SANDWICH PLATTERS



THE SHOWGIROUN

- Egg mayonnaise & cress V
- Tuna &sweetcorn mayonnaise
- Cheese V
- **Broadland ham**

£5.95 Per Person Min 6 People



THE SHOWGROUND

HE SHOWSTOPPE

£7.75 Per Person Min 6 People

- The Brooklyn: pastrami& coles lawwith Russian dressing
- TheBrie-liantwith Candi's Parsnip&Chilli Chutney V
- Creamytarragon chicken androcket
- FLT: falafel, lettuce, tomato, lemon & tahini dressing VGN
- Ham, cheese & wholegrain mustard mayo
- Cheesy chutney delight V
- Feed-made hummus & roasted vegetables VGN
- BLT: Bacon, Lettuce & Tomato
- Chipotle egg smash V



THE SHOWSTOPPER

BEST IN SHOW

£9.75 Per Person Min 10 People

- Chicken & bacon caesar salad
- Roast beef, horseradish sauce & rocket
- Goats cheese, parsnip&chillichutney&salad leaves V
- **Tuna Nicoise**
- Pulled pork & coleslaw
- Onion bhaji, mango chutney & Indian slaw VGN
- Spicy cowboy crunch: jalapeno popper & cowboy caviar wrap V
- King prawn & avocado with Marie Rose dressing
- The figgy brie Brie, fig chutney & watercress V
- Beetroot hummus with roasted sweet potato VGN



BEST IN SHOW



GRAZING



For 10 - £120

A delightful selection of salami, chorizo, pastrami and parma Hamthat also includes a selection of three cheeses and hummus. The platteriscompletedwithacolourfulmixture of crudités, crackers, pretzelsandbreadsticks, driedandfresh fruit, seeds, pickles and chutney.

VEGETARIAN PLATTE

Abeautiful selectionofthreecheesesalongside falafel, tapenade twists, onionbhajisand hummus. The platter is completed with a colourfulmixture ofcrudités, crackers, pretzels and breadsticks, dried and fresh fruit, seeds, pickles and chutney.

EGAN PLATTER

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

For 10 - £120 For 15 - £175

For 20 - £225

Aplentiful plant-basedselection of onion bhajis, 2 types of hummus, falafel smash,tapenade twists. The platter is completed with a colourfulmixture of crudités, crackers, pretzels and breadsticks, dried and fresh fruit, seeds, pickles and chutney.



OMNI PLATTER



VEGETARIAN PLATTER



BREAD BOX







SIDE SALAD PLATTER

£1.35 PER PORTION

MIN ORDER - 5 PORTIONS OF THE SAME SALAD

CHOOSE FROM:

Potato salad with lemon & olive oil dressing (VGN, GF) Coleslaw (VGN, GF)

Basmati & wild rice, red grape, cucumber & celery salad (VGN, GF)

No feta Greek salad (VGN, GF)

Fruity couscous with apricots & sultanas (VGN) Roasted sweet potato & chickpea salad with tahini dressing (VGN, GF)

Roasted Mediterranean vegetable pasta salad with basil (VGN)



CAKE PLATTER

£3.25 PER PERSON MIN ORDER - 6 PEOPLE

AT LEAST 3 VARIETIES FROM:

Triple Chocolate Brownie (GF) Seedy Flapjack (VGN) Raspberry, White Choc & Vanilla Sticky Ginger Cake Passionfruit Drizzle Upside Down Pineapple Cake Golden Syrup Cake Chocolate Cake (GF, VGN) Lemon & Blueberry Drizzle Cake Lemon & Elderflower (GF) Chocolate Banana Cake (VGN)

NEED GLUTEN-FREE OR VEGAN?

Tell us and we'll make sure your cakes are vegan or gluten-free.





MINI PASTRY PLATTER

£4 PER PERSON

MIN ORDER - 6 PEOPLE

MIXTURE OF PASTRIES FROM:

Sausage Roll

No-Sage Roll (VGN)

Cheese Straw (V)

Savoury Vegan Roll (VGN)

Cheese & Marmite Swirl (V)

Vegan Cheese & Marmite Swirl (VGN)

Caprese Swirl (V)

Ploughmans Swirl (V)

Tapenade Twist (VGN)

VEGAN PLATTER

No-Sage Roll

Vegan Cheese & Marmite Swirl

Mini Tapenade Twist

GLUTEN-FREE PLATTER

NEED GLUTEN-F REE OR VEGAN?

2 MiniTapenadeTwists

2 Cheese & Marmite Swirls

Occasionally we add new tasty pastries in, to keep things interesting!





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



- We are passionate about food and passionate about people, so we run cafés anda catering enterprisewhichproducedelicioushomemade 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'.
- 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 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.

