



# ON LOCATION

## FOOD

**BREAKFAST + LUNCH + AFTERNOON TEA**  
£38 per head

**HOT DINNER**  
£15 per head

**HANDHELD LATE BREAK**  
£10 per head

## BEVERAGES

**TEA TABLE**  
£2 per head

**COLD CANNED BEVERAGES**  
£19.50 per case of 24

**CANNED WATER CASE**  
£16.50 per case of 24

**GINGER SHOTS**  
£1.8 per Person

## OUT OF HOURS

**NIGHTSHOOT SURCHARGE: 5PM - 6:00AM**  
£400 per night

## TRANSPORT

**MILEAGE FOR KITCHEN - PER MILE 2.00**

**MILEAGE FOR SUPPORT - PER MILE 1.75**  
Required for larger shoots or when the truck stays overnight

**CONGESTION • ULEZ CHARGE**  
£15 per day and per vehicle if applicable

## CONTINUOUS DAYS

**£300 SURCHARGE PER DAY**



# ON LOCATION

## OVERTIME

### WEEKDAYS , WEEKENDS & NIGHTS

£150 per hour worked after 10 hours (Base to base).

## EARLY MORNING CALL

PRE 2.30AM - £400

PRE 3.30AM - £300

PRE 4.30AM - £200

## MISCELLANEOUS

### GENERATOR

Charged at £25 per hour

### GAS BOTTLE SURCHARGE

Charged at £125 per day

## CRAFT

### PACKAGED SNACKS

Priced as per you requirments

### HOMEMADE SNACKS

Priced as per you requirments

## COFFEE VAN

COMING SOON!



# BREAKFAST

## CONTINENTAL

**Fresh Fruit**

**Assorted Cereals / Milks**

**Granola Bowl (gf) (v) (vg)**

Greek or Coconut Yoghurt, House granola, Fruit compote, Fresh berries, Banana, maple syrup, cacao nibs, toasted coconut

**Fresh Orange & Apple juice**

**Assorted Pastries**

Jams & Spreadss

**Porridge (v)**

Maple syrup, Fresh Blueberries

**Smashed Avocado On Toast (v) (vg)**

Rocket & cherry tomato

Add:

Poached eggs

## HOT BREAKFAST

**Build Your Own -**

Cumberland Sausage

Back Bacon

Meatless farm vegan sausage

Eggs - scrambled, fried or poached

Hash browns

Heinz beans

Field mushrooms

Black pudding

Fried slice

Grilled tomato

**Breakfast Bap**

Toasted sourdough roll, your choice of fillings

**Eggs Benedict**

Toasted english muffin, back bacon, poached eggs, hollandaise sauce, rocket

**Veggie Benedict (v)**

Toasted english muffin, Field Mushrrom, poached eggs, hollandaise sauce, rocket

# MENU

## LUNCH

### **BBQ Malaysia Chicken (df)**

Chicken thighs, marinated in ginger, garlic, lime, soy and coconut milk and cooked over charcoal, Malaysian fried rice, pak choi, roast pumpkin, edamame, fried onions, lime, fresh chili & malaysian coconut curry sauce

### **Moroccan Chickpea & Squash Tagine (gf) (df) (vg)**

Couscous, Cauliflower fritters, Charred tenderstem.

### **Pancetta Wrapped Cod (gf) (df)**

Crushed minted peas, Tartar sauce, Fried new potatoes, Rocket salad

### **Every Day Special -**

#### **LFC - Lords Fried Chicken**

Chicken thighs seasoned with lords seasoning and deep fried, Rainbow salad, seasoned fries, Aioli.

### **Lighter Lunch -**

Any protein from the mains, Mixed leaf, cherry tomato, avocado, new potato, tenderstem, house dressing

## DESSERT

### **Tiramisu**

Strawberries

### **Vegan chocolate fudge cake (vg)**

Vegan cream, strawberry

## AFTERNOON TEA

### **BLTC Bagel**

Bacon, lettuce, tomato, cheddar, mayo and red onion jam

### **Vegan Coronation Chicken Sourdough (vg)**

Vegan chicken, vegan coronation mayonnaise, cos lettuce, tomato, cucumber

### **Caprese Spinata (v)**

Tomato, mozzarella, basil, rocket, vegan pesto mayo, olive oil

### **Assorted Crisps**

# MENU

## LUNCH

### Italian Osso Bucco (gf)

Italian braised beef shanks cooked with tomatoes, wine, and herbs, crispy Parmesan & thyme potato galette, kale, roast root vegetables, Pumpkin, fresh pesto & shaved parmesan

### Aubergine & Mushroom Parmigiana (v) (vg) (gf)

Italian mushroom sauce layered with roast aubergine, mozzarella, parmesan, Cherry tomato, Pesto (nut free), squash, wilted kale, herb polenta cake (vg with vegan cheese)

### Smoked Haddock Fish Cakes

lemon & dill hollandaise, Fresh peas & sugar snaps, sweet potato wedges

### Every Day Special -

#### LFC - Lords Fried Chicken

Chicken thighs seasoned with lords seasoning, Rainbow salad, seasoned fries, Aioli.

### Lighter Lunch -

Any protein from the mains, Mixed leaf, cherry tomato, avocado, new potato, pumpkin, house dressing

## DESSERT

### Blueberry New York Cheesecake

blueberry compote, chocolate sauce

### Vegan Panna Cotta (vg) (gf)

fruits of the forest compote, vegan chocolate ganache

## AFTERNOON TEA

### Greek Chicken and Haloumi Wrap

Grilled chicken, hummus, cucumber, tomato, feta and greens

### Mediterranean Veg Frittata (v)

feta and parsley aioli

### Vegan BLT (vg)

Tempeh bacon, lettuce, tomato, vegan cheese and vegan mayo

### Assorted Crisps

## LUNCH

### **Chicken Parmigiana**

prosciutto, marinara sauce & mozzarella, parmesan mash, dressed leaves, courgette ribbons

### **Paneer Tikka Tali (v) (vg) (gf)**

Aubergine and butternut balti, Tarka Dahl, chick pea masala, pilaf rice, mango chutney, vegan mint yoghurt, vegetable pakora pickled red onion. (vegan with tofu tikka)

### **Sesame Crusted Honey Soy Sriracha Salmon (df) (gf)**

steamed rice, smacked cucumbers, miso squash, sriracha aioli, citrus ponzu

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### **Lighter Lunch -**

Any protein from the mains, Mixed leaf, cherry tomato, avocado, new potato, roast pumpkin, house dressing

## DESSERT

### **Banoffee Pie**

chocolate sauce

### **Vegan Biscoff Cheese Cake (vg)**

blueberry compote

## AFTERNOON TEA

### **Pastrami Reuben**

Sliced New York pastrami, lettuce, tomato, cucumber, cheddar, pickled cucumber, sauerkraut, mustard mayo.

### **Falafel Wrap (vg)**

Homemade falafel with hummus, tomatoes, cucumber, pickled red cabbage and greens.

### **Cheese Ploughman's (v)**

Cheddar cheese, tomato, cucumber, cos lettuce, Branston pickle, mayonnaise

### **Assorted Crisps**

# MENU

## LUNCH

### **Korean BBQ Pork Belly (gf) (df)**

Slow cooked crispy skin pork belly, steamed rice , kimchi , Korean aubergines, edamame, soft egg, pickled slaw, sweet gochujang soy glaze, toasted sesame.

### **Veggie Nasi Goreng with Sesame teriyaki Tofu (gf)**

Indonesian fried rice with lime leaf and thai basil, teriyaki marinated crispy tofu with a sesame crust, fried egg(vegan with vegan egg) , edamame, tenderstem, sweet chili peppers, fried onions, lime, coriander,

### **Italian Cod puttanesca (gf)**

Grilled cod loin, puttanesca sauce, pesto potato gnocci, steamed aubergines, rocket & parmesan salad, balsamic reduction

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### **Lighter Lunch -**

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## DESSERT

### **Lemon Tart**

Crème fraîche, raspberry

### **Vegan Chocolate Brownie Torte (vg) (gf)**

vegan cream

## AFTERNOON TEA

### **Chicken Pesto foccacia**

Roast chicken breast, pesto, rocket, tomato, mozzarella, parmesan, aioli

### **Vegan Club Sandwich (vg)**

Grilled smoked tofu, vegan chicken, lettuce, tomato, avocado, and vegan mayo

### **Pesto Roast Vegetable & Mozzarella Wrap (v)**

Roast Mediterranean vegetables, vegan feta, rocket, pesto (nut free), slow roast tomatoes

### **Assorted Crisps**