



Daytime Catering Events

Catering Overview

Continental Breakfast

Cooked Breakfast

Light Working Lunch

Gourmet Sandwich Lunch

Classic Muriel's Lunch

Afternoon Tea

Additional Items

Please advise at the time of booking of any special requirements



Continental Breakfast

Mini pastries:

Pain au Chocolat, Bitter Almond Croissant, Butter Croissant, Fruit Danish

Unlimited filter Illy coffee

Unlimited Twinings Tea

Still & sparkling water

Fresh orange juice

Included: Linen, glassware, crockery

20- 50pax - From 28.00

1x Manager, 1x Staff

50-80pax - From 21.00

1x Manager, 2x Staff

80-150pax - From 20.00

1x Manager, 3x staff

Add ons: see drinks list and additional items

Yogurt, granola & mixed berries 4.50

Natural set Greek yoghurt, wild berry compote, homemade cinnamon and honey granola, fresh blueberries, and strawberries to top

Fresh fruit salad 4.50

Flapjacks 3.20

Muffins 2.65

Apple & cinnamon crumble, Blueberry, Chocolate chip & banana

Filled Croissant: 4.25

Bacon and Emmental or Mushroom and cheddar

Cooked Breakfast

Scrambled Eggs, Streak Bacon, Cumberland Sausage, Portobello Mushroom, Baked Beans Portion, Slow Roasted Plum Tomato, Black Pudding, Potato Rosti

Fresh French Roll and Butter

Included: Linen, glassware, crockery

20- 50pax- From 36.00

1x Manager, 2x Staff

50-80pax - From 24.00

1x Manager - From 3x Staff

80-150pax - From 20.00

1x Manager, 3x Staff

Add ons: see drinks list and additional items

Yogurt, granola & mixed berries 4.50

Natural set Greek yoghurt, wild berry compote, homemade cinnamon and honey granola, fresh blueberries, and strawberries to top

Fresh fruit salad 4.50

Flapjacks 3.20

Muffins 2.65

Apple & cinnamon crumble, Blueberry, Chocolate chip & banana

Filled Croissant: 4.25

Bacon and Emmental or Mushroom and cheddar

Light Working Lunch

Seasonal Salads

Seasonal green salad

Seasonal green salad, crispy garlic, fresh chilli, herbs and nigella sesame seeds

Quinoa Tabbouleh salad

Quinoa squash salad, fresh herbs, peas, dried fruits, cucumber and roasted almonds

Winter squash salad

Winter squash salad, burnt sweetcorn, coriander, avocado and feta salad

Goat's cheese, spinach and red pepper quiche

A chocolate brownie

Still & sparkling water

Homemade Lemonade

Included: Linen, glassware, crockery

20- 50 – From 37.00

1x Manager, 1x Staff

50-80 – From 33.00

1x Manager, 2x Staff

80-150 – From 32.00

1x Manager, 3x Staff

Add ons: see drinks list and additional items

Filter Illy coffee & Twinings Tea

5.00



Gourmet Sandwich Lunch

Your choice of up to 3x sandwich's

Each guest will have 1.5 sandwich's, served with a bag of crisps

Sandwich Selection

Meat:

Crispy chicken, Asian slaw, wild rocket, and miso mayo

NY Deli, Pastrami, Emmental, sauerkraut, gherkins and horseradish mayo

Fish:

G&T cured salmon, lemon and dill crème fraîche, rocket, and shaved breakfast radish

Cajun spiced crayfish, guacamole and shredded endive

Veggie/Vegan:

Cauliflower Frittata, paprika aioli, crumbled feta and wild rocket

Crispy aubergine, miso mayonnaise, Asian slaw and rocket (vegan)

A chocolate brownie

Still & sparkling water

Homemade Lemonade

Included: Linen, glassware, crockery (plate / side plate / glass / paper napkin)

20- 50pax - From 38.00

1x Manager, 1x Staff

50-80pax – From 34.00

1x Manager 2x Staff

80-150pax - From 33.00

1x Manager, 3x Staff

Add ons: see drinks list and additional items

Filter Illy coffee & Twinings Tea

5.00

Classic Muriel's Lunch

Your choice of all 3 salads and a protein

Seasonal Salads:

Seasonal green salad

Seasonal green salad, crispy garlic, fresh chilli, herbs and nigella sesame seeds.

Quinoa Tabbouleh salad

Quinoa squash salad, fresh herbs, peas, dried fruits, cucumber and roasted almonds.

Winter squash salad

Winter squash salad, burnt sweetcorn, coriander, avocado and feta salad

Proteins:

Chicken Leg

Roasted free-range chicken leg in a garlic and smoked paprika marinade.

Salmon Fillet

Bake Scottish Salmon fillet with lemon, dill and capers.

Cauliflower Frittata

Homemade Cauliflower frittata with caramelized onions, fresh rocket and crumbled feta.

A chocolate brownie

Still & sparkling water

Homemade Lemonade

20- 50pax – From 45.00

1x Manager, 2x staff

50-80pax – From 40.00

1x Manager, 3x Staff

80-150pax - From 38.00

1x Manager, 3x Staff

Add ons: see drinks list and additional items

Filter Illy coffee & Twinings Tea

5.00



Afternoon Tea

Fruit or plain scone

Clotted cream and a selection of jams/preserves:
Strawberry, raspberry, marmalade

Your choice of up to 3x finger sandwiches:

Cucumber Cheese & pickle

Smoked salmon & cream cheese

Ham & mustard

Chocolate brownie

Unlimited Filter Illy Coffee

Unlimited Twinings Tea

Still & sparkling water

Included: Linen, glassware, crockery

20- 50pax – From 37.00

1x Manager 2x Staff

50-80pax - From 33.00

1x Manager 3x Staff

80-150pax – From 30.00

1x Manager 3x Staff

Add ons: see drinks list and additional items

NV Prosecco Brut Argeo, Ruggeri

30.00

NV Brut Mosaïque, Champagne Jacquart

92.20

| Additional Items | Price per Item |
|------------------|----------------|
|------------------|----------------|

Mini Pastries

| | |
|-------------------------|------|
| Pain au Chocolat | 1.65 |
| Bitter Almond Croissant | 1.65 |
| Butter Croissant | 1.65 |
| Fruit Danish | 1.65 |

Large Filled Croissant

| | |
|----------------------|------|
| Bacon and Emmental | 4.25 |
| Mushroom and cheddar | 4.25 |

Sandwich Selection

Meat:

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| Crispy chicken, Asian slaw, wild rocket, and miso mayo | 6.25 |
| NY Deli, Pastrami, Emmental, sauerkraut, gherkins and horseradish mayo | 6.25 |

Fish:

| | |
|---|------|
| G&T cured salmon, lemon and dill crème fraîche, rocket, and shaved breakfast radish | 5.75 |
| Cajun spiced crayfish, guacamole and shredded endive | 5.75 |

Veggie/Vegan:

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|--|------|
| Crispy aubergine, miso mayonnaise, Asian slaw and rocket (vegan) | 4.75 |
|--|------|

Muffins

| | |
|--------------------------|------|
| Apple & cinnamon crumble | 2.65 |
| Blueberry | 2.65 |
| Chocolate chip & banana | 2.65 |

Individual Items

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|---|------|
| Bakewell Tart | 3.50 |
| New York Cheesecake | 4.80 |
| Traditional Chocolate Sponge with buttercream | 4.80 |
| Carrot & Walnut Cake | 4.80 |
| Orange Polenta Cake | 4.40 |
| Gluten-Free Chocolate Brownie | 2.50 |
| Flapjacks | 3.20 |
| Chocolate Chip Cookie | 2.00 |
| Oat & Raisin Cookie | 3.20 |
| Gingernut | 1.80 |
| Shortbread (2 pieces) | 2.00 |

NEW COFFEES CELEBRATING LONDON GIN!

ACTIVATED CHARCOAL LATTE
with Almond Milk

ORGANIC MATCHA LATTE
with Coconut Milk

TURMERIC GOLDEN LATTE
with Coconut Milk

£3.80

Try one of our cocktails.

BERMONDSEY
Pink Grapefruit Juice and Fever Tree Mediterranean Tonic

KENSINGTON
Sipsmith Gin and Fever Tree Aromatic Tonic

CAMDEN LOCK
Half Hitch Gin, Fever Tree Tonic and Orange Marmalade

THE EASTENDER
London Liquor with Fever Tree Tonic

THE KING OF SOHO
King of Soho Gin, Fever Tree Light and Rosemary

ALL £9



Muriel's Kitchen Terms & Conditions

1. Confirmation Of Booking

- Bookings will only be regarded as confirmed upon receipt of a 50% deposit payment and written acknowledgement from the Customer by signing and returning a copy of the completed booking form.
- Any changes to booking details must be made in writing and will be of no effect unless acknowledged in writing by Muriel's Kitchen.
- These terms and conditions will apply to all bookings whether or not confirmation has been received.

2. Final Numbers & Menus

- Final numbers for catering are required two full working days before your event.
E.g. if an event is due to take place on the Wednesday, final numbers must be received by 5pm the preceding Friday. If your event is due to take place on a Friday, final numbers must be received by close of business the previous Tuesday.
- If the actual numbers are less than those on your catering order form, the higher number will be charged.
- Final numbers for events outside normal trading hours are required four working days before. If the actual numbers are less than that agreed, the higher number will be charged.
- Menus are subject to location and product availability. If a menu item is not available, our chefs will offer a suitable and comparable.

3. Deposits, Pre-Pay Ments And Settlement Of Accounts

- The Customer shall be required to settle their final bill 5 working days before the event.
- Muriel's Kitchen require 50% deposit to confirm the booking.
- All prices shown are exclusive of VAT.

4. Cancellation

Muriel's Kitchen may cancel a booking without any liability being incurred whatsoever if:

- The venue is closed down due to events and circumstances beyond the control of Muriel's Kitchen such as fire, staff dispute or by order of the public authority.
- The customer becomes insolvent or enters into liquidation /receivership.
- The Customer is in breach of any of the terms of this agreement.

All cancellations by the customer to be made in writing to Muriel's Kitchen. In the event of a booking being cancelled for whatever reason the following charges will be made:

- Notification of Cancellation

On the day – 100% of the projected revenue
Less than 2 days – 60% of the projected revenue

- Cancellation Charge

All cancellations must be made in writing

Any liability to sub-contractor or other direct costs or expenses incurred on behalf of the client will also be charged to the client.

