

WRAP CATERING MENU

Get in contact at hello@wrap.space to discuss your options and dietary requirements.



BREAKFAST MENU



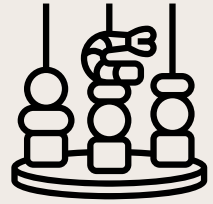
Tea and Coffee already
included in the room booking
£5.40 per person

Pastries
Orange Juice
Fruit Plater

Please note all dietary requirements will be catered for when possible. All menu choices and dietary requirements must be submitted no later than 10 days prior to the date of the event. If you would like information about the allergens in our foods, then please ask a member of the team. Please note: We cannot guarantee that our dishes are free from nut traces. V = Vegetarian / VG = Vegan / GF = Gluten Free



CANAPE MENU



Choice of 3 canapes for the group
4 Canapes per person
£10 per person

MEAT

Pea, Mint & Ham Hock Crostini
Coronation Chicken Flatbread topped with Crispy Onions
Chicken Tikka served on Garlic Flatbread with a Corriander & Lime Raita

FISH

Smoked Salmon, Cream Cheese & Dill Blinis
Horseradish & Smoked Mackerel Pate on Melba Toast
Prawn Cocktail, Cos Lettuce Cups with spicy Marie-Rose

VEGETABLE

Tomato, Mozzarella & Basil Bruschetta with a Balsamic Glaze (V/VG*)
Garlic Mushroom & Shallot Vol u Vents with Parsley (V/VG*)
Jackfruit Tikka served on Garlic Flatbread with a Corriander & Lime Raita (V/VG*)

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LUNCH MENU



Choice of 4 Wraps/Sandwiches for the group
3 Sandwiches each
£18 per person

WRAPS & SANDWICHES

Tuna, Mayo, Sweetcorn

Smoked Salmon & Cream Cheese

Coronation Chicken

Ham and Cheese

Pastrami, Cheese, Mustard & Gherkin

Egg, Mayonnaise & Cress (V)

Mozzarella, Tomato, Pesto & Rocket (V)

Feta, Mint & Avocado (V/VG*)

Curried Green Lentil & Roasted Vegetable Wrap (VG)

Smashed Avocado, topped with Sun-dried Tomatoes (VG)

SHARING PLATES

Sausage Rolls / Vegan Sausage Rolls with Chutney

Crudités with homemade Beetroot Hummus

Olives, Pitta Bread, Bread Sticks

SOMETHING SWEET

Eton Mess

Raspberry & Lemon Blondie (VG)

Chocolate & Salted Caramel Brownies (GF)

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HOT BOWL FOOD MENU



Sit down lunch

Choice of one of the following for the whole group (VG/GF)

£18 per person

FIVE BEAN CHILLI

Rice

Tortilla Chips

Homemade Guacamole

Sour cream

OR

SWEET POTATO & CHICKPEA CURRY

Rice

Garlic & Coriander Naan

Mini Poppadoms and Mango Chutney

Cucumber and Mint Raita

Garlic & Coriander Naan

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DRINKS MENU



BEEER

Madri Exceptional Lager 330ml / 4.6% ABV	£4
Peroni Nastro Azzurro 330ml / 5% ABV	£4.50
Unbarred Casual Pale Ale 330ml / 5% ABV	£5.50
Unbarred Joosey 440ml / 5.1% ABV	£6.50
Heineken 0% 330ml / 0% ABV	£3
South Downs Cider 330ml / 5.4% ABV	£4

WINE

Sartori Pinot Grigio, Italy 175ml / 750ml	£5.50/£22
Quinta da Lixa Vino Verde	£6/£24
Fernbird Sauvignon Blanc, New Zealand	£6.25/£25
Beppe Morchetta Merlot, Corvina, Italy 175ml / 750ml	£6/£24
Ramon Bilbao Monte Llano Tinto Rioja, Spain	£6/£24
Trapiche Melodias Malbec, Winemaker selection, South America	£6/£24
Via Vai Prosecco 125ml/750ml	£6/£24
Casa Defra, Lessini Durello NV, DOC, Veneto, Italy	£7/£28
Albourne Estate English Sparkling Wine	£48

SOFT

Orange Juice 250ml	£2
Cawston Press 330ml / Cloudy Apple Rhubarb / Elderflower	£2.50
Springbourne Natural Mineral Water Still/Sparkling 1 Litre	£3