caesar salad

Nicoise salad

Tuscan chicken with char roasted vegetables and pesto pasta

Beef in Butcombe with dumplings

Thai chicken with jasmine rice

Moroccan chicken with avocado salsa and basmati rice

Shepherd's pie with peas

Steak and kidney pie

Champ topped fish pie

Yorkshire pudding filled with roast beef, roasted potatoes, carrots and parsnips

Macaroni cheese with crispy bacon and sun blush tomatoes

Lemon thyme risotto, shaved parmesan

Wild mushroom and butternut risotto

Chicken and Chinese vegetables with glass noodles

Scrambled egg and ciabatta croute with truffle oil and bacon bits

Tempura fish and chips

Bangers, mash & beans

Prices are inclusive of VAT. Staffing and equipment costs are in addition to prices shown.



Light Catering

Sandwich Lunch - 6.50

Selection of sandwiches, for example:

Cheddar & chutney
Roasted red pepper & feta
Home made hummus & carrot salad
Free range egg mayonnaise
Salt beef, horseradish

With cake OR fruit, and crisps.

Mezze Lunch - £7.50

A selection of little dishes, for example:

Tortilla with aioli (Spanish omelette),
Marinated olives
Hummus
Beetroot tzatziki with pomegranate molasses
Seasonal salads
Served with homemade bread.

(Note: this lunch *does not* include cake or fruit, these must be ordered separately and at extra cost)

Finger Food - £1.80 per serving

Pizza bites
Tortilla squares with aioli
Crostini with (examples)-

- Feta & roast red pepper
- Chicken liver pâté & onion marmalade
- Tapenade (crushed olives)
- Pea & mint purée

Sausage rolls
Cheese scone filled with herb cream cheese
Various dips with crudité and/or flatbreads

Folk House Café Cakes - from £1.80

Brownies (can be GF on request)
Flapjacks
Lemon, almond & polenta cake (GF)
Berry muffins
Victoria sponge filled with whipped cream & homemade raspberry jam (whole cake only, serves up to 20) £32
Chocolate Gateaux (can be vegan - whole cake only, serves up to 20) £32

All our food is made using the best organic and local ingredients available and all homemade fresh on the day of service. Prices are exclusive of VAT.



**Locally sourced corporate dining
Sample Menu**

From the wood-burning stove...

Bruschetta of...
Spiced hot-smoked Chew Valley lake trout
Tomato & fresh-dried fennel seeds
Courgettes & aubergines
City Farm goat's milk curd

Followed by main meal...

Starter

Bristol allotments September vegetable & herb salad

Main course

Slow roast St Werburgh's City Warm pork with mixed greens & colcannon
Risotto of spelt wheat, mixed greens & squash

Pudding

Baked apple stuffed with dried fruits, cobnuts & custard

Bread from Marks Bakery
Butter made at Square food Foundation with milk from St Werburgh's City Farm