



CRAFTED

Hospitality brought to you by Blue Apple

WELCOME

We have a commitment to deliver a high standard of Hospitality catering at **Malvern hills science park**. Our food offer is linked to service standards; we will be prompt and discreet to deliver a quality offer that is in keeping with your expectations.

To assist in the smooth execution of these requirements we present our Hospitality Guide to give an indication of the services we can provide.

We would be delighted to discuss any aspect of your catering requirements with you, and if you have any special requirements, we will do our utmost to accommodate them.

Our goal is to ensure that we exceed your expectations at all times.

Special requirements

Hospitality request must be made no later than COB Wednesday for the following week in advance to ensure availability.

If you require an alternative, bespoke menu to cater for your event or meeting, we do require sufficient notice of at least 72 hours.

Sandwich lunch options require 72 hours' notice.

Cancellation policy

All changes to your booking, including buffets, bowl food and sandwich lunches should be made 3 working days prior to your event. Any cancellations made after this period may incur up to 100% of the food costs.

Dietary requirements

Please make us aware if you have any specific allergies or dietary requirements. Gluten-free, vegan and vegetarian hospitality can be provided on request. All food should be consumed within 2 hours of delivery.

Should you require any further information or advice on our menus please contact the Catering Manager.

BREAKFAST

Price per person

Juices, presses and softs

Fresh fruit juices:

Your choice of orange, apple, fresh fruit and vegetable smoothies **2.00**

Selection of canned drinks **1.30**

Bakery Basket

Served with butter, jams, marmalade

- Freshly baked croissants **2.50**
- Pain au chocolate
- Pain au raisin

English Breakfast Baps

Selection of rolls filled with Cumberland sausage, British back bacon or fried free-range egg, field mushroom and spinach served with ketchup and brown sauce **3.95**

Yoghurt Breakfast

Individual yoghurt jars with honey and granola, stuffed mini croissants with ham & cheese, tomato and spinach **3.95**

Add-on: Fresh cut fruit platter **3.00**



SANDWICH LUNCHES

Price per
person

Sandwich Lunch

Served on malted granary and white tin loaf with seasonal fruit bowl and Fairfield's crisps

- Chicken Caesar salad
- 'BLT' crispy maple cured bacon, plum tomato, romaine lettuce
- Smashed avocado, chickpea hummus with leaf (vg)
- Traditional tuna mayonnaise, cucumber, baby spinach
- Free range double egg salad (v)

7.50

Artisan Sandwich Lunch

Served on a selection of baked artisan breads with seasonal fruit bowl and Fairfield's crisps

- Black pepper Pastrami, Emmental, Dijon mustard, sauerkraut, pickles, spinach
- Charred vegetables, rocket, torn mozzarella and pesto (v)
- Falafel crumble with a tomato salsa, coriander and leaf (vg)
- Chargrilled chicken in lemon and chive mayo with rocket
- Scottish smoked salmon, black pepper cream cheese, baby spinach and lemon

9.00

Additions

Salads plated

- | | |
|---|-------------|
| • Greek salad with kalamata olives and barrel aged feta (v) | 4.00 |
| • Chicken Caesar salad | 4.00 |

ADDITIONS

Price per
person

Finger Food

Select three pieces per order. Three pieces per person.

- Pork & fennel sausage roll with piccalilli
- Scotch egg with English mustard mayo
- Cape Malay chicken skewer with mint yoghurt
- Filo prawn, Vietnamese dipping sauce
- Slow roast tomato, basil and spinach frittata (v)
- Sweet potato, harissa and caramelised onion roll (v)
- Beetroot falafel, preserved lemon houmous and sumac (v)

6.00

Cake boxes

Select two pieces per order. Two pieces per person.

- Chocolate Biscoff brownie
- Carrot cake with cream cheese frosting
- Seeded fruit flap jack (GF available)
- Bakewell tart
- Chocolate dipped flapjack
- Lemon drizzle (gf)
- Vegan peanut butter brownie

3.00

