



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

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