

# BREAKFAST

Selection of hot & cold savouries, breakfast pots and more for a great way to start the day.

## ROLLS & BAGELS

Smoked Salmon

Cream cheese, pickles & dill bagel

Smoked Bacon Breakfast Roll

Home-made fruit ketchup

Roasted Mushroom (VE)

Caramelised pumpkin hummus & pumpkin seed bagel

## PASTRIES & BAKED GOODS

Selection of pastries and baked goods, served with butter and conserves

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## PORRIDGE & BOWLS, MUESLI & YOGURT

Bircher Muesli (VE)

With coconut milk, raisins, blueberries and toasted coconut

Buckwheat and Jumbo Oat Porridge

Honey & omega seed mix

Greek Yoghurt Pot (GF)

Topped with seasonal fruit compote and chia seeds

## TEAS & COFFEE, PRESSED JUICES

Selection of assorted teas and juices, Caffe Americano

# SANDWICHES

Freshly prepared and served with assorted gourmet crisps. Perfect for meetings, presentations and working lunches.

## VEGETARIAN & VEGAN

Caramelised Red Onion Hummus

Sundried tomato, rocket

Egg Mayonnaise

Watercress, pea shoots

Halloumi

Crushed avocado, tomato, baby leaves

Mature Cheddar

Chutney, pickles

Roasted Mushroom & Miso Aubergine

Pickled cucumber

## SWEETS

Selection of mini muffins, doughnuts & chocolate brownies

## MEAT & FISH

Glazed Ham

Piccalilli

Hot Smoked Salmon

Creme fraiche, capers & dill

Classic Prawn Cocktail

Roast Chicken

Tarragon lemon mayo, baby leaves

Salt Beef

English mustard

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

# CANAPÉS

Classic meets innovation for delectable bite-sized canapes

## TRADITIONAL SAVOURY SELECTION

Foie Gras & Fig Jelly  
on caramel biscuits

Crab & Lemon Zest  
on Nordic rye breads

Goats' Cheese & Chive Tomato Breads

Lemon Cream & Smoked Salmon Blinis

Marinated Anchovy & Horseradish  
Cream Blinis

Marinated Crayfish Pepper Cakes

Mustard Chicken Rillettes  
with paprika

Smoked Duck Breast  
on onion cakes

Roquefort & Walnuts  
on biscuits

## PRESTIGE SELECTION

Dried Smoked Duck Breast  
with cheese cream on buckwheat cakes

Walnut Biscuits  
with an onion mixture, comté cheese and  
walnut cream

Nordic Open Sandwiches  
with citrus cream, marinated prawns

Soft Crab  
Avocado mousse & pumpkin seeds on parsley  
and pepper cakes

Olive Cakes  
with tomato compote & mozzarella balls

Spinach Cakes  
with pea cream, almond & cranberry mix

Multigrain Bread  
with vegetable cream & parmesan cheese

Crumbles  
with toasted bread, mango chutney, foie gras &  
5-pepper mix

Salmon Cream, Smoked Salmon &  
Edamame Bean Blinis

## VEGAN SELECTION

Courgette Shortbread  
& Cucumber Hummus

Mini Carrot Tart  
Lemon & ginger

Mini Tomato Tart  
Piquillo & pepper

Mint Pea Muffin  
Almond cream &  
edamame bean

Polenta Curry  
Olive & cherry tomato

Walnut Cracker  
Avocado & almond

## PETIT FOURS SELECTION

Crumbles  
Lemon cream, lemon &  
orange zests

Hazelnut Cakes  
Praline cream, almonds

Lime Financiers  
Coconut pannacotta,  
raspberry jelly

Caramel Financiers  
Milk chocolate-caramel cream,  
caramelised pecan nuts

Choux  
Vanilla cream, icing sugar &  
almond creams, pear,  
grilled almonds

Cocoa Financiers  
Chocolate mousse, cocoa  
crumble

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PATCH  
EVENTS

# FINGER FOOD

## MEAT & POULTRY

### Bresaola Crostini

Goat's curd, rocket leaves,  
balsamic vinegar

### Chicken Ballotine (GF)

Tarragon mayonnaise, crispy skin

### Cocktail Sausage Roll

Caramelised onion jam

### Gochujang Chicken Skewer (GF)

Sesame seeds, spring onion

### Nduja Croquette

Paprika sauce

### Pollock & Parsley Fishcake

Homemade tartare sauce

### Sticky Pork Belly Bite (GF)

Smashed cucumber, sesame, chilli

### Sticky Thai Chicken Bites

Sweet red chilli sauce drizzle

## VEGETARIAN & VEGAN

### Baby Aubergine Bites (GF, VE)

Tahini, micro herbs

### Carrot Falafel (GF, VE)

Chermoula

### Cauliflower Pakora

Coriander raita

### Crispy Wonton Cups (VE)

Sauteed vegetables, micro herbs

### Fried Halloumi Bites (GF)

Chilli jam

### Gochujang Mushroom Skewer (VE)

Kimchi vegan mayonnaise,  
sesame seeds

### Mini Margherita Pizza

Shaved olives

### Mozzarella Arancini

Arrabiata sauce

## FISH & SEAFOOD

### Dorset Crab Tart

Coriander, chili flakes

### Miso Salmon Yakitori (GF)

Wasabi mayonnaise

### Smoked Salmon Blinis

Crème fraiche, black lumpfish roe

### Torched Smoked Mackerel

Beetroot horseradish, pumpernickel

### Vodka-Flamed King Prawn

Chilli & mango chutney

## DESSERTS

### Dark Chocolate Coated Strawberry

(GF, VE)

### Espresso Martini Shot (VE)

### Macaroons

Chocolate, pistachio, raspberry, vanilla

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# CASUAL BITES & NIBBLES

## SLIDERS & BAOS

### Beef Slider

Cheddar, tomato relish

### Moving Mountains Plant-Based Slider (VE)

Tomato relish

### Pork Belly Slider

Plum sauce

### Crispy Aubergine Bao (V)

Katsu mayonnaise

### Korean Chicken Bao

Pickled cucumber, sriracha mayonnaise

### Teriyaki Tofu Bao (VE)

Pickled carrot & daikon, coriander, chilli, hoisin sauce

## PIZZETTE

### Margherita (V)

### N'duja

### Caramelised Mushroom & Shallots (VE)

## FRIES & SIDES

ALL SERVED WITH  
SELECTION OF DIPS

### Halloumi Fries (V)

### Skin-on Fries (VE)

### Sweet Potato Fries (VE)

### Truffle Fries (VE)

## NIBBLES

### Marinated Olives

### Padron Peppers

### Pita Bread & Hummus

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# BOWLS

Delicious and satisfying mini hot bowl meals, perfect as a light bite or pair with canapés & sliders for a more substantial offer.

## FISH & SEAFOOD

### Atlantic Cod

Craft beer batter, skin on fries, crushed peas

### Cured Chalk Stream Trout

Beetroot and seasonal citrus salsa, frisée

### Fish Pie

Cod, smoked haddock & salmon, golden mash topping

### Salmon Poke Bowl

Avocado, kimchi cabbage edamame

### Salt & Pepper Chilli Squid Salad

Thai chilli sauce

## MEAT & POULTRY

### Chicken Caesar Salad

Smoked bacon, parmesan croutons

### Chicken Fajitas

Guacamole, salsa, sour cream

### Chicken & Mushroom

Dijon mustard, pastry topping

### Lamb Kofta

Cous cous, chilli sauce, garlic yoghurt, coriander

### Steak & Chips

Bearnaise sauce

## VEGETARIAN & VEGAN

### Jackfruit & Pumpkin Curry (GF, VE)

Coconut rice, crispy shallots

### Mac 'n Cheese

Toasted garlic breadcrumb

### Ricotta Gnocchi

Brown butter, crispy sage

### Salt & Pepper King Oyster Mushroom (VE)

Thai chilli sauce

### Wild Mushroom Risotto

Parmesan crisp

ALL INDIVIDUAL BOWLS  
£5.00 EACH

Orders must be placed five working days  
before the event date.



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# COCKTAILS

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Beautifully balanced. Brilliantly bold. Great drinks bring people together—and we serve them with style.

## HOUSE COCKTAILS

All £13.00

### Aperol Spritz

Aperol, prosecco, soda

### Bramble

Gin, crème de cassis, lemon, blackberry

### Daiquiri

Rum, lime, sugar, stright up or on the rocks

### Espresso Martini

Vodka, espresso, Mr. Black cold brew coffee liqueur

### Hugo Spritz

St. Germain elderflower liqueur, prosecco, soda, mint

### Mojito

Rum, lime, sugar, mint

### Negroni

Gin, Campari, sweet vermouth

### Old Fashioned

Bourbon, orange bitters, brown sugar

### PATCH Margarita

Tequila, Velvet Falernum liqueur, lime

### Pimm's

Pimm's, lemonade, cucumber, mint,  
orange, strawberry

### Spiced Margarita

Tequila, Triple Sec, chilli syrup, lime

### Seasonal Martini

Vodka, fruit puree & liqueur

### Seasonal Bellini

Prosecco, fruit puree & liqueur

### Whisky Sour

Whisky, lemon sugar, Angostura Bitters

## MOCKTAILS

All £6.00

### Virgin Clover Club

Tanqueray 0%, lemon, raspberry

### City Breeze

Lychee, guava, pineapple juices & lime

### Cranberry Spritz

Cranberry juice, lime, mint leaves, vanilla & soda

### Tripple T

Seedlip non-alcoholic spirit, tangerine & thyme syrup  
& Fever Tree tonic

## SHOTS

£6.00 each / 10 for £50.00

### Agwa de Bolivia

Coca leaf liqueur

### Cazacabel tequila

Coffee, honey & reposado

### Lucky Sod

Vanilla & toffee Irish whisky liqueur

### Scorch

Chilli & blood orange Scotch whisky liqueur

## BESPOKE COCKTAILS

We offer all of our confirmed bookings a complimentary tasting session where our events planners assist on the choices to match your theme and bring your vision to reality.

# WINE LIST



WHITE	150ml	Bottle
Eclat de Joie Blanc, Languedoc-Roussillon France	£6.00	£28.00
Bloem Chenin Blanc, Stellenbosh South Africa (VE)	£6.50	£32.00
Bellevigne Sauvignon Blanc, Gascogne South West France (VE)	£7.00	£33.00
Bodegas Carelli 34 Chardonnay, Mendoza Argentina (VE)		£34.00
Sibiliana Grillo Medoro, Sicily Italy (O & VE)	£5.00	
De Gras Reserva Viogner, Colchaga Valley Chile (VE)		£36.00
Mallassagne Picpoul de Pinet, Languedoc-Roussillon France		£39.00
Cantarutti D.O.C Pinot Grigio, Friuli Italy (VE)		£42.00
Gruber Rösschitz Grüner Veltliner, Weinviertel Austria (O & VE)		£46.00
Tiraki Sauvignon Blanc, Marlborough New Zealand (VE)		£48.00
Marillier Pere & Fils Chablis, Burgundy France (VE)		£59.00

ROSÉ	150ml	Bottle
Sartori Almorano Pinot Grigio Blush, Veneto Italy	£6.00	£29.00
Sans Chagrin Cinsault Rose, Languedoc-Roussillon France (VE)	£6.50	£32.00
Sibiliana Mascalese Rosato, Sicilia Italia (O & VE)		£35.00
Pur Azur Côtes-de-Provence Rosé, Provence France (VE)		£47.00

(VE) Vegan | (O) Organic

RED	150ml	Bottle
Eclat de Joie Rouge, Languedoc-Roussillon France	£6.00	£28.00
Pink Lama Merlot, Rapel Valley Chile	£6.25	£30.00
Sibiliana D.O.C. Nero D’Avola, Sicilia Italia (O & VE)	£7.25	£35.00
Bodegas Carelli 34 Malbec, Mendoza Argentina (VE)		£37.00
Stonebridge Pinotage, Franschhoek South Africa		£39.00
Tregole Chianti Classico D.O.C.G., Chianti Italy		£48.00
Chateau de Manissy Traditionnel Lirac Rouge, Rhône Valley France		£55.00
Pedroncelli Mother Clone Zinfandel, California USA		£60.00
Domaine Collote Bourgogne Rouge, Burgundy France		£66.00

SPARKLING & CHAMPAGNE	125ml	Bottle
J. Guillermin Blanc de Blancs, Alsace France	£6.00	£32.00
Fascino Prosecco D.O.C. Extra Dry, Veneto Italy (O & VE)	£7.00	£36.00
Vins El Cep kila Cava Brut, Catalunya Spain (VE)		£40.00
Château des Coseé Crémant de Loire Brut, Loire France		£42.00
Claude Renoux Blanc de Noirs Brut, Champagne France	£11.00	£60.00
Moët & Chandon Imperial Brut, Champagne France		£90.00
Veuve Clicquot Yellow Label Brut, Champagne France		£99.00

# BEER, CIDER & SOFTS

PATCH  
EVENTS

DRAUGHT BEER	ABV	Vol.	Price
PATCH House Lager	3.9%	570ml	£6.75
Ear Island East Coast Pale Ale	4.8%	570ml	£6.95

BOTTLE BEER	ABV	Vol.	Price
Asahi Super Dry	5%	330ml	£6.00
Becks	4%	275ml	£5.50
Becks Blue (Alcohol-Free)	0%	275ml	£5.50
Corona	4.6%	330ml	£6.00
Peroni Nastro Azzurro	5.1%	330ml	£6.00
Peroni Gluten-Free	5%	330ml	£6.25
Spitfire Amber Ale	4.5%	500ml	£6.50
Beavertown Neck Oil Session IPA	4.3%	330ml	£.50

CIDERS	ABV	Vol.	Price
Kopparberg Strawberry & Lime	4%	500ml	£6.50
Magners Original	4.5%	330ml	£6.50

SOFT DRINKS	Vol.	Price
Belu Mineral Water Still or sparkling	330ml/ 750ml	£3.50 / £7.50
Coca Cola & Coke Zero Icon bottle	300ml	£3.50
Pressed Juices Apple, cranberry, orange, pineapple	300ml	£3.50