



DELIVERED  
CATERING

We create incredible tasting food using local and seasonal ingredients.

AW 2025/2026

**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](mailto: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
	Piece of fruit, displayed in bowls (VG & GF)	£1.20
Biscuit platter	Selection of farmhouse biscuits (V, can be VG & 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



**SANDWICH PLATTER PACKAGE @ £10.95 PER HEAD**

*Our sandwich platter package includes the following per person...*

<b>Ciabatta sandwich</b>	<ul style="list-style-type: none"> <li>- Goats cheese, roasted red peppers, wholegrain mustard and rocket (V)</li> <li>- Parma ham, brie, rocket and red onion marmalade</li> <li>- Somerset cheddar, local chutney and leaves (V)</li> <li>- Falafel, spiced mango mayo, cucumber, tomato, coriander &amp; leaves (VG)</li> <li>- Harissa aubergine, preserved lemon tahini sauce, pomegranate and rocket (VG)</li> <li>- Beef pastrami, Monterrey Jack, pickles and mustard mayo</li> <li>- Tarragon chicken mayo, red onion and leaves</li> </ul>
Choose any 2 of our ciabatta sandwich flavours from the following (whole sandwich per person):	
<b>Crisps</b>	A packet of crisps made using UK potatoes
<b>Piece of fruit</b>	Individual piece of fruit per person
Or	OR
<b>Homemade Cake selection</b>	Individual pieces of our traybake of the day

**LUNCH BOX PACKAGE @ £10.95 PER HEAD**

*Served in individual brown bags...*

<b>Ciabatta sandwich</b>	<ul style="list-style-type: none"> <li>- Goats cheese, roasted red peppers, wholegrain mustard and rocket (V)</li> <li>- Parma ham, brie, rocket and red onion marmalade</li> <li>- Somerset cheddar, local chutney and leaves (V)</li> <li>- Falafel, spiced mango mayo, cucumber, tomato, coriander &amp; leaves (VG)</li> <li>- Harissa aubergine, preserved lemon tahini sauce, pomegranate and rocket (VG)</li> <li>- Beef pastrami, Monterrey Jack, pickles and mustard mayo</li> <li>- Tarragon chicken mayo, red onion and leaves</li> </ul>
Choose any 2 of our ciabatta sandwich flavours from the following (whole sandwich per person):	
<b>Crisps</b>	A packet of crisps made using UK potatoes
<b>Piece of fruit</b>	Individual piece of fruit per person



For bookings of 40 or more people, we can accommodate more choices - please contact us to discuss.



**FINGER FOOD PLATTER PACKAGE @ £12.95 PER HEAD**

**Ciabatta sandwich -**

Choose any 2 of our ciabatta sandwich flavours from the following (half sandwich per person):

- 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

**2 savoury finger food items**

Please select any 2 choices from the following:

- 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)

**Crisps**

Sharing bowls of potato and vegetable crisps

**Piece of fruit**

Individual piece of fruit per person

Or

OR

**Homemade Cake**

Individual pieces of our traybake of the day

For bookings of 40 or more people, we can accommodate more choices - please contact us to discuss or add into your notes



**THE LIGHT FORK BUFFET PACKAGE @ £15.50 PER HEAD**

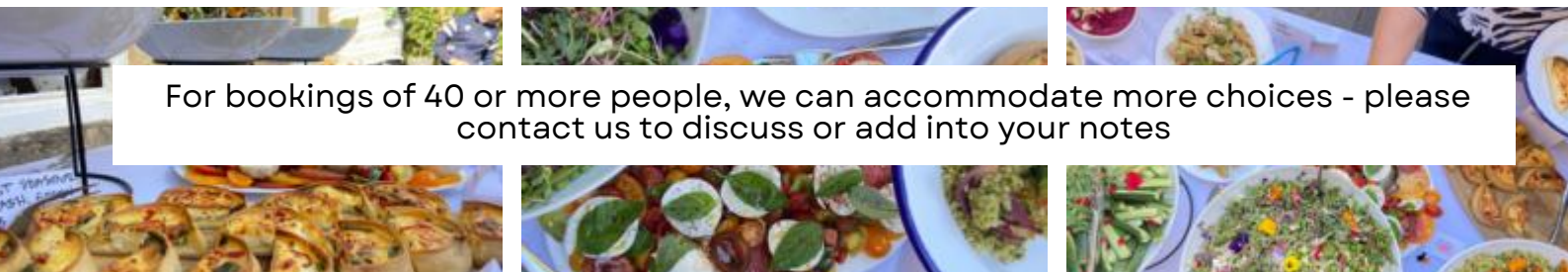
- 3 savoury fork buffet classics** - Brockley pork and herb sausage roll platter  
 - Mushroom and miso vegan 'squash-age' rolls (VG)  
 - Brockley mini quiche platter (can be vegetarian)  
 - Chipotle chicken skewer (GF)  
 - Harissa carrot and spiced yogurt tart (VG)  
 - Red lentil and tomato ragu 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)

**2 Salads**

We will provide 2 SEASONAL SALADS. Please note, these are just examples of some of our salads:

- Classic coleslaw (V & GF, can be VG)
- New potato salad with aioli and spring onion (V & GF, can be VG)
- Rainbow slaw of red cabbage, sweet peppers, spring onion, chilli and coriander with a ginger and sesame dressing (VG & GF)
- Jerk spiced roasted squash and black bean, red onion, chilli and coriander (VG & GF)
- Honey and thyme marinated beetroot, feta, mint and bulgar wheat (V)
- Roasted cauliflower and red peppers with baharat spices and chickpeas (VG & GF)
- Courgette, greens, charred leek, lemon, parsley, miso and quinoa (VG & GF)

For bookings of 40 or more people, we can accommodate more choices - please contact us to discuss or add into your notes



**THE LONG FORK BUFFET @ £19.95 PER HEAD**

**A selection of East Bristol Bakery Bread, crudites & dip**

A selection of Fresh bread and crudites with seasonal veggie or vegan dips (V, can be VG)

**2 savoury fork buffet classics**

Please select any 2 choices from the following selection:

- 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)

**1 Savoury Fork Buffet sharing platter**

Please select one item from the the following selection:

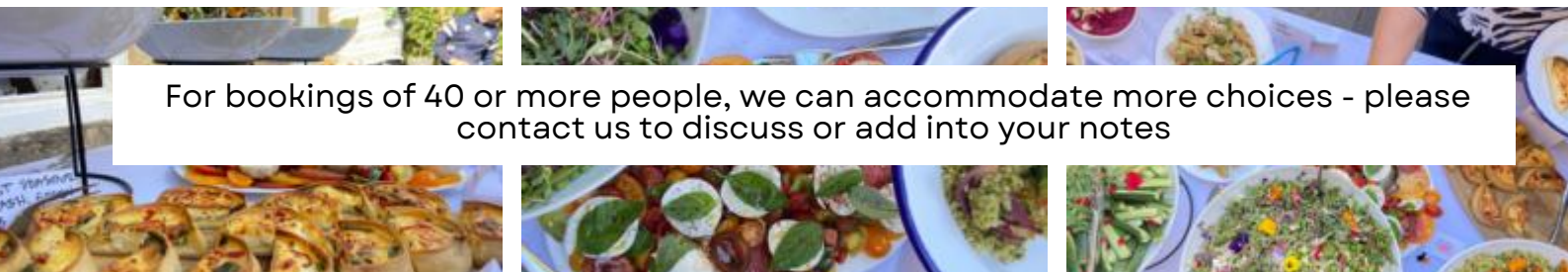
- Roasted sweet peppers with spiced chickpea and rice salad with 'feta' and herbs (VG and GF)
- Roast chicken thighs marinated in our house chimichurri sauce (GF)
- Somerset Spanakopita - a Greek style spinach and Feta pie with perfectly crispy pastry and herby fresh filling (V)
- Roast salmon, wasabi mayonnaise, soft boiled quails egg, pickled red onion (GF)

**2 Salads**

We will provide 2 SEASONAL SALADS. Examples as follows:

- Classic coleslaw (V & GF, can be VG)
- Classic potato salad, aioli and spring onion (V & GF, can be VG)
- Rainbow slaw of red cabbage, sweet peppers, spring onion, chilli and coriander with a ginger and sesame dressing (VG & GF)
- Jerk spiced roasted squash and black bean, red onion, chilli and coriander (VG & GF)
- Honey and thyme marinated beetroot, feta, mint and bulgar wheat (V)
- Roasted cauliflower and red peppers with baharat spices and chickpeas (VG & GF)
- Courgette, greens, charred leek, lemon, parsley, miso and quinoa (VG & GF)

For bookings of 40 or more people, we can accommodate more choices - please contact us to discuss or add into your notes



**AFTERNOON TEA - SAVOURY OPTIONS**

Finger sandwich selection  3 fingers per serving	<ul style="list-style-type: none"> <li>- Goats cheese, roasted red peppers, wholegrain mustard and rocket (V) £5.00</li> <li>- Parma ham, brie, rocket and red onion marmalade</li> <li>- Somerset cheddar, local chutney and leaves (V)</li> <li>- Falafel, spiced mango mayo, cucumber, tomato, coriander &amp; leaves (VG)</li> <li>- Harissa aubergine, preserved lemon tahini sauce, pomegranate and rocket (VG)</li> <li>- Beef pastrami, Monterrey Jack, pickles and mustard mayo</li> <li>- Tarragon chicken mayo, red onion and leaves</li> </ul>
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Goats cheese & chive scone	Half a chive scone with whipped goats cheese, red onion marmalade (VG) £3.00
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Brockley Pork Sausage rolls	A selection of homemade sausage rolls £3.00
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Mini Brockley Quiches	Selection of homemade 'mini' quiches (can be vegetarian) £3.00
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**AFTERNOON TEA - SWEET OPTIONS**

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Scone platter	Half a scone (fruit or plain) topped with clotted cream and locally made jam (V, can be VG, can be GF) £3.00
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Scone selection	Scones, served with separate portions of Somerset butter, local clotted cream and locally made jam. (v, can be vegan, can be gf) £3.00
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Homemade cake selection (2 mini cake pieces per person) For example:	<ul style="list-style-type: none"> <li>- Chocolate and raspberry Brownie (V) £4.00</li> <li>- Raw Vegan Brownie (VG, GF)</li> <li>- Banana cake with chocolate and caramel (VG)</li> <li>- Cherry and white chocolate blondie (V)</li> <li>- Carrot cake with vegan 'cream cheese' (VG)</li> <li>- Flapjack with seasonal fruit and seeds (VG &amp; GF)</li> <li>- Santiago chocolate &amp; orange cake (V &amp; GF)</li> </ul>
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Cookie platters	Chocolate chip cookies (V) £2.00 <hr/> Vegan Double Chocolate Cookie (VG) £2.00
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TEA & COFFEE

**TEA & COFFEE**

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
Biscuit platter	Selection of biscuits to accompany tea (v, can be vegan, can be gf)	£1.20

**TEA & COFFEE - ESSENTIALS**

\*If ordered alone, will be delivered on Mondays with other essentials deliveries

Essentials tea and coffee bundle	<p>Selection of everything you need to make your own tea/coffee. Each bundle contains:</p> <ul style="list-style-type: none"> <li>- 1 box of 8 coffee bags OR bag ground coffee</li> <li>- 1 box of 25 Clipper Fairtrade tea bags</li> <li>- 1 pint milk</li> <li>- 2 x packs farmhouse biscuits</li> </ul>	£20
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**SOFT DRINKS**

Bradleys - cans 330ml	Bradleys - cans 330ml (cans) - various flavours	£2.50
Bradleys - bottles 750ml	Bradleys - bottles 750ml (bottles) - various flavours	£5.00
Bradleys Orange juice	Bradleys Orange juice 250ml (Glass bottle)	£2.50
Bradleys Apple Juice	Bradleys Apple Juice 250ml (Glass bottle)	£2.50
Coca Cola	Coca Cola 330ml (cans)	£2.00
Diet Coca Cola	Diet Coca Cola 330ml (cans)	£2.00
Mineral water (still - can)	Mineral water (still) - 250ml (can)	£1.40
Mineral water (sparkling - can)	Mineral water (sparkling) - 250ml (can)	£1.40
Mineral water (still - bottle)	Mineral water (still) - 250ml (Glass bottle)	£1.50
Mineral water (sparkling - bottle)	Mineral water (sparkling) - 250ml (Glass bottle)	£1.50

**LOCAL CIDER (440ML CANS)**

Iford Cider - Wild Juice	Wild fermented fresh juice West Country session cider. Lightly sparkling with fresh juicy apple and mellow tannin. - 4.7%	£4.00
Iford Cider - Cloudgazer	Hazy and juicy, a blend of the sweetest eating and crisp bittersweet cider apples. Lightly Sparkling. 5%	£4.00
Iford Cider - Stick Up Rhubarb	Wild fermented cider with heaps whole forced grown rhubarb, this one is tart, fresh and easy going. 4%	£5.00





DRINKS  
RANGES

### LOCAL BEER - 330ML CANS

Keller Pills - Pills/Lager 4.8%	A deliciously fresh, classic Pills - brewed in Bristol. (VG)	£3.50
Wanna Go To The Sun - Pale Ale 4.6%	Easy-drinking, delicious Pale Ale! A blend of Citra, Ekuanot and El Dorado hops - peachy, citrusy and superbly balanced. (VG)	£3.50
Bristol Beer factory 'Clear Head'; - 0.5%	BBF gently remove all but 0.5% of the alcohol from this beer to create a crowd pleasing 'alcohol free' beer. (VG)	£4.50

### WINE - 750ml BOTTLES

Dunleavy Rose - 11.5%	Grown and made in Somerset. Low intervention wine - may contain small amount of natural crystal sediment. (VG, GF)	£17.99
Espeto Verdejo (white)	The light bodied white wine has good acidity and a refreshing palate of citrus, apple and melon flavors.	£11.99
False Bay Slow Chenin Blanc (white)	Dried herbaceous notes, including fennel and aniseed from the nearby Fynbos, followed by a creamy lemon character.	£13.99
Vina Mues Tempranillo (Red)	Strawberries, raspberries and ripe plum. On the palate, soft and inviting with subtle tannins backed up by a medium acidity. (VG, GF)	£15.99
Petits Clement Sauvignon Mauzac	Blend of Mauzac and Sauvignon Blanc. Zesty, refreshing and deliciously easy to drink. Low Intervention wine (VG, GF)	£16.99
Acantus Tempranillo / Cab Sauvignon (Red)	Fruity Spicy full bodied well balanced smooth with a pleasant lingering finish. Great red wine.	£11.99
False Bay Old School Syrah (Red)	Full yet elegant with bramble fruits and also some earth and meaty aromas.	£13.99
Pago de Tharsys Cava Brut Nature	Notes of apricot, apple and pear. Sustainable farming. Sparkling Cava 11.5% (VG, GF)	£20.99

