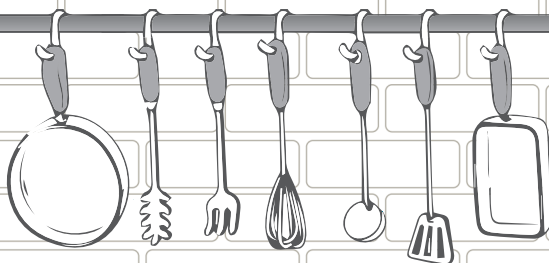



W8
catering

of Kensington



3 Abingdon Road,
London W8 6AH

020 7376 2191

info@w8catering.com

W8Catering.com



W8 specialises in producing freshly prepared quality food

W8 food is freshly prepared and cooked on the premises every day. We use free range & corn fed chicken and free range eggs, the lamb is from Elwyn Valley Farm and the beef and pork are both British. The fruit and vegetables are sourced directly from Covent Garden every day.

We can provide white ceramic dishes and canapé plates, plus cutlery and crockery. Our staff are efficient and friendly if you need help to run your event.

At Home

W8 can provide an extensive choice of food. We can deliver to your door and leave the rest to you... or, if you prefer, we can provide staff.

Working Lunches

We have a fantastic selection of hot & cold sharing platters, delicious filled sandwiches, wraps & bagels. Homemade cakes and cookies. Fair trade coffees, teas and fresh juices.

We cater for over 500 people per day!

Our cafe is open for breakfast and lunch
Monday - Friday from 8am - 4pm.

How to Order

Orders can be made by telephone or email. Our café is open from 8am to 4pm Monday to Friday so please contact us and we will be happy to answer any questions and take your order. We also offer weekend catering.

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Delivery

Free local delivery on orders over £50.

Staff

Our professional team of chefs, event managers, waiting and bar staff can be hired for your event.

Equipment Hire

Please ask for details.

*Crockery • Cutlery • Glasses • Barbecues
• Table clothes*

Dietary Requirement Codes

DF	Dairy Free	V	Vegetarian
GF	Gluten Free	VG	Vegan
NF	Nut Free		

Food Allergies

If you suffer from a food allergy or intolerance, please let us know when placing your order. We have a selection of dairy-free (**DF**) and gluten-free (**GF**) food, please ask for details.



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Sandwich Platters *please ask if you prefer gluten-free breads*

All sandwiches are freshly made to order on light granary & brown or gluten-free bread – 4-5 people

Breakfast

- Bacon, lettuce & beef tomato with mayonnaise • Smoked Scottish salmon with cream cheese • Cumberland sausage with English mustard • Free range egg mayonnaise with watercress

Meat

- Roast chicken, avocado, tomato & baby gem • Roast honey ham & mature cheddar cheese with pickle • Cumberland sausage with English mustard • Roast beef, creamed horseradish, tomato & rocket

Fish & Seafood

- Tuna mayonnaise with cucumber • Prawns, baby gem & light mayo • Smoked salmon with cream cheese and cucumber • Wild crayfish mayonnaise with rocket

Veggie

- Mature cheddar cheese, homemade chutney & salad • Free range egg mayonnaise with watercress • Roast sweet potato, feta & rocket with chilli, honey & rosemary dressing • Soft brie, sundried tomato, homemade pesto & rocket

Classic 1

- Tuna mayonnaise with cucumber • Chicken, avocado & salad • Roast honey ham & mustard • Mature cheddar cheese & homemade chutney

Classic 2

- Prawn, mayonnaise with crisp baby gem • Cumberland sausage & English mustard • Free range egg mayonnaise with watercress • Bacon, lettuce & beef tomato with mayo

Per platter £25.00

Wrap Platters – 4-5 people

- Baked feta cheese, sweet potato with honey, rosemary chilli dressing & rocket
- Chicken, avocado, tomato mayo & baby gem • Hummus with roast vegetables & rocket
- Ham, mature Cheddar, salad & dijonaise

Vegan Wrap Platters

- Baba ganoush & roasted vegetables • Sweet potato falafel, spinach & tomato
- Light spiced cauliflower with baby spinach • Harissa, hummus, mint salad & baby spinach

Per platter £25.00

Food Allergies – Please let us know when placing your order.

+ VAT

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Sharing Platters

Per portion (minimum 15 portions)

Granary bread

Salmon & dill cream cheese bagels

Avocado, vine tomato & cream cheese bagels

Sandwiches on light granary & brown bread

Please choose from our sandwich selections on page 4

Wraps with a selection of healthy fillings & vegan options

Please choose from our wrap selection on page 4

Fish

Smoked salmon & spinach quiche

Cod goujons – with tartar sauce

Mini fish cakes – with aioli dip

Meat

Homemade sausage rolls – with tomato relish **DF**

Mini Cumberland sausages – with mustard or ketchup **DF**

Harissa chargrilled chicken skewers – with mint yoghurt

Mini chicken & leak pies

Veggie

Baby baked potatoes – with crème fraiche, pesto & crushed peas **GF**

Homemade sausage rolls – spinach & peanuts **V**

Spanish fritter – with roast peppers, courgettes, potatoes, herbs & manchego cheese **V**

Vegan

Sweet potato, corn & spring onion fritters – with a smokey tomato compote **VG**

Crispy spring rolls – with a soy or sweet chilli sauce **VG**

Quiche

Homemade quiche slices – Quiche Lorraine & roast vegetables with goats cheese

Something Sweet

Mini brownies & mini cupcakes

Homemade fruit tartlets

Fresh fruit platter **GF VG**

Price per person

4 item selection £10.50

6 item selection £12.50

8 item selection £14.50

Food Allergies – Please let us know when placing your order.

+ VAT

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Canapés *some of our canapes are better served warm, please ask when ordering*

Fish

Smoked salmon – with crème fraîche on pumpernickel bread
Gravlax on rye bread – with cream cheese & a touch of mustard
Mini fish cakes – with dill & lemon mayo or tartar sauce
Smoked haddock, watercress ricotta & parmesan tartlets
Cod goujons – with a tartar sauce

Shellfish

King prawns – with chilli & soy sauce dips **DF**
Thai fishcakes – with sweet chilli & holy basil dip
Tempura prawns – with chilli & lime dip **DF**
Harissa king prawn skewer – with citrus mango dip **DF GF**

White crab meat, cherry tomato & tarragon tartlets

Beef

Mini Yorkshire puddings – with roast beef, watercress, horseradish & crème fraiche
Teriyaki beef skewers **DF**
Mini burgers or cheeseburgers – with tomato salsa

Pork

Honey and grain mustard mini Cumberland sausages (or just plain) **DF**
Leek & bacon tartlets
Asparagus spears – wrapped in Parma ham **DF GF**

Lamb

Lamb skewers – with rosemary **DF GF**
Moroccan lamb skewers – with mint & yoghurt dip **GF**

Duck

Vietnamese spring rolls – with five spiced shredded duck & dipping sauce



Chicken

Per portion (minimum 20 portions)

Spicy chargrilled harissa chicken – with a light mint & yoghurt dressing **GF**

Thai chicken skewers – with mango & coconut salsa **DF GF**

Teriyaki chicken skewers – with sesame seeds & teriyaki dip **DF**

Veggie

Pea, leek and parmesan tarts **v**

Caramelised onion & gruyère tart **v**

Wild mushroom, black truffle & mascarpone tartlets **v**

Basil-marinated mozzarella & cherry tomato skewers **v GF**

Sweet potato, sweetcorn, cumin & coriander fritters – with lemon yoghurt **v**

Vegan

Sweet potato fritters – with spicy Harissa yoghurt dressing **VG**

Indian sweet potato & dhal cakes – with fresh mango & pomegranate chutney **VG GF**

Chargrilled courgette, red pepper & portabello mushroom skewers – with basil oil **VG GF**

Mini Pudding Canapés

Fruit skewers – with an elderflower yoghurt **v**

Glazed fruit tartlets – strawberry, lemon & raspberry **v**

Mini chocolate brownies **v**

Price per person

6 item selection	£14.00
8 item selection	£17.00
10 item selection	£20.00

Food Allergies – Please let us know when placing your order.

+ VAT



Straight From the Oven *some dishes can be made dairy-free or gluten-free*

British Beef

Per portion (minimum 8 portions)

Slow braised beef in red wine – with vegetables, onion & rosemary in a rich gravy DF	£10.00
Cottage pie – minced beef with onions & carrots with a creamy mash top	£9.50
Beef bourguignon – tender beef cooked in red wine with lardons (optional), mushrooms & onion DF	£10.00
Lasagne – in a rich red wine & tomato layered with pasta & béchamel sauce	£9.50
Spicy beef curry – with coconut milk, lime leaf, lemongrass, ginger & chilli DF	£10.00

British Lamb

Spiced slow cook lamb – with prunes, chilli & coriander DF	£11.00
Lamb tagine – with apricots, carrots, prunes & coriander DF	£11.00
Shepherd's pie – minced lamb, onion, carrots & herbs with a creamy mash top GF	£10.00
Lamb stew – with pearl barley, seasonal veggies & bacon DF	£11.00
Lamb rogan josh – a classic curry with cinnamon, mixed spices & yoghurt DF	£11.00
Lamb moussaka – aubergine, potato, cinnamon, mozzarella & fresh parsley with béchamel sauce	£10.00
Malaysian lamb curry – with potato, coconut & spices	£11.00

Fish

Smoked haddock or salmon – in a leek & cream sauce with a parsley crust	£12.00
Keralan fish curry – cod & salmon with spinach in a coconut milk sauce DF	£10.50
Creamy smoked fish pie – smoked haddock, cod & salmon with leeks & spinach in a white wine sauce	£9.50

Shellfish

King prawn Massaman curry – with potatoes & peanuts DF	£12.00
Thai green king prawn curry – with lemongrass, lime leaf, coriander, green beans, aubergine, cherry tomatoes & coconut milk DF	£12.00

Food Allergies – Please let us know when placing your order.

+ VAT



Free Range Chicken

Per portion (minimum 8 portions)

Chicken korma – a mild creamy curry	£9.50
Thai green chicken curry – with lemongrass, lime leaf, coriander, green beans, aubergine, cherry tomatoes & coconut milk DF	£9.50
Chicken bhuna, balti, tikka massala	£9.50
Moroccan tagine of chicken – apricots & almonds DF	£9.50
Coq-au-vin – chicken, pancetta (optional), carrots, potatoes, red wine & thyme DF	£9.75
One pot chicken – with lentils, chickpeas & herbs DF	£9.75

Vegetarian Dishes

Roasted vegetable lasagne – mozzarella cheese, layered with fresh pasta & béchamel sauce, peppers, courgettes, tomatoes & red onion V	£9.00
Cauliflower & broccoli cheese bake – mozzarella & mild cheddar cheese V	£9.00
Stuffed peppers – herbs, lentils & grilled halloumi or couscous with feta V GF	£9.50
Veggie moussaka – grilled aubergine, peppers & courgettes in a light cinnamon sauce topped with béchamel sauce V	£9.00

Vegan Dishes

Stuffed pepper – with chickpea & lentils stew VG	£9.00
Roast butternut squash, kale & spinach lasagne VG	£9.00
Shepherd's pie topped with celeriac mash VG	£9.00
Moussaka – grilled aubergine, peppers & courgettes in a light cinnamon sauce topped with béchamel sauce VG	£9.00
Smoky chilli – spiced mushrooms, lentils & kidney beans	£9.00
Moroccan vegetable stew – pumpkin, apricots, courgettes & chickpeas with cinnamon, ginger & cumin V DF	£9.00
Thai green veggie curry – green beans, aubergine, tomato & coriander lemon grass V DF	£9.00

Food Allergies – Please let us know when placing your order.

+ VAT



On the Side

Per portion (minimum 8 portions)

Vegetables

Seasonal vegetables VG GF	£3.50
Roasted vegetables – honey-roasted parsnips, carrots & celeriac DF GF	£4.00
Spiced red cabbage & onion VG GF	£4.00
Roasted sweet potato wedges VG GF	£4.25
Chargrilled broccoli – with chilli & garlic DF GF	£4.50
Kale – with chilli & garlic	£4.25

Potatoes

New potatoes – with parsley VG GF	£3.75
Roast new potatoes – with lemon & rosemary (seasonal) VG GF	£3.75
Creamy mashed potatoes (plain, wholegrain, mustard or parsnip) V GF	£3.75
Dauphinoise potatoes – creamy potato V GF	£5.50
Potato & celeriac gratin V GF	£5.50
Roast baby potatoes – with leeks, spinach & samphire V GF	£5.00

Vegan Potatoes

Mash – with olive oil VG GF	£3.75
Celeriac mash – with olive oil VG GF	£3.75
Potato gratin VG GF	£5.50

Rice

Basmati rice VG	
Pilau rice VG	
Wild rice VG	
Jasmine rice VG	
Brown rice VG	
Fried rice VG	
Jollof rice (Caribbean) VG	
Sticky rice VG GF	All £3.50

Food Allergies – Please let us know when placing your order.

+ VAT



Salads

Per portion (minimum 8 portions)

Superfood Salads

- Pearl Barley** – sun dried tomato, butternut squash, green beans, roast mixed peppers, chickpeas, sultanas, peas, herbs & tamarind dressing **v**
- Kaleslaw** – curly kale, red onions, carrots, wholegrain mustard vinaigrette **VG**
- Steamed broccoli** – edamame beans, lime juice, matcha & yoghurt **v**
- Chargrilled broccoli** – butternut squash, edamame beans, quinoa, alfalfa cress, mint, parsley & Baobab citrus dressing **VG GF**
- Avocado** – with mixed peppers, baby gem lettuce, spring onion, cherry tomatoes, coriander, sweet chilli & lemon dressing **VG**

All £6.00

Grain Salads

- Tabbouleh** – bulgur wheat, tomato, parsley & mint **VG**
- Giant couscous salad** – dried apricots, peppers, pine nuts & coriander **VG**
- Red rice salad** – with pearl barley, peas, sultanas, spring onion, mint, carrot, roasted peppers, onion oil dressing with broad beans **VG**
- Mixed rice salad** – roast pepper, peas, pomegranate, broad beans & parmesan cheese with balsamic vinegar **v**
- Kale & bulgur wheat** – with sorrel pesto, pickled cucumber & almonds **v**
- Red & basmati rice** – with purple sprouting broccoli, ginger & buckwheat **v**
- Quinoa salad** – green beans, roast butternut squash, peppers, onion, lentils, sunflower seeds & tomato dressing **VG**

All £5.50

Pickled Salads

- Red cabbage salad** – with light mayo dressing, sultanas & walnuts, white wine vinegar **v**
- Tunisian salad** – aubergine, coriander, tomato, garlic, red onion chutney **VG GF**
- Roast beetroot** – green beans, tomato, blue cheese and balsamic dressing **v**

All £5.50

Gourmet Salads

- Roast vegetable salad** – red, yellow & green peppers, butternut squash, red onion, courgette & mixed herbs, parsley, coriander & chives **VG GF**
- Roast aubergine** – mozzarella, rocket, tomato & balsamic dressing **v**
- Vingole** – broad beans, asparagus, peas, shallots, parsley & mint in a balsamic dressing **VG GF**
- Curried cauliflower & carrot** – sultanas, broccoli, tumeric, cumin & parsley **VG GF**

All £5.50

Food Allergies – Please let us know when placing your order.

+ VAT



Healthy Choice

Per portion (minimum 8 portions)

Free Range Chicken

Oven roasted chicken breast – choice of marinade DF GF	£9.50
Chargrilled chicken breast – choice of marinade DF GF	£9.50
• teriyaki • Harissa • lemon thyme & garlic • smoked paprika • jerk	
• cumin & chilli • coriander • cajun • tarragon	
Stuffed chicken breast – with roast mushrooms & fresh herbs	£10.00

Fish

Cod – with black butter & caper sauce GF	£11.50
Black cod fillet – with miso sauce DF	£12.50
Pan-fried seabass – with salsa verde DF GF	£12.50
Baked mackerel – with tomato, red onion & coriander salsa DF GF	£11.00
Dressed poached whole salmon DF GF – <i>please ask for details</i>	
Salmon fillets – served with a choice of salsa DF GF	£11.50
• verde • aioli • tomato salsa	
Pesto crusted salmon – with roast cherry tomatoes DF GF	£11.50
Teriyaki salmon fillet – marinated with soy, sugar, fennel & sesame oil DF	£11.50
Glazed salmon fillet – with lemon & dill DF GF	£11.50
Beetroot-cured salmon fillet – with wholegrain mustard & honey dressing DF	£12.50

Veggie Fritters

Cauliflower, coriander & cumin fritters – with lime yoghurt v	£7.15
Sweet potato, corn & spring onion fritter – with a smokey tomato compote v	£7.15

Food Allergies – Please let us know when placing your order.

+ VAT



Quiches *10 inch, serves 10 people*

Salmon – asparagus & cherry tomatoes

Classic Quiche Lorraine

Leek, mushroom & bacon

Mushroom, courgette, red onion, Grana Padano & mature cheddar cheese **v**

Goat's cheese & butternut squash – roasted vegetables **v**

Broccoli, caramelised red onion & goat's cheese **v**

All £55.00

Tarts

Smoked haddock, watercress, cherry tomatoes & riccota

Smoked pancetto, spinach & Gruyere cheese

Roasted tomato & baby spinach with feta **v**

Wild mushroom, tarragon & mascarpone **v**

All £45.00

♥ Hearty Pies *12 inch, serves 12 people*

Short crust pastry – top & bottom

Free range chicken & roast honey ham – with wholegrain mustard

Free range chicken & mushroom

Free range chicken & asparagus

British beef & stilton

British beef & mushroom

All £75.00

Pies *serves 12 people*

Short Crust or Puff Pastry Topped Pies

Free range chicken, tarragon & mushroom – in a creamy white wine sauce

£65.00

Free range chicken & leek – in a creamy white wine sauce

£65.00

Slow cooked steak pie & mushrooms

£70.00

Beef, onion & mushroom – in a red wine sauce **DF**

£70.00

Salmon & smoked haddock – in a creamy white wine sauce

£65.00

Veggie/Vegan Pie

Harvest pie – cheese, potatoes, leeks & mushrooms **v DF**

£55.00

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+ VAT

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Homemade Cakes & Puddings

Homemade Cakes

Red velvet cake ▼

Traditional almond & pistachio cake ▼

Passion fruit cake – with lemon icing ▼

Triple layer carrot cake – with orange icing ▼

Lemon cake – with a cream icing ▼

Triple layer rich chocolate cake – with chocolate shavings on top ▼

Banana & walnut cake – with coffee icing ▼

Orange gluten-free cake ▼ GF

Tarts

Lemon & lime citrus tart ▼

Tarte tatin – upside down apple tart ▼

Strawberry tart – with crème patissière & fresh strawberries ▼

Baked chocolate tart ▼

Pear & almond frangipane tart ▼

Normandy apple & cinnamon tart ▼

Meringues

Summer or winter fruit pavlova – with seasonal fruits & Chantilly cream ▼

Celebration Cakes

Birthday cakes & Children's cakes – tailor-made by arrangement ▼

Cheesecakes

Passion fruit cheesecake ▼

Bailey's cheesecake ▼

Blueberry cheesecake ▼

We are able to change most dishes to gluten and dairy free



Homemade Puddings *all served with a choice of cream, homemade custard or Chantilly cream*

Apple & plum or apple & rhubarb crumble v

Banoffee pie with a drizzle of chocolate v

Classic bread & butter pudding v

Lemon meringue pie v

Sticky toffee pudding v

Cakes & Cookies

Cookies v

- oat & raisin • chocolate chip

Mini cupcakes v

- raspberry • vanilla • chocolate

Cupcakes v

- double chocolate • coffee & walnut • coconut & rum

Muffins v

- chocolate • blueberry • lemon & white chocolate

Brownies v

- fairtrade chocolate & hazelnut

Vegan

Tiramisu **VG**

Flourless chocolate cake **VG GF**

10 item selection	£45.00
12 item selection	£50.00
14 item selection	£55.00

Food Allergies – Please let us know when placing your order.

+ VAT



Funerals, Wakes & Memorial services

At W8 Catering we understand that Funerals, Wakes & Memorials can be a difficult time for our clients. For this reason, we offer a professional service to ensure that the day runs smoothly.

Our friendly team will offer support in the run up to the wake or memorial as well as on the day. We offer both a fully catered service, or if you require just the food, we can deliver ready to eat platters.

We have a full range of menus to choose from, including finger buffets, canapés and hot food buffets – **Please ask for details.**

W8 can arrange the following:

Professional staff

White crockery and cutlery

White tablecloths & high quality napkins

Fairtrade teas & coffees with organic milk

Still & sparkling water

Wines, beers and glasses

Our menus can be tailored to suit dietary requirements, please let us know upon placing your order.

If you would like to discuss your catering requirements please call us on **020 7376 2191** or email us at **info@w8catering.com**.

Each booking is priced individually, taking into account your menu choices, number of guests and your location. Please feel free to call or send an e-mail to discuss your plans & get an idea of the cost.

We can offer help & guidance with the selection of your wines to complement your meal. We can also provide our local wine & soft drinks supplier if you wish.

All prices are subject to VAT.

Food Allergies – Please let us know when placing your order.

+ VAT



W8 Catering terms of booking

Payment

All bookings will be regarded as provisional until a deposit of 50% of the estimated event cost is paid.

The balance must be paid at least 7 working days prior to the event date. Should this not be paid W8 reserve the right to cancel the event. Cheques, credit cards and cash are all acceptable.

Should the event be booked with less than 7 days notice, 100% of the estimated cost must be paid on booking.

Cancellation charges

Please give 48 hours written notice or the full price may be charged.

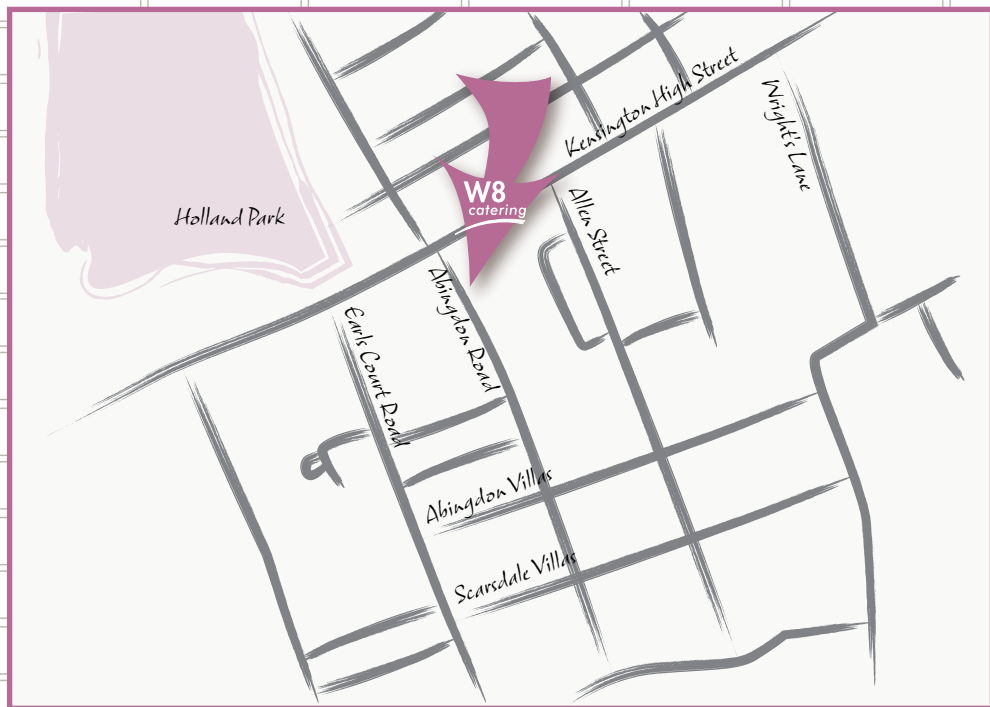
General

Any credits due will be paid in the week following the event. The placing of an order implies acceptance of these terms.

Credit account

Should a customer wish to make a series of bookings under certain circumstances, it may be possible to operate a 30-day credit account. These however must be guaranteed with valid credit/debit card details. Further information is available on request.





Opening times
Monday - Friday 8am - 5pm

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