



ON LOCATION

FOOD

BREAKFAST + LUNCH + AFTERNOON TEA

£40 per head

HOT DINNER

£15 per head

HANDHELD LATE BREAK

£10 per head

BEVERAGES

COLD CANNED BEVERAGES

£19.50 per case of 24

CANNED WATER CASE

£16.50 per case of 24

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

CONTACT FOR AVAILABILITY



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 & Spreads

Porridge (v)

Maple syrup, Fresh Blueberries

Smashed Avocado On Toast (v) (vg)

Rocket & cherry tomato

Add:

Poached eggs, Smoked salmon

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 Mushroom, poached eggs, hollandaise sauce, rocket

Lords Benedict

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

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

Teriyaki Tempeh poke bowl (vg)(gf)

Roast teriyaki tempeh,, sushi rice, edamame, kimchi cucumbers, steamed broccoli, shredded carrot, crispy onions, sesame , citrus ponzu, Avocado, toasted sesame.

Greek Salmon (gf)

Salmon filled marinated in garlic/ herbs and cooked on the bbq, crushed roast new potatoes, olive salsa, grilled tenderstem, roast vegetables, Greek Salad, Dill tzatziki, lemon, flatbread

Every Day Special -

LFC - Lords Fried Chicken

Buttermilk marinated chicken breast pieces with lords seasoning and deep fried, Rainbow slaw, 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

Caribbean Jerk Smoked Short Rib

Jerk marinated beef short ribs, smoked low and slow in the smoker, Rice and peas, plantains, collard greens, grilled pineapple slaw, BBQed corn cob, spring onion, fresh chilli

Roast Aubergine Puttanesca (v) (vg) (gf)

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

Smoked Haddock & Salmon Fish Cakes

Smoked haddock, coley and salmon breaded fish cakes, crushed minted peas, wilted greens tartar sauce, side salad, Pont neuf chips, lemon

Every Day Special -

LFC - Lords Fried Chicken

Buttermilk marinated chicken breast pieces with lords seasoning and deep fried, Rainbow slaw, seasoned fries, Aioli.

DESSERT

Brown Butter and Honeycomb Cheesecake

honeycomb, berry coulis, vanilla cream

Vegan Tiramisu (vg)

Fresh berries, cacao

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

Persian Chicken Koftas (gf) (df)

Spiced minced chicken thigh and breast koftas with middle eastern spices, spiced cous cous, harissa , maple and sage roasted squash, smoked aubergine, zattar mint yogurt , Red pepper hummus, lemon, pickled red onions

BBQ Tikka Pannier or Tofu Tali (v) (vg) (gf)

Marinated cubed pannier or smoked tofu cooked over charcoal, pilaf rice, summer pumpkin daal, mint and coriander chutney, cucumber raita, indian spiced grilled vegetables, pickled red cabbage

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

Buttermilk marinated chicken breast pieces with lords seasoning and deep fried, Rainbow slaw, seasoned fries, Aioli.

DESSERT

Salted Caramel & Chocolate Pie

Whipped Mascapone, Blueberries

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

LUNCH

Mexican Pork El Pastor

Pork shoulder Marinated in sweet spiced orange & chipotle, cooked on the grill, caramelized pineapple, green salsa, coriander, diced onion, re fried beans, charred corn, pickled slaw.

Korean Tofu Bibimbap (v) (gf)

Gochujang roast smoked tofu pieces, sticky rice, sesame carrots, oyster mushrooms, korean steamed aubergine, beansprouts, pickled daikon, Kimchi, Fried Egg, spicy bulgogi sauce, spring onion
(vegan no egg)

Thai Coconut Cod (df) (gf)

Thai cod loin, red curry sauce, coconut rice, stir-fried peppers, tenderstem courgette, pickled carrot, fresh lime, edamame, toasted sesame, sweet chilli, thai slaw

Every Day Special -

LFC - Lords Fried Chicken

Buttermilk marinated chicken breast pieces with lords seasoning and deep fried, Rainbow slaw, seasoned fries, Aioli.

DESSERT

Passion Fruit Posset Tart

Whipped vanilla Ganache, fresh raspberry, passionfruit

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