

VICTORIA'S

Quality food delivered direct to your work place, tailored to meet your individual requirements.

(We are happy to cater for special dietary requirements, please discuss your needs with us when ordering.)

We request that you place your orders by phone by 11am the day before you require a delivery, however please do not hesitate to phone with a late order and we will do our best to fulfil your requirements. Our telephones will be manned during the day to answer any queries, or you can always leave a message on the answer phone or email and we will get straight back to you.

Tel/Fax 01223 232323 Email Caroline@victoriascatering.co.uk

All food is freshly prepared and made to order in our purpose built chilled production facility. Our work force is trained to high standards and we invite all our customers to come and view our premises at any time.

All prices are subject to VAT at the current rate

(In order to protect the environment and to keep our prices down all our platter dishes and lids are returnable and we re-use them. Any customer that does not return their platter dishes will be charged £1 per dish. Our driver will collect.)

Platters

Sandwich platter

£3.50 per person (minimum 3 people)

A selection of granary and white sandwiches, with a varying assortment of quality fillings arranged on a platter with mixed leaves and cherry tomatoes. (1½ rounds per person)

Bridge roll platter

£3.70 per person (minimum 3 people)

3 bridge rolls per person with a varied selection of tasty fillings arranged on a platter and garnished with mixed leaves and cherry tomatoes.

Wrap platter

£2.70 per person (minimum 4 people)

1 tortilla wrap per person, filled generously with an assortment of delicious fillings, cut into pieces and arranged on a platter with a mixed leaf and cherry tomato garnish.

Sandwich and savoury platter

£4.95 per person (minimum of 3 people)

This platter is an ideal choice for the 'office lunch', combining a round of sandwiches per person with 3 appetising savoury bits* each and a selection of dips, garnished with mixed leaves.

*savoury bits are basically tasty little savoury morsels which we vary on a daily basis including for example things like quiche, garlic prawns, mini samosas, garlic mushrooms and onion bhajis. (For more details or if you would like something specific just call the office)

we accept all major credit cards



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The Working Lunch

£4.50 per person (minimum of 3 people)

One and a half rounds of sandwiches per person on granary & white bread with a mixed selection of fillings, 1 piece of cake and 1 piece of fruit each.

Gourmet platter

£8.50 per person (minimum of 5 people)

This lunch is an upmarket version of dishes from our menu.

Our finest cheese board together with crackers and butter, mixed meat platter, a range of sandwiches on granary & white bread, homemade savoury pieces (3 per person) and to finish, our cake and freshly cut fruit platter.

Cheese platter

£2.95 per person (minimum 5 people)

A selection of four cheeses on a platter accompanied by crackers, pickle and butter. Garnished with mixed leaves and grapes.

Fruit platter

£1.95 per person (minimum 4 people)

A selection of cut fruit arranged beautifully on a platter.

Fruit bowl

£1.75 per person (minimum 3 people)

2 pieces of fruit per person.

Cake platter

£1.75 per person (minimum 4 people)

A sumptuous selection of cakes and pastries arranged on a platter and decorated with sweets.

Crisps and Dips to share (to compliment any of the above)

£4.95 for a large platter of

Tortilla chips arranged on a platter with a selection of dips and a salad garnish.

DRINKS

All cans 65p

1ltr orange or apple juice supplied with 4 cups. £1.40

1ltr still mineral water supplied with 4 cups. £1.40

(We can also supply coffee and tea (and biscuits if required!) with an electric water boiler and cups etc, pricing of this service varies depending upon your particular requirements, so just phone the office to discuss options available.)

This menu has been kept simple and non specific to avoid confusion and complication. We endeavour to follow seasonal trends and where possible use local suppliers.

If you feel that what you require is not listed on our menu please call the office to discuss your needs and where possible we will be only too happy to oblige.

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