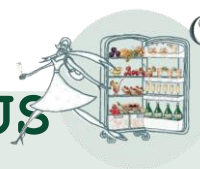


OTL MENUS



out to lunch

Prices start from £8.75 per head + vat. Please ask us for a quote

THE OTL MENU 1	THE OTL MENU 2	THE OTL SPECIAL
<p>1 round of sandwiches plus either: filled wraps or mini rolls Premium crisps Selection of mini homemade cakes Fresh fruit skewers & coulis</p>	<p>1 round of sandwiches plus either: Filled wraps or mini rolls Premium crisps Vegetable sticks & dip Your choice of 2 nibbles <i>(see below*)</i> Selection of mini homemade cakes Fresh fruit skewers & coulis</p>	<p>Open sandwiches on bruschetta or ciabatta or regular sandwiches Cheeseboard, relish & pickles Freshly baked bread or crackers Salad bowl (green, Greek or Caesar) Salad bowl (pasta, potato, cous cous or rice) Selection of mini homemade cakes Fresh fruit skewers & coulis</p>
THE OTL BRITISH PLOUGHMANS	THE OTL MED STYLE PLOUGHMANS	THE OTL GREAT BRITISH PICNIC
<p>A selection of cheeses, ham & pork pie wedges Freshly baked bread or crackers & butter Relishes & pickles Celery & grapes Premium crisps Selection of mini homemade cakes Fresh fruit skewers & coulis</p>	<p>Charcuterie platter with cured meats, cheeses, olives, whole almonds & roasted vegetables Freshly baked bread with olive oil & balsamic Relishes, figs & grapes Rocket & parmesan salad Selection of mini homemade cakes Fresh fruit skewers & coulis</p>	<p>Selection of finger sandwiches (1/2 round per head) Homemade sausage rolls Homemade veggie quiche Cheeseboard with bread & butter Premium crisps Potato salad Green salad Fresh fruit skewers & coulis Selections of scones, jam, cream plus mini homemade cakes</p>
NEW ADDITIONAL MENUS!!!!	THE OTL SALAD BAR	*Nibble selection for OTL MENU 2
<p>OTL VEGAN Choose OTL1 or OTL2 - it's the same but just vegan :) ----- OTL GLUTEN FREE Choose OTL1 or OTL2 - it's the same but just gluten free :) ----- OTL MEAT FREE MONDAYS!! Choose OTL1 or OTL2 - it's the same but just veggie :)</p>	<p>Mixed green & balsamic glaze Caesar salad Greek salad Wild rice, roasted veg, pinenuts & herbs Waldorf salad Penne, mozzarella, tomato & basil Super food grain salad Cous cous, harrissa, olive, orange Italian panzanella salad Classic potato salad Classic homemade coleslaw Asian style rice noodle salad Tuna nicose **ADD SALMON, CHICKEN OR KING PRAWNS TO ANY OF THE ABOVE**</p>	<p>Homemade sausage rolls Homemade quiche (V) Blinis, smoked salmon, soft cheese Blinis, whipped goats cheese, walnuts & beetroot (V) Mini pizza squares (V) Indian bites & mango chutney (V) Chinese bites & sweet chilli dip Newmarket Musks sausage bites Roast tomato, mozzarella & pesto soft cheese crostini (V) Yorkshire puds, beef & horseradish Halloumi & roast veg skewers (GF) (V) Falafel skewers & hoummous dip (V) Crostini, blue cheese, honey, figs & walnuts (V) Mini pork pies & picalilli Smashed avo, lime & chilli on rye (V) Chicken satay with peanut dip (G/F)</p>

See page 2 for drinks and other add ons..

Add Ons

DRINKS	PLATTERS
<p style="text-align: center;"><u>Cartons of Eager juice</u> cloudy apple, orange or pineapple</p> <p style="text-align: center;"><u>Cans of fizz</u> Coke, Diet Coke or lemonade</p> <p style="text-align: center;"><u>Water</u> 1.5l still or sparkling</p>	<p>Why not add some of our yummy platters to your working lunch order:</p> <p style="text-align: center;"><u>Cheeseboard</u> A selection of British or continental cheeses Freshly baked bread or crackers Relishes & pickles Celery & grapes</p> <p style="text-align: center;"><u>Charcuterie Platter</u> A selection of cured meats & continental cheeses olives & roasted vegetables Freshly baked bread with olive oil & balsamic Relishes, figs & grapes</p> <p>Please ask for other platter options :)</p>

Remember we can also provide:

- Hot food for your team or guests, either as a served fork buffet or individually portioned
- Finger buffets
- Breakfast items (minimum order applies)
- Canapes
- Tea party
- Cold fork buffets
- Packed lunches
- Conference catering & hospitality

ORDERING & DELIVERY INFORMATION

ORDERING & CONTACT DETAILS

We prefer 48 hours notice but can often accomodate orders at shorter notice, always ask as we try to help wherever we can.

Please note that we are often finished in the kitchen by 3pm each day, if you have emailed us with a late order we would advise for you to call us first thing the following day to see if it's possible (as we may not be able to check our email until later in the morning and would hate to miss something!).

Please order with by phone or email **01223 881152** katie@outtolunch-online.co.uk
Our other menus can be viewed on our website www.outtolunch-online.co.uk

MINIMUM ORDER - We ask for a minimum spend of £60 per order, if your order is under £60 this will incur a delivery charge of up to a maximum £10.00
Please note - All prices are shown exclusive of VAT

DELIVERIES

When ordering we ask you to give us a 'required by' time so that we know the latest time you require your food by. As you can appreciate we often have to juggle many different lunch deliveries all in a short time frame, this may mean we deliver your lunch earlier than your required time. All of our food is best eaten at room temperature, rather than straight out of the fridge and is perfectly safe unrefrigerated for up to 4 hours.

If you have ordered hot food we'll aim to get to you as close to your 'required time' as possible.

Delivery charges are only valid for orders under our £60 minimum spend requirement or if the travelling distance is over 12 miles away from our kitchen.

SUSTAINABILITY & THE ENVIRONMENT

We are becoming increasingly more conscious of the issues surrounding food production and service and it's impact on the environment. To this end we politely ask you think about the following:

- The amount you are ordering, is it too much for what people can realistically eat? Food wastage is a big issue but we appreciate you don't want to go hungry either!
- Do you definitely need all of the plates/napkins/cups we provide, perhaps you have your own china stocks in your office kitchen cupboard? Please do say if you won't use any of these types of disposables and we will leave them behind.

In return we have been making some changes as follows:

- We are looking, by the end of 2018, to replace all of our current packaging and disposables for alternatives which have a much more minimal impact on the environment
- We have introduced some new menus which are focussed more on plant based diets. This is in order to reduce reliance on certain meat & dairy products to help reduce the impact of industrial animal agriculture on our global food systems. We also think that sometimes it's nice to have a change and go veggie or vegan 😊
- Within all of our menus that contain a selection of sandwiches we are now only providing one 'red meat' or 'ruminant meat' option which will be served alongside another non-red meat option, a fish option and 2 vegetarian options.

PAYMENT

We will invoice you by email (or your preferred method) after we have delivered your food. Please let us know any reference information (Purchase Order numbers etc) that you will need us to input on the invoice. The methods by which we accept payment are detailed on the bottom of the invoice and our preferred payment terms are 14 days.

CANCELLATION POLICY

Cancellation of your booking will now be subject to a cancellation charge as follows:

2 days before - 25% of your total invoice will be charged - this may only apply to larger orders.

1 day before - 50% of your total invoice will be charged - applies to all orders

On the day itself - 100% of your total invoice will be charged - applies to all orders

DIETARY REQUIREMENTS

We are able to cater for a whole range of dietary requirements and take a lot of pride in producing imaginative tasty plates of food for people, please just ask as we can pretty much do anything 😊 For information regarding allergens in any of the food we have delivered to you we ask that you phone our kitchen on 01223 881152 and ask for Tracey, Katie or Donna for assistance with this. This phone number is clearly displayed on all menus that come with your delivery.

DON'T FORGET we are incredibly flexible and more than happy to alter any menu to suit your requirements or come up with something completely bespoke... in addition

to our Working Lunch menus we can provide your place of work (for clients or your team) with hot food, cold fork buffets, canapes, picnics, tea parties and more.....