



PEABODYS

— COFFEE • LOVE • FOOD —

Just fair-trade organic coffee, thoughtful food and natural juices



• CATERING MENU •

Breakfast & Coffee Break

HOT DRINKS

Tea	2.20
Coffee	2.40
Hot Chocolate	2.80
Herbal & Fruit Tea	2.40

YOGHURT POT

Yoghurt Pot: Protein Chia Pot	2.65
Yoghurt Pot: Honey, Oat, Banana	2.65

BREAKFAST

Bacon Muffin	2.95
Egg & Spinach Muffin	2.95
Cheese Croissant	2.85
Ham & Cheese Croissant	2.95

DANISHES & PASTRIES

Mini Pastry/Danishes	1.25
All Butter Croissant	2.00
Almond Croissant	2.40
Pain Au Chocolat or Raisin	2.40
Danishes <i>(different varieties available)</i>	2.40

CREAM TEA

Tea or Coffee	
Plain Scone	
Clotted Cream Portion	4.50 <i>(per person)</i>
Strawberry Jam Portion	

** See drinks menu for freshly squeezed OJ*



Sandwiches & Snack Boxes

SANDWICH BOXES (FOR 6)

White, Granary or Wholemeal:

Meat & Fish	23.00
Vegetarian	21.00

Wraps & Bagels:

Meat & Fish	25.00
Vegetarian	22.00

Baguettes:

Meat & Fish	25.00
Vegetarian	22.00

Vegan options available - just ask!

SALADS

For 1 For 5

Greek Salad (<i>gluten free</i>) <i>Feta, cucumber, cherry tomatoes, kalamata olives, mixed leaves. Lemon juice and olive oil dressing.</i>	6.00	25.00
Kale Chicken Caesar <i>Steamed chicken breast, cucumber, free range eggs, Grana Padano, croutons, pumpkin seeds. Caesar dressing.</i>	6.00	25.00
Vegan Mezze (<i>gluten free & Vegan</i>) <i>Spiced chickpeas, houmous, cucumber, beetroot, falafels, cherry tomatoes, pomegranate seeds, sumac. Lemon, olive oil and zataar dressing.</i>	6.25	27.50

Can vary from season to season

SHARING BOXES (FOR 6)

Antipasti Box <i>Italian sliced meats, cheeses, olives and other deli specialities</i>	22.00
Ploughmans Box <i>British ham, cheeses, mini pork pies, chutney, crackers, pickled onions</i>	22.00
Cheese & Biscuits Box <i>Cheese selection & crackers</i>	14.00
Seasonal Prepared Fruit Selection	11.00

PEABODYS INDIVIDUAL BOXES

The luxury of having your own box of delicious food personalised to you! A Peabodys lunch box can be made vegetarian or vegan also.

Essentials Box Includes:

Peabodys Classic Sandwich (*Ham & Cheese, Tuna Mayo, Egg Mayo or Vegan Cheese Salad*)

Can of Coke or San Pellegrino (*different varieties available*)

Bag of Crisps (*different varieties available*)

£6.95

Luxury Box Includes:

Peabodys Classic Baguette (*Ham & Cheese, Tuna Mayo, Egg Mayo or Vegan Cheese Salad*)

Fruit Salad Pot *or* Humous, Carrot & Celery Pot

Peabodys Cream Tea (*Scone, Jam & Clotted Cream*)

Can of Coke or San Pellegrino (*different varieties available*)

Bag of Crisps (*different varieties available*)

£12.95



Fresh Pasta & Sauces

Artisan fresh pasta produced in London. With traditional methods and cooked on the spot, delivered hot.

FRESH PASTA

Tagliatelle	3.95
Penne	3.95
Trofie (Ve)	3.95
Gnocchi	4.50
Spinach Gnocchi	4.90
Beetroot Gnocchi	4.90
Spinach & Ricotta Ravioli (V)	4.95
Pea & Mint Ravioli (VVe)	4.95

VERY SPECIAL PASTA

Pumpkin & Sage Tortelloni (VVe)	6.15
Wild Boar Tortelloni	6.80
Black Truffle Tortelloni	6.95
Crab & Squid Ink Tortelloni	8.15

SAUCE

Tomato Sauce	1.00
Arrabbiata Sauce	1.50
Green Pesto Sauce	1.00
Bolognese Sauce	1.50
Mushroom & Cream Sauce	2.50
Parmesan & Extra Virgin Olive Oil	0.50



- 1 Select the type of pasta.
- 2 And then select a sauce.

* Available as individual portions or to share. Maximum order 20 portions per order. Pasta and sauces may vary.



Light Nibbles

3 Pieces Per Portion

Minimum order of 6 portions

- GROUP A -

Crostini with Tomato & Basil (V/Ve)	3.25
Vegetable (V/Ve) or Meat Samosas or Vegetable Spring Rolls (V)	3.25
Chicken Satay with Sweet Chilli Dip	3.50

Minimum order of 12 portions

- GROUP B -

Cocktail Sticks of Mozzarella, Cherry Tomatoes, Black Olives & Basil (V)	5.25
Blinis with Cream Cheese & Smoked Salmon	5.25
Crostini with Ricotta, Honey, Lemon Zest & Basil (V)	5.25
Parma Ham Wrapped Italian Breadsticks with Creamy Pesto Dip	4.75

• SICILIAN ARANCINI •

A popular hand held Italian street food . A breadcrumb coated risotto ball filled with mozzarella. Ask for details on different flavours.

Sicilian Arancini	£4.50
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• FRUIT & VEG •

Piece of Fruit	0.75
Exotic Fruit Skewer x2 (pineapple, mango, kiwi, strawberry)	3.25
Small Fruit Salad Pot	2.50
Humous Pot with Celery & Carrot Sticks	2.25

• CRISPS •

Two Farmers Crisps Lightly Salted (Gluten Free & Vegan)	1.50
Two Farmers Crisps Hereford Hop Cheese & Onion (Gluten Free)	1.50
Two Farmers Crisps Hereford Bullshot (Gluten Free)	1.50
Two Farmers Crisps Salt & Cider Vinegar (Gluten Free & Vegan)	1.50
Two Farmers Crisps (other flavours available)	1.50

(Two Farmers Crisps are packaged in plastic free packaging and their bags are 100% compostable)





TESTIMONIALS

'Thank you for the coffee and snacks provided yesterday, our event went really well and the refreshments were perfect!'

Sophie Mattar

Secretary, St George's Hospital Boat Club

'The food was extremely flavoursome and filling! A little went a long way. All our workshop attendees complimented us for the choice of food. Another colleague enquired about placing a similar order with Peabody's for a future event. The team at Peabody's did a wonderful job in setting up the food so professionally. Thank you for all your time and effort!'

Vincy Wilson

Curriculum Partnership Support Officer, Institute of Medical and Biomedical Education, St George's University of London, Medical School

'The salads were very tasty, thank you and looked very colourful and fresh so everyone was very happy with the food'

June Phillips

Executive Officer (Principal's Office),
St George's University of London, Medical School

'I can say that those sharing boxes/platters were absolutely amazing – they went down really well for both the staff and students at the end of the day and I think it added a special touch to the course. The food was all freshly prepared and packaged and I know that all the students really appreciated the healthier alternatives. All round, the food is markedly better than what we have ever had before at the hospital and I look forward to using Peabody's again in the near future.'

Matt Miller

Course Organiser, Faculty of Faculty of General Dental Practice,
Royal College of Surgeons.

• CAKES •

Muffins (<i>choc, choc chip, blueberry, cherry, orange & coconut</i>)	2.40
Pastel De Nata (<i>Portuguese custard tart</i>)	1.75
Doughnuts (<i>jam, custard, sprinkled</i>)	2.00
Sharing Large Gateaux or Cheesecake (<i>serves 12</i>)	28.00
Sharing Loaf Cake (<i>serves 14-16</i>)	26.00

• ICE CREAM •

Judes Ice Cream (<i>variety of flavours</i>)	2.65
Judes Vegan Ice Cream (<i>vanilla</i>)	2.65

• LUXURY SLICES •

Blueberry Bakewell (<i>Vegan</i>)	2.65
Cherry Morello Blondie	2.65
Almond Caramel Brownie	2.65
Super Dark Brownie (<i>Vegan</i>)	2.65

• SOFT DRINKS & WATER •

Coke / Diet Coke 330 ml	1.20
San Pellegrino Lemon 330ml	1.50
San Pellegrino Orange 330ml	1.50
San Pellegrino Blood Orange 330ml	1.50
San Pellegrino Pomegranate 330ml	1.50
Freshly Squeezed Orange Juice (<i>served chilled in large glass bottle to share, price per person</i>)	2.50
Orange / Apple Juice 1 Litre	2.00
Tap Water, chilled in glass bottle (<i>optional lemon slices or cucumber slices</i>)	0.10



Set Lunch Menu

♦ MENU 1 ♦

A mix of vegetarian, meat & fish sandwiches
(4 quarters per person)

Light nibbles from group A
(3 pieces per person)

Exotic fruit skewers

Apple / orange juice

Tap water, chilled in glass bottle
(optional lemon slices & mint)

12.50 PER PERSON

♦ MENU 2 ♦

A mix of vegetarian, meat & fish sandwiches
(4 quarters per person)

A mix of vegetarian, meat & fish wraps and bagels
(1/2 wrap or 1/2 bagel per person)

Light nibbles from group A or B
(3 pieces per person)

Salad platter to share, see salad menu

Exotic fruit skewers
(2 per person)

Small cakes or mini fruit tartlets

Apple / orange juice

Tap water, chilled in glass bottle
(optional lemon slices & mint)

22.00 PER PERSON

Additional tea & coffee available upon request





RECYCLABLE

Our cardboard and plastic catering packaging is fully recyclable. Why not compostable? At the moment commercial composting facilities are not widely available, which means that single use compostables end up in landfill, or contaminating recycling channels. We are keeping a close eye on the infrastructure available to us and will make the switch when the benefits outweigh those of recycling, for which there is currently excellent infrastructure in place across the UK.



PLASTIC

Plastic bottled water has been removed from our catering menu, with chilled glass bottles of tap water replacing them. A small service charge covers our transportation, chilling and cups for this water. (If plastic bottled water is 100% necessary we can provide). All other soft drinks will be either in easily recyclable aluminium cans, or glass bottles.



BESPOKE MENU

We're a very flexible foodie business, with creative kitchen staff and amazing suppliers. If there's something specific you'd like, just give us a call.



ALLERGENS

Allergens: Full allergen information is available for our catering. Gluten free? Just ask.



VEGETARIAN & VEGAN

We have increased our range of food which is suitable for both Vegetarians and Vegans. Sandwiches, salads, pasta, light nibbles and even vegan chocolate brownies are available.

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- **VOUCHERS:** please contact us for a bespoke lunch voucher which can be redeemed at our Peabody's coffee Shops. These are bespoke and perfect for courses or other small events where your guests would like to stretch their legs and pick their own lunch from our range of sandwiches, salad bar or fresh pasta.
 - **CANCELLATIONS:** charges may be incurred if notice is given less than 48 hours before the event.
 - **DELIVERY CHARGES:** a charge will apply for delivery to groups of more than 20.
 - **MINIMUM ORDER:** we have no minimum order on collection. For delivery, our minimum order is £50.
 - **MANNED SERVICE:** £12 per hour.
 - Any broken or non-returned items will be chargeable.
 - Ethically sourced palm leaf disposable plates can be provided at 20p per plate.
 - Wooden cutlery can be provided at 2p per piece.
 - All prices are net of Vat.

HOW TO PLACE A CATERING ORDER

Drop us a call on 01525 403703 or email hospitality@peabodycoffee.co.uk

You're welcome to choose your own menu, and we are also happy to prepare a menu and quote for you if you provide us with:

Event date and time

Event location

Guest numbers

Menu requirements (including any special dietary or allergen information)

Changes to your order (including changes to your menu, timings or guest numbers) must be confirmed no less than 24 hours before your event start time. We will always try to be flexible and accommodate last minute requests, however this cannot be guaranteed. For Sunday events, changes must be confirmed by 12pm on Friday afternoon.

Place your order no less than 48 hours before your event start time.

Office hours are Monday-Friday, 09:00-17:00.

Outside of this time, a contact on site will be made available for you on request for emergencies only.

PAYMENT TERMS

First orders for new customers must be paid on a pro-forma basis in advance of the event.

Credit accounts are available by application on an individual basis.

If subsequent payment terms are not adhered to, a pro-forma basis will be reinstated for future orders.

PEABODYS

HEAD OFFICE

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Peabodys coffee



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peabodycoffee

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