



HOT BOX

FOOD

Breakfast + Lunch + Afternoon Tea

£35 per head

Breakfast + Lunch

£28 per head

Hot Dinner

£15 per head

Hand-held Late Break

£10 per head

Craft Snacks

Priced as per your requirements

BEVERAGES

Tea Table

£2 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 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

DAY 1

BREAKFAST

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

Bacon, Sausage, Egg Sourdough

Bacon, Sausage, Fried egg

Veggie Sausage and Egg Sourdough (V) (DF)

Meatless farm sausage, Egg, Mushroom

Vegan Sourdough (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, collard greens, rice and peas, thyme
roast squash, jerk BBQ sauce, spring onion, chilli, lime

Aubergine & Butter Bean Caponata (vg) (gf)

Sicilian Aubergine, squash & butter bean caponata, soft herb
polenta, slow roast cherry tomatoes, wilted kale, fresh pesto,
Side of Garlic bread (contains gluten)

Teriyaki Salmon Bento Box (GF) (DF)

Marinated grilled teriyaki salmon Pieces, teriyaki glaze, sticky
rice, edamame, sesame carrot, pickled cucumber, sesame soy
seasoned broccoli, Tea egg, spring onion, toasted sesame

DESSERT

Dulce de Leche Cheesecake

Strawberry compote, creme chantilly

Vegan Coconut Panacotta (VG) (GF)

Mango & passion fruit, fresh berries

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

DAY 2

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 Overnight Oats (V) (GF)

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

LUNCH

With cutlery, napkins, and seasoning

Smoked Mexican Beef Short Rib (GF)

Beef short ribs marinated in a mexican rub and smoked in the smoker, Mexican beans, coriander and lime rice, corn cob elote, Chipotle tomato salsa, sour cream, pickled slaw, onion

Sriracha Tofu Donburi (v) (vg) (gf)

Smoked tofu in a Sriracha, miso, soy and ginger glaze, steamed sticky rice, edamame, oyster mushrooms, pak choi, pickled carrot, teriyaki sauce, spring onion, fresh chilli.

Salmon nicoise salad (df) (gf)

Roast salmon fillet, green beans, red onion, cherry tomato, nicoise olives, new potatoes, soft egg, radish, parsley, cos lettuce , lemon vinaigrette, aioli

DESSERT

Biscoff Tiramisu

With strawberries

Vegan Chocolate Orange Tort (VG) (GF)

Caramelized Clementine, Vegan cream

AFTERNOON TEA

With Assorted Crisps

Chicken Ranch Club

Roast chicken, ranch dressing, bacon, cos lettuce, tomato, cheddar, pickled cucumber

Cheese Ploughman's Sandwich (V)

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

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

Raspberry & Cherry Granola Pot

raspberry & cherry compote, greek yogurt, fresh raspberries, pitted cherries, cacao, house granola (vg with coconut yogurt)

Greek Chicken Souvlaki(gf)

Chicken Breast pieces Marinated in lemon , herbs and smoked paprika skewered and cooked on the bbq. . Roast pepper chilli sauce, hummus, Tzatziki, Roast new potatoes, chargrilled vegetables, cherry tomato, pickled red onion, feta

Vegan Moroccan Tajine (vg)

Fragrant Moroccan sweet potato, aubergine, courgette and pepper tajine, Moroccan style Cauliflower Pakora, spiced cous cous, roast chick peas, lemon, vegan mint yogurt, pickled red cabbage.

Baja fish taco bowl (gf)

Spiced grilled cod loin, Mango salsa, pinto beans, slaw, lime, coriander and lime aioli, steamed rice, tomato salsa, chilli roast pumpkin, fresh lime

Lemon & Strawberry Tart

Italian meringue

Vegan Biscoff Cheesecake (VG)

Blueberry compote

Italian Deli Ciabatta

Mortadella & salami milano, pesto mayo, tomato, roast red pepper, Gouda, rocket, balsamic reduction

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)

LUNCH

With cutlery, napkins, and seasoning

DESSERT

AFTERNOON TEA

With Assorted Crisps

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

Strawberry , Vanilla & Chia Oats(V) (gf)

Vanilla and chia overnight oats, strawberry compote, maple syrup, banana, greek yogurt, fresh strawberries. (vg with coconut yogurt)

LUNCH

With cutlery, napkins, and seasoning

Korean Pork Belly (gf) (df)

Slow cooked crispy pork belly, ginger, garlic and soy gochujang glaze, steamed rice, kimchi, edamame, korean aubergine, Ssamjang roast pumpkin, toasted sesame, lime, crispy onions, Gochjuang aioli

Middle Eastern Vegan Koftas (v)

Spiced portobello mushroom and lentil koftas, couscous tabouli, roast beetroot, babaganoush, vegan tzatziki, roast butternut, slow roast cherry tomato, pickled red cabbage, pomegranate, lemon

Spicy Salmon Poke bowl (cooked) (df)

Grilled sriracha salmon, Sushi rice, Edamame, kimchi cucumbers, mango, shaved radish, crispy onions, sriracha ponzu, sriracha mayo, fresh chilli, coriander

DESSERT

Banoffee Pie

Chocolate sauce, Strawberries

Vegan Chocolate & Raspberry Tort (VG) (GF)

Raspberry compote, Vegan creme chantilly

AFTERNOON TEA

With Assorted Crisps

Lebanese Chicken Bagel

Sesame bagel, Zaatar roast chicken, sumac mayo, pesto, rocket, tomato, gouda cheese, pickled cucumber

Vegan Coronation Chicken Sandwich (VG) (DF)

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

