



HOT BOX

FOOD

Breakfast + Lunch + Afternoon Tea

£35 per head

Hot Dinner

£15 per head

Hand-held Late Break

£10 per head

Craft Snacks

Priced as per your requirements

BEVERAGES

Tea Table

£1.80 per head

Cold Canned Beverages

£19.50 per case of 24

Canned Water Case

£16.50 per case of 24

OUT OF HOURS

Early Morning Call: Before 4am

£50 per hour per Lords crew member

Night shoot Surcharge: 5pm - 6:00am

£400 per night

TRANSPORT

Delivery and Pickup

Depending on location and subcontractors rates which will be provided on quote

Congestion • ULEZ Charge

£15 per day and per vehicle if applicable

DAMAGES

Damaged • Broken • Lost Equipment

Will be charged accordingly

MENU

BREAKFAST

Served with selection of fresh fruit,
Apple and orange juice, and pastries

Bacon, Sausage, Egg Sour dough

Bacon, Sausage, Fried egg

Veggie Sausage and Egg Sour dough (V) (DF)

Meatless farm sausage, Egg, Mushroom

Vegan Sour dough (VG)

Field mushroom, Meatless farm sausage, tofu egg

Strawberry/Blueberry Granola Pot (V) (GF)

Strawberry/blueberry compote, Fresh berries, Banana,
Maple Syrup, Granola, Greek Yogurt (VG with coconut yogurt)

LUNCH

With cutlery, napkins, and seasoning

BBQ Jerk Chicken (gf) (df)

Chicken thighs marinated in lords jerk marinade and cooked
over charcoal, plantain paste ones, collard greens, rice and
peas, thyme roast squash, jerk BBQ sauce, spring onion

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)

Thai Salmon Massiman Curry (GF) (DF)

Roast salmon fillet, Massiman Coconut curry sauce, broccoli,
baby corn, peppers, pickled carrot, fresh chilli

DESSERT

Blueberry New York Cheesecake

Blueberry compote, Chocolate Chantilly.

Chocolate Brownie Torte (VG) (GF)

Vegan cream, Strawberries

AFTERNOON TEA

With Assorted Crisps

Pastrami Reuben

New York style Pastrami, Pickled cucumber, Mustard mayo,
Cheddar, Sauerkraut, Cos, Lettuce, Tomato

Haloumi Falafel wrap (v) (VG)

Flour tortilla, house falafel, hummus, cos lettuce, tomato, grilled
haloumi,, pickled red cabbage, cucumber, tzatziki
(Vegan with vegan cheese)

MENU

BREAKFAST

Served with selection of fresh fruit, Apple and orange juice, and pastries

Bacon Egg Bagel

Toasted Bagel, Back bacon, fried egg

Veggie Breakfast Bagel (V) (DF)

Toasted Bagel, Veggie sausage, Fried Egg, Mushroom

Vegan Breakfast Bagel (VG)

Vegan sausage, Vegan bacon, mushroom

Mango & Passion fruit Granola Pot (V) (GF)

Mango & Passion fruit compote, Fresh Blueberries, Banana, House Granola, Greek Yogurt (VG with coconut Yogurt)

LUNCH

With cutleries, napkins, and seasoning

Mexican Beef Barbacoa (GF)

Slow cooked Mexican Beef chuck steak, Pickled jalapeños, Slaw, Mexican Black beans, coriander rice, Tomatillo salsa, Corn Ribs, Guacamole

Melai Pumpkin & Tempeh Curry (VG) (GF)

Caramelized onion and mushroom pilaf, Fried Tempeh, Malaysian Curry Sauce, Pak choy, baby corn, edamame, chilli , lime

Slow roast cod with red chermoula (gf)

Slow roasted cod fillet with Moroccan red chermoula, turmeric & lemon crushed new potatoes., Roast cherry tomato & caramelized red onion, wilted kale , green beans, squash & zaatar Labneh

DESSERT

Tiramisu

With strawberries

Vegan Biscoff Cheesecake (VG)

Blueberry compote

AFTERNOON TEA

With Assorted Crisps

Italian Pesto Chicken Focaccia

Pulled chicken, Mozzarella, Pesto mayo(nut free), Tomato, Rocket, parmesan, balsamic reduction

Cheese Ploughman's Sandwich (V)

Sliced sour dough, cheddar cheese, cucumber, tomato, cos lettuce, mayo, Branston pickle. (Vegan with VG cheese)

MENU

BREAKFAST

Served with selection of fresh fruit, Apple and orange juice, and pastries

Full English Bowl

Back bacon, Cumberland Sausage, Mushroom, Tomato, Home style potatoes, scrambled egg, Heinz Beans

Veggie Full English Bowl (V)

Veggie sausage, tempeh bacon, Mushroom, Tomato, Home style potatoes, scrambled egg, Heinz Beans

Vegan Full English Bowl (VG)

Vegan sausage, Scrambled tofu, Tempeh bacon, Mushroom, Tomato, Home style potatoes, Heinz Beans

Apple and Blueberry overnight oats (v)

Cinnamon Roasted apple, apple and blueberry bircher muesli, Greek yogurt, blueberry compote, maple syrup, banana, fresh blueberries (vg with coconut yogurt)

LUNCH

With cutlery, napkins, and seasoning

BBQ Greek Souvlaki Bowl (gf)

Chicken thighs Marinated in fresh herbs, lemon and spices and cooked over charcoal. Roast pepper chilli sauce, hummus, Tzatziki, grilled halloumi, roast new potatoes, chargrilled vegetables, roast cherry tomatoes, pickled red cabbage

Vegan Moroccan Tagine (v)(VG)

Spiced Moroccan vegetable tagine, lemon and turmeric cous cous, wilted kale, cumin roast cauliflower and carrot fritters, butternut squash, fresh lemon, coconut yogurt.

Baja Salmon taco bowl (gf)

Mexican spiced salmon cooked over charcoal, guacamole, pinto beans, slaw, lime, coriander and lime aioli, steamed rice, red salsa, chilli roast mango, corn ribs

DESSERT

Italian Baked Ricotta Cake

Blackberry compote, Whipped cream

Vegan Chocolate Orange Tort (VG) (GF)

Caramelized Clementine, Vegan cream

AFTERNOON TEA

With Assorted Crisps

BTLC Bagel

Crispy Bacon, Cos lettuce, Tomato, Cheddar, Red onion jam, Mayo

Pesto roast veg focaccia (v)

Roasted courgette, peppers and aubergine, tomato, mozzarella, fresh pesto mayo (nut free), rocket, basil, balsamic reduction.
(VG with vegan cheese)

MENU

BREAKFAST

Served with selection of fresh fruit,
Apple and orange juice, and pastries

Sausage, Bacon and Egg Muffin

Poached egg, Back bacon, Sausage, American cheese

Veggie Sausage and Egg Muffin (V)

Poached egg, Veggie sausage, American cheese

Vegan No-egg Muffin (VG)

Vegan sausage, Vegan cheese, Vegan bacon

Yorkshire Rhubarb & Blueberry Granola (V) (gf)

Greek yogurt, Rhubarb compote, Poached rhubarb,
Blueberries, Banana, Granola (vg with coconut yogurt)

LUNCH

With cutleries, napkins, and seasoning

Korean BBQ Pork Belly (gf) (df)

Slow cooked pork belly finished on the BBQ , steamed rice ,
kimchi , Korean aubergines, edamame, soft egg, pickled carrot,
sweet gochujang soy glaze, toasted sesame.

Pannier 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)

Salmon Katsu Curry (df)

Panko fried salmon fillet, steamed rice, katsu curry sauce,
edamame, oak Choi, pickled slaw, lime, toasted sesame .

DESSERT

Banoffee Pie

Chocolate sauce, Strawberries

Vegan Vanilla Panna Cotta (VG) (GF)

Vanilla and coconut panna cotta, Coconut cream,
Strawberry compote, chocolate sauce

AFTERNOON TEA

With Assorted Crisps

Cajun Chicken Avo Salad Wrap

Cajun Roast chicken breast, Avocado, cos Lettuce, Tomato,
cucumber red onion, Cajun sauce,

Vegan Coronation Chicken Bagel (VG) (DF)

Vegan cream cheese, vegan coronation mayo, Meatless farm
chicken, cucumber, tomato, lettuce.

