



DELIVERED
CATERING

We create incredible tasting food using local and seasonal ingredients.

A/W 2025

Operating hours:

Mon-Sun 8am to 9pm
(other hours by agreement)

Lead times:

48 hours notice
Call if urgent and we will do our best to accommodate

Enquiry email:

catering@brockleystores.co.uk

Enquiry phone:

01275462753 OPTION 2

Min order value:

£75+VAT

Delivery charges:

£15+VAT
All prices exclude vat



BREAKFAST ITEMS

Pastry platter	A mixed selection of pastries, including croissants, pain au chocolat and pastel de nata (one per head) (V, can be VG)	2.30
Bircher pot	Seasonal Fruit Bircher pot (VG,GF)	£4.25
Flapjack	Flapjack with raisins and seeds (VG,GF)	£3.85
Fruit	Fresh fruit platter - fresh cut fruit on a platter (VG,GF)	£3.50
	Fruit bowl, includes at least 4 varieties of fruit. (VG,GF)	£1.20
Biscuit platter	Selection of biscuits to accompany tea (V, can be VG, can be GF)	£1.20

BREAKFAST DRINKS

Coffee in flasks	Extract's Original blend coffee roasted in Bristol. Served in insulated flasks with milk and milk alternatives and sugar.	£3.00
Tea selection and flask of hot water.	Made and sourced by Extract. Tea bags (individual sachets) are provided in display boxes. Hot water is served in flasks with milk and milk alternatives and sugar.	£2.50
Bradleys Orange juice	Bradleys Orange juice 250ml (Glass bottle)	£2.50
Bradleys Apple Juice	Bradleys Apple Juice 250ml (Glass bottle)	£2.50
Cheddar water (still)	Cheddar water (still) - 250ml (Glass bottle)	£1.50
Cheddar water (sparkling)	Cheddar water (sparkling) - 250ml (Glass bottle)	£1.50





BROCKLEY STORES

**BUFFET
PACKAGES**

SANDWICH PLATTER

£10.95 PER HEAD

- 1 x Ciabatta sandwich
- 1 x Fairfield Farm crisps
- 1 x Piece of cake

FINGER BUFFET £12.95 PER HEAD

- 1 x Half Ciabatta sandwich
- 2 x Savoury finger food
- Sharing crisps
- 1 x Piece of fruit or cake

LIGHT FORK £15.50 PER HEAD

- 3 x Savoury finger food
- 2 x Seasonal salads

SANDWICH OPTIONS Choose any 2

- Goats cheese, roasted red peppers, wholegrain mustard and rocket (V)
- Parma ham, brie, rocket and red onion marmalade
- Somerset cheddar, local chutney and leaves (V)
- Falafel, spiced mango mayo, cucumber, tomato, coriander & leaves (VG)
- Harissa aubergine, preserved lemon tahini sauce, pomegranate and rocket (VG)
- Beef pastrami, Monterrey Jack, pickles and mustard mayo
- Tarragon chicken mayo, red onion and leaves

FINGER FOOD OPTIONS

- Brockley pork and herb sausage roll platter
- Mushroom and miso vegan 'squash-age' rolls (VG)
- Brockley mini quiche platter (can be vegetarian)
- Chipotle chicken skewer (GF)
- Harissa carrot and spiced yogurt tart (VG)
- Red lentil and tomato ragu arancini with a sundried tomato aioli (VG & GF)
- Wild mushroom and tarragon arancini with aioli (VG & GF)
- Onion Bhajis with fresh coriander, chilli and cumin. Served with tamarind chutney (VG & GF)
- Seasonal vegetable frittata (V & GF)
- Seasonal vegetable farinata with a pumpkin seed pesto (VG & GF)

