



# 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

#### 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

### Lords Benedict

Toasted english muffin, Poached eggs, hash brown, bacon, Hollandaise sauce

# 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 Mushroom Koftas (vg) (gf)**

Moroccan spiced portobello mushroom koftas, moroccan quinoa, tomato aubergine and sweet potato tajine, pickled red cabbage, preserved lemon & mint coconut yogurt, moroccan carrot salad.

### **Greek Salmon (gf)**

Salmon filled marinated in garlic/ herbs and cooked on the bbq, crushed roast new potatoes, roast cherry tomato and kalamata olive salsa, grilled tenderstem, roast vegetables, Dill tzatziki, pickled red cabbage, feta & lemon

### **Every Day Special -**

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

Chicken thighs seasoned with lords seasoning and dep fried, Rainbow salw, seasoned fries, Aioli.

## 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**

## LUNCH

### **Beef Barabacoa Bowl (gf)**

Slow cooked mexican beef birria, mexican beans, charred corn rib, chipotle tomato salsa, charred peppers, sour cream, chipotle aioli, pickled jalapenos, slaw and lime, steamed rice

### **Roast aubergine puttanesca (v) (vg) (gf)**

Roasted aubergine steaks, puttanesca sauce, pesto polenta cake ,chargrilled courgette, butternut squash, parmesan cheese, rocket & parmesan salad, balsamic reduction (vegan with vegan cheese)

### **Smoked haddock & Salmon fish cakes**

Smoked haddock, coley and salmon breaded fishcakes, crushed minted peas, wilted greens tartar sauce, side salad, pomme neuf

### **Every Day Special -**

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

Chickne thighs seasoned with lords seasoning, Rainbow salw, seasoned fries, Aioli.

## DESSERT

### **Blueberry New York Cheesecake**

blueberry compote, chocolate sauce

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

fruits of the forest compote, vegan chocolate ganace

## 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

### **BBQ Greek Chicken Souvlaki (gf)**

Chicken thighs Marinated in lemon , herbs and smoked paprika. Cooked on the grill. Roast pepper chilli sauce, hummus, Tzatziki, babaganoush, Cous cous tabouli, Grilled vegetables, Greet salad, feta, flare bred, lemon

### **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)

### **Vietnamese Bunn noodle Salmon Salad (df) (gf)**

Marinated seared salmon filet, noc cham dressing, rice noodles, pickled carrot, red cabbage slaw, shredded lettuce, cucumber, cherry tomato, mint , thai basil, coriander, lime , sesame, avocado, green beans, fresh chilli, crispy onions edamame and hoi sin sauce.

### **Every Day Special -**

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

Chickne thighs seasoned with lords seasoning, Rainbow salw, seasoned fries, Aioli.

## 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

### **Pork Belly Bahn mi bowl (df)**

Roast Pork belly, Lemon grass Rice , Bahn Mi Salad ( pickled carrot, cucumber, daikon, coriander), roast tenderstem, edamame, lime, coriander and jalapeno mayo. Crispy onions, lime, chilli

### **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,

### **Panko Cod Katsu Curry (gf)**

Panko fried cod loin, steamed rice, pak choi, edamame, salted white cabbage slaw, katsu curry aioli, pickled carrot

### **Every Day Special -**

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

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

## DESSERT

### **Lemon Tart**

Creme fraiche, raspberry

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

vegan cream

## AFTERNOON TEA

### **Chicken Pesto foccacia**

Roast chicken breast, pesto, rocket, tomato, mozzarella, parmsan, 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**