

GRAZING PLATTERS



OMNI PLATTER

For 10 - £120
For 15 - £175
For 20 - £225

A delightful selection of salami, chorizo, pastrami 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.



OMNI PLATTER

VEGETARIAN PLATTER

For 10 - £120
For 15 - £175
For 20 - £225

A beautiful selection of three cheeses alongside falafel, tapenade twists, onion bhajis 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

VEGAN PLATTER

For 10 - £120
For 15 - £175
For 20 - £225

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



SWEET PLATTER

SWEET PLATTER

For 10 - £65
For 15 - £90
For 20 - £110

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

EXTRAS & DRINKS

EXTRAS – PRICE PER PERSON

Sausage roll £4.25

No-Sage roll (VGN) £3.25

Cheese straw £1.50

Tapenade Twist £1.50

Cheese scone & butter £3.25

Fruit scone, jam, cream & butter
£3.25 (min 6 people)

Fresh fruit pots £4.50

Fruit platter £4 (min 6 people)

Fairfields Farm Crisps £1

Paper plates & Napkins 30p

DRINKS– PRICE PER PERSON

Coke/Diet Coke £1.75

Can of Water Sparkling £1.55

Cawston Press Cloudy

Apple/Elderflower/Rhubarb £2.30

Apple/Orange juice (500ml) £3

PLEASE NOTE

Min order for Platters – £60 + VAT

the
feed



CATERING WITH MEANING



1

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.

2

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'.

3

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.

4

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!

5

Our menus are comprehensive and we try to supply options for all dietary requirements where possible. For your convenience we also offer some set menus and recommendations. **Please contact us and let us know if you have any dietary requirements or allergies that we should be aware of.**

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.