

We are passionate about food and passionate about people, so we run cafés and a catering enterprise which produce delicious homemade food to generate much of our income.

All profits from our catering business and cafés support our mission to empower communities in Norwich, ensuring each and every person has the support to eat well, live well, and feel connected. Everything we do works towards our vision of 'communities where everyone thrives'.

By providing safe spaces at the heart of the community and a holistic programme of projects and 1:1 support, we can reduce inequalities, raise aspirations, and create a shared culture of strength and kindness.

Our food is prepared fresh to order and made in our commercial kitchen at the Norfolk Showground.

We deliver your food in our signed vehicle so you can be confident in who is entering your business premises.

We provide the 'know how' and confidence to fulfil any of your catering requirements so whether it's a working lunch for the office, refreshments during training, an event or private reception, you can be sure of one thing – The Feed will deliver great fresh food and make it a success which is why our clients come back again and again!

Our menus are comprehensive and offer options for all dietary requirements. For your convenience we also offer some set menus and recommendations.

Order Deadline

We ask that orders are with us at least **five working days before the event.**

We will always try to fulfil any last-minute requests, but this will be subject to resource availability.

Please email your order form (downloaded from The Feed website) to kitchen@thefeed.org.uk

OUR FOOD MAKES A DIFFERENCE

GRAZING PLATTER MENU

Grazing platters combine the best of a cheese board and a charcuterie platter into an indulgent selection of food.

To keep things simple, we offer four different types of platter in set sizes; an omni platter, a vegetarian platter, a vegan platter and a sweet platter.

All our savoury platters come with a separate box of bread sticks, crackers and pretzels. Unfortunately, our grazing platters are not available gluten free.

Omni Platter

A delightful selection of salami, chorizo and parma ham that also includes a selection of three cheeses and hummus. The platter is completed with a colourful mixture of crudités, crackers, pretzels and breadsticks, dried and fresh fruit, seeds, pickles and chutney.

Vegetarian Platter

A beautiful selection of three cheeses alongside falafel, tapenade twists, onion bhajis and hummus. The platter is completed with a colourful mixture of crudités, crudités, crackers, pretzels and breadsticks, dried and fresh fruit, seeds, pickles and chutney.

Vegan Platter

A plentiful plant-based selection of falafel, onion bhajis, 2 types of hummus, tapenade twists. The platter is completed with a colourful mixture of crudités, crudités, crackers, pretzels and breadsticks, dried and fresh fruit, seeds, pickles and chutney.

Sweet Platter

An indulgent selection of brownie cubes, strawberries, marshmallows, chocolate buttons, rocky road, toffee popcorn, meringue kisses, cookie dough along with chocolate and caramel dipping sauces.

The grazing platters come in our compostable platter boxes complete with allergy labelling.

GRAZING PLATTER MENU

Prices

Our grazing platters are made for 10, 15 or 20 people.

Omni Grazing Platter

For 10 – £120

For 15 – £175

For 20 – £225

Vegetarian Grazing Platter

For 10 – £120

For 15 – £175

For 20 – £225

Vegan Grazing Platter

For 10 – £120

For 15 – £175

For 20 – £225

Sweet Grazing Platter

For 10 – £65

For 15 – £90

For 20 – £110

All prices are subject to vat.

In the event of supply difficulties, or with discontinued products, we reserve the right to offer alternative items of equal quality and value.

There is full allergy labelling on platters; but do please let us know if you have any specific dietary requirements.