

Delivery Menu



HOW TO ORDER...

- Visit <https://www.abbotsevents.co.uk/order-form/>
- Fill in the form with your details and food selection
- A member of our team will be in touch to confirm your order

Orders need to be placed at least 48 hours prior to delivery day

We deliver to the Huntingdon, St Ives and Peterborough area for orders of a minimum of £40

For deliveries to St Neots and Cambourne orders must be a minimum of £80

For all other areas please enquire for rates bookings@abbotsevents.co.uk



Breakfast orders are delivered between
8am - 10am

Lunch orders are delivered between
10.30am - 12.30pm



BREAKFAST

BACON, SAUSAGE OR VEGAN SAUSAGE BAGUETTE 4.90

Individually wrapped and delivered hot with red and brown sauce

ADD - bacon .80
- sausage .80

BREAKFAST PLATTER 6.30

Pastry, granola pot (yogurt, granola, berries), 1/2 smoked salmon and cream cheese bagel

Per person - minimum 6 people



DRINKS

ORANGE JUICE 1.80

APPLE JUICE 1.80

STILL WATER 1.50

SPARKLING WATER 1.50

COKE CAN 1.30

DIET COKE CAN 1.30

FANTA LEMON CAN 1.30

FANTA ORANGE CAN 1.30

POSH POP (ASSORTED FLAVOURS) 2.30

SHARED PLATTERS

AFTERNOON TEA 14.30

Selection of traditional finger sandwiches on white and granary bread. Scones with cream and jam. Selection of cakes and sweet treats. In house sausage rolls and savoury items

Per person - minimum 6 people

GRAZING PLATTER 14.30

Cured meats, cheeses, fresh and dried fruits, pickles, hummus, breads and crackers

Per person - minimum 6 people

ADD TO YOUR ORDER

BOX OF FILLED WRAPS 22.80

Chef's choice of fillings

For 6 people

BOX OF SALTED CRISPS 4.20

For 6 people

SHARED SALAD 15.90

Couscous, grilled vegetables, halloumi, sunblushed tomatoes drizzled with balsamic glaze

Orzo pasta with spinach and zucchini with a tomato pesto dressing

Puy lentils, roasted Mediterranean vegetables, goats cheese with a french dressing

For 6 people

FRESHLY BAKED SAUSAGE ROLLS 19.00

Box of 12 in house sausage rolls

DIPS STICKS AND CHIPS 15.90

See daily menu for selection

For 6 people

BREAKTIME PLATTER 4.20

Selection of cakes, traybakes, muffins and cookies

Per person - minimum 6 people

FRUIT PLATTER 4.20

Melon, kiwi, berries, pineapple and grapes (may change due to availability)

Per person - minimum 6 people

LUNCH PLATTERS

WORKER LUNCH 8.70

Sandwiches

- chef's choice of traditional fillings on artisan breads

Finger foods

- 1 meat option
- 1 veggie option

Crisps

Per person - minimum 4 people

EXECUTIVE LUNCH 13.00

Sandwiches

- daily menu fillings on artisan breads

Finger foods

- 2 meat options
- 1 veggie option

Dips chips and sticks or

Salad (see daily menu)

Selection of cakes and traybakes

Per person - minimum 6 people

DIETARY REQUIREMENTS 15.50

All dietary requirements are individually boxed, bagged and labelled.

Vegan

Dairy Free

Gluten Free

Per person

PACKED LUNCHES

STANDARD LUNCH BAG 6.90

Individual lunch bag containing

- Sandwich
- Crisps
- Small chocolate bar
- Whole fruit

PREMIUM LUNCH BAG 8.40

Individual lunch bag containing

- Premium sandwich
- Crisps
- Cake
- Whole fruit



DAILY MENU MONDAY

SANDWICHES

Cheddar, tomato chutney and salad on sourdough baguette
Prawns with marie rose sauce and little gem on onion ciabatta
Pastrami, cheddar cheese, American mustard and pickles on wholegrain baguette

FINGER FOOD

Vegetable samosa with a salsa dip
Roast gammon, mustard and chive tart
In-house pork sausage roll topped with onion seeds

SALAD

Orzo pasta with spinach and zucchini with a tomato pesto dressing

DIPS STICKS AND CHIPS

Crispy pitta wedges and vegetable crudites with whipped feta and hummus

DIETARY ALTERNATIVES MONDAY

VEGAN

Vegan cheese, tomato chutney and salad on sourdough baguette
Vegan sausage roll
Salted crisps
Vegan cake

DAIRY FREE

Pastrami, American mustard and pickles on wholegrain baguette
Vegetable samosa with salsa dip
Salted crisps
Dairy free cake

GLUTEN FREE

Pastrami, cheddar cheese, American mustard and pickles on gluten free bread
Apricot, date and red pepper falafel with salsa dip
Salted crisps
Gluten free cake



DAILY MENU TUESDAY

SANDWICHES

Roasted Mediterranean vegetables with whipped feta on granary baguette
Bacon, lettuce and tomato with aioli on flatbread
Roast beef, mustard mayo, crispy onions and spinach on ciabatta

FINGER FOOD

Roast butternut squash and chutney quiche
Honey and soy glazed mini chipolatas with poppy seeds
Southern fried breaded chicken fillet with BBQ dip

DIPS AND CHIPS

Tortilla chips and vegetable crudité with spicy tomato salsa and guacamole

SALAD

Couscous, grilled vegetables, halloumi and sun blushed tomatoes drizzled with balsamic glaze

DIETARY ALTERNATIVES TUESDAY

VEGAN

Roasted Mediterranean vegetables with hummus on sourdough baguette
Vegetable samosa with a salsa dip
Salted crisps
Vegan cake

DAIRY FREE

Bacon, lettuce and tomato on sourdough baguette
Honey and soy glazed mini chipolatas with poppy seeds
Salted crisps
Dairy free cake

GLUTEN FREE

Roast beef, mustard mayo, crispy onions and spinach on gluten free bread
Gluten free breaded southern fried chicken goujon
Salted crisps
Gluten free cake



DAILY MENU WEDNESDAY

SANDWICHES

Pastrami, cheddar cheese, American mustard and pickles on wholegrain baguette
Sundried tomato pesto, marinated aubergine, peppers and rocket on ciabatta
Chicken Caesar, bacon and little gem lettuce on flatbread

FINGER FOOD

Apricot, date and red pepper falafel with salsa dip
in-house pork sausage roll with onion seeds
Roast gammon, mustard and chive tart

SALAD

Puy lentils, roasted Mediterranean vegetables and goats' cheese with a French dressing

DIPS STICKS AND CHIPS

Tortilla chips and vegetable crudité's with spicy tomato salsa and guacamole

DIETARY ALTERNATIVES WEDNESDAY

VEGAN

Sundried tomato pesto, marinated aubergine, peppers and rocket on sourdough baguette
Vegan sausage rolls
Salted crisps
Vegan cake

DAIRY FREE

Sundried tomato pesto, marinated aubergine, peppers and rocket on sourdough baguette
Apricot, date and red pepper falafel with salsa dip
Salted crisps
Dairy free cake

GLUTEN FREE

Chicken Caesar, bacon and little gem lettuce on gluten free bread
Apricot, date and red pepper falafel with salsa dip
Salted crisps
Gluten free cake



DAILY MENU THURSDAY

SANDWICHES

Brie and crisp slaw with chilli jam on brown baguette
Prawns with marie rose sauce and little gem on onion ciabatta
Ham, cheddar cheese and apple chutney ploughman's on sourdough baguette

FINGER FOOD

Vegetable samosa with a salsa dip
Honey and soy glazed mini chipolatas with poppy seeds
Southern fried breaded chicken fillet with BBQ dip

DIPS STICKS AND CHIPS

Crispy pitta wedges and vegetable crudité's with whipped feta and hummus

SALAD

Puy lentils, roasted Mediterranean vegetables and goats cheese with a french dressing

DIETARY ALTERNATIVES THURSDAY

VEGAN

Shredded carrot, beet and falafel with tomato chutney and spinach on sourdough baguette
Vegetable samosa with a salsa dip
Salted crisps
Vegan cake

DAIRY FREE

Shredded carrot, beet and falafel with tomato chutney on sourdough baguette
Honey and soy glazed mini chipolatas with poppy seeds
Salted crisps
Dairy free cake

GLUTEN FREE

Ham, cheddar cheese, and apple chutney ploughman's on gluten free bread
Gluten free breaded southern fried chicken goujon
Salted crisps
Gluten free cake



DAILY MENU FRIDAY

SANDWICHES

Roasted Mediterranean vegetables with whipped feta on granary baguette
Bacon, lettuce and tomato with aioli on flatbread
Roast beef, mustard mayo, crispy onions and spinach on ciabatta

FINGER FOOD

Apricot, date and red pepper falafel with salsa dip
Roast gammon, mustard and chive tart
in-house pork sausage roll with onion seeds

SALAD

Couscous, grilled vegetables, halloumi and sun blushed tomatoes drizzled with balsamic glaze

DIPS STICKS AND CHIPS

Tortilla chips and vegetable crudités with spicy tomato salsa and guacamole

DIETARY ALTERNATIVES FRIDAY

VEGAN

Roasted Mediterranean vegetables with vegan pesto on sourdough baguette
Apricot, date and red pepper falafel with salsa dip
Salted crisps
Vegan cake

DAIRY FREE

Roasted Mediterranean vegetables with vegan pesto on sourdough baguette
Apricot, date and red pepper falafel with salsa dip
Salted crisps
Dairy free cake

GLUTEN FREE

Roast beef, mustard mayo, crispy onions and spinach on gluten free bread
Apricot, date and red pepper falafel with salsa dip
Salted crisps
Gluten free cake

