

GROCER KITCHEN

CATERING TO ORDER 2026

PLEASE ORDER 48 HOURS IN ADVANCE BY EMAILING HELLO@THEGROCERSHOPS.CO.UK

BREAKFAST

	Per item	
Croissant	2.50	V
Pain au chocolat	2.95	V
Pain au raisin	3.25	V
Almond croissant	3.75	N

CROSTINI - MINIMUM ORDER 6 PER CROSTINI

Vine tomato & olive	2.50	VE
Smashed pea, mint & ricotta	2.50	V
Whipped feta & roasted aubergine	2.50	V
Buffalo mozzarella, cashew nut pesto & mixed leaves	2.50	N/V
Prosciutto San Daniele with chargrilled courgette	2.50	
Poached free range chicken, cucumber, red onion & peanut dressing	2.50	N
Secret smokehouse smoked salmon & marscarpone	3.00	

LIGHT BITES

Feta, spinach, pepper & onion vegetarian roll	4.95	V
Grocer's homemade pork sausage roll	4.95	
Brie & cranberry tartlet (minimum order 6)	3.95	V
Cheddar, tomato & thyme tartlet (minimum order 6)	3.95	V

MAINS

Poached cornfed chicken with pine nuts, sumac, za'atar, cinnamon & lime	6.50	GF
Poached cornfed chicken with olives, tomato, garlic & basil	6.50	GF
The Grocer lasagne (tray for 8, requires cooking)	8.50	
Melanzane parmigiana (tray for 8 requires cooking)	7.50	V/GF
Salmon & cherry tomatoes poached with basil & lemon (served at room temperature)	8.50	GF
Roast beef fillet with horseradish crème fraîche (served at room temperature, minimum order 6)	13.00	GF
Mature cheddar and rainbow chard whole quiche	22.00	V

SHARING PLATERS - TO SERVE 4/6

	Per platter	
Secret smokehouse smoked salmon platter with chargrilled asparagus, lemon wedges, horseradish crème fraîche, artisan sourdough baguette	47.00	
Poached chicken with cucumber, spring onions, Grocer sweet chilli peanut dressing & artisan sourdough baguette	42.00	N
Roasted squash, buffalo mozzarella, roasted asparagus, roasted aubergine, grilled courgette, cherry sun-dried tomatoes, roasted garlic peppers, hummus, olives, artisan sourdough baguette	42.00	V
Butternut squash, sweet potato, carrot, feta, olives, pomegranate seeds, pumpkin seeds, pistachio, fig, balsamic dressing	42.00	V/N
Prosciutto di Parma, salami, English ham, gordal olives, sun-dried tomatoes, gherkins, artisan sourdough baguette	42.00	GF/VE available
A selection of cheese, seasonal grapes, fig & honey crackers, artisan sourdough baguette	42.00	V

V - VEGETARIAN VE - VEGAN G - GLUTEN GF - GLUTEN FREE N - CONTAINS NUTS

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SALADS - MINIMUM ORDER 4 PORTIONS PER DISH

Per portion

Basmati rice & chickpeas with currants, cashew nuts, coriander & parsley	4.20	N/GF/VE
Chargrilled broccoli with chilli, ginger, garlic, sesame seeds & soy sauce	4.20	GF/VE
Mangetout, green beans & asparagus with hazelnut, orange, chive & walnut oil dressing	4.20	N/GF/VE
Roasted aubergine with garlic yoghurt, za'atar & pomegranate seeds	4.20	GF/V/S
Roasted butternut squash & red onion, tahini, za'atar	4.20	GF/VE/N
Butter bean with preserved lemon, chilli, herb oil	4.20	GF/VE
Buffalo mozzarella with vine tomato & mint	4.20	GF/V

PUDS - MINIMUM ORDER 4 PORTIONS PER DISH

Per item

Tiramisu	4.20	N
Lemon, raspberry & vanilla pannacotta	4.20	GF
Chocolate orange parfait	4.20	GF
Strawberry, yoghurt & lemon fool	4.20	GF
Dairy free chocolate mousse	4.20	VE

SMALL CAKES

Per item

Pastel de nata	2.60
Fruit & seed flapjack (contains sesame)	3.15
Salted caramel brownie	4.20

WHOLE CAKES

Per item

Serves 10

Banana loaf	28.00
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Serves 12

Pistachio & olive oil	42.00	N/GF
Carrot	42.00	N
Chocolate Guinness	42.00	
Coffee & walnut	42.00	N
Victoria sponge	42.00	
Courgette & lime	42.00	N

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