

A glass bottle of green juice and a glass of green juice on a wooden surface with fresh basil and lemons. The background is a soft, out-of-focus grey.

AGDON  
HOUSE  
EST. 2020

AUTUMN / WINTER CATERING MENU



EST. 2020

## AUTUMN / WINTER CATERING MENU

### BREAKFAST MENU

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#### SIGNATURE

£10 per person

London cure salmon & citrus cream bagel  
Mini croissants, pain au chocolat & Danish pastry  
Greek yogurt & granola (GF)

#### OR

Breakfast tofu & spinach ciabatta (VG, GF)  
Oat & fruit bites (VG, GF)  
Soya yogurt & granola (VG, GF)

#### PREMIUM

£13 per person

Signature Breakfast  
+  
Fresh Fruit Salad

#### FULL ENGLISH BREAKFAST

£13 per person

Free-range organic cumberland sausages, streaky bacon & scrambled eggs with roasted vine tomatoes, hash browns & baked beans

#### VEGAN FULL ENGLISH BREAKFAST

£13 per person

Meat-less sausages, plant based bacon, scrambled breakfast tofu, roasted vine tomatoes, hash browns & baked beans

DF Dairy Free GF Gluten Free V Vegetarian VG Vegan

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### EXTRAS

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#### JUICES & SMOOTHIES

Smoothie of the day (250ml)	£4 each
Fresh orange juice (250ml)	£3.50 each
Fresh apple juice (250ml)	£3.50 each

#### ENERGY SHOTS

Organic ginger	£3 each
Tumeric, apple & ginger	£3 each

### COFFEE, TEAS, AND REFRESHMENTS

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Unlimited tea & filter coffee	Complimentary
Unlimited Nespresso capsules	£4 per person
Mini fridge refreshments and post shoot drinks	Please enquire when booking

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### LUNCH MENU

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Meat OR Fish   Veg Main   2 Sides   Dessert	£20 per person
Meat OR Fish   Veg Main   3 Sides   Dessert	£24 per person
Meat Main OR Fish Main + Veg Main   3 Sides   Dessert	£28 per person

### MAINS

Blackened cajun & lime chicken thighs <i>with pomegranate yogurt</i>	GF
Ginger, garlic & cumin butter prawns <i>with roast onion balsamic &amp; tomato salsa</i>	GF
Aubergine, picante peppers & basil polenta slice <i>with pomegranate molasses soya yogurt</i>	GF, VG

### SIDES

Citrus honey artichoke hearts, butternut squash & poppy seed salad	GF, VG
Feta, poached pear & beetroot quinoa tabbouleh	GF, VG
Garlic & chilli long-stem broccoli	GF, VG
+	
Mixed leaf salad with house dressing	

### DESSERT

Signature Brownie	GF, VG
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### AFTERNOON TEA MENU

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#### SWEET

1 sweet from the following for your crew	£3.50 per person
2 sweets from the following for your crew	£6 per person

Signature brownie	GF, VG
Banana bread slice	GF, VG
Lemon drizzle cake slice	GF, VG

#### SAVOURY

Selection of mini savoury tarts	£6 per person
Selection of mini frittatas	£6 per person
British cheese & artisan charcuterie board	£8 per person
Selection of savoury tarts OR frittatas	
+	
British cheese & artisan charcuterie board	£10 per person

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