



## Welcome to our new and improved Function Menu.

Contract Services has always prided itself in providing a quality service and now all functions are provided from our Production Kitchen here on site offering freshly cooked homemade hot and cold meals.

Our menu has been designed to meet Halal and Vegetarian requirements on both the hot and cold choices.

If there are other dishes or items you would like, or you are planning an event which requires bespoke catering and equipment hire then please do not hesitate to contact us on the number detailed overleaf to discuss your needs.

We provide disposable plates, cups and napkins for your convenience at no extra charge. Food and Refreshments can be served on crockery at an additional cost.

Prices are valid until further notice and any external orders will be subject to VAT.

For further information about our services or to book a function, please contact **Sue Willoughby on 020 7364 5166**

All food orders require a notice period of 1 week. Food orders must be for a minimum of 5 people. Refreshments can be provided for any number of people. There is also a 48 hour cancellation policy.

**Please indicate how many portions are required**

<b>Item</b>	<b>Serving 1</b>	<b>Serving 2</b>	<b>Serving 3</b>
Fairtrade Tea – £0.50 per disposable cup			
Fairtrade Tea – £0.80 per china cup			
Fairtrade Coffee – £0.50 per disposable cup			
Fairtrade Coffee – £0.80 per china cup			
Biscuits £0.30 pp			
Fruit platter at £1.50 pp			
Large Danish Pastry £0.95			
Mini Patisserie Selection (x3) £1.50			
Strawberry Gateau – per cake (serves 18) £17.50			
Chocolate Fudge Cake – per cake (serves 16) £12.50			
Organic Carrot Cake – per cake (serves 12) £15.00			
Croissant with butter and preserves £0.95			
Jug of Orange juice (1ltr) (approx. 5 glasses) £1.50			
Jug of Apple juice (1ltr) (approx. 5 glasses) £1.50			
Jug of Cranberry juice (1ltr) (approx. 5 glasses) £1.50			
1.5l Bottle of mineral water (still or sparkling) £1.50			

<b>Breakfast Choices</b>	Please indicate how many portions are required
<p><b>Healthy Start Breakfast - £5.50pp</b></p> <ul style="list-style-type: none"> <li>• Fresh Fruit Platter with Low Fat Greek Yogurt Dip</li> <li>• Individual Low Fat Flavoured Yogurt</li> <li>• Skinny Blueberry Muffin</li> <li>• Choice of three fruit juices</li> <li>• Tea and coffee</li> </ul>	
<p><b>Working Breakfast - £5.00pp</b></p> <ul style="list-style-type: none"> <li>• Croissants with Butter and Preserves</li> <li>• Selection of Danish Pastries</li> <li>• Choice of three fruit juices</li> <li>• Tea and coffee</li> </ul>	

Please find below our new range of sandwiches and wraps. Please make a selection from the choices below. Sandwiches and wraps can be mixed if you wish to meet the needs of your guests.

All choices consist of one and half rounds of sandwiches (or one and half wraps) per person served with a selection of fruit juices, water and a fresh fruit platter.

All our sandwiches are prepared on the day using freshly baked **GREGGS** White Sub Rolls and Brown Bloomer loaves, utilising carefully devised, nutritional and healthy fillings.

<b>Variety</b>	<b>Sandwiches</b>	<b>Wraps</b>
	Please indicate how many portions are required	Please indicate how many portions are required
<b>Vegetable Tikka</b> Selected vegetables combined with an aromatic and tikka style mayonnaise sauce with crisp fresh lettuce.		
<b>Egg Mayonnaise</b> Free range eggs mixed with a cool but light mayonnaise on a bed of crisp fresh lettuce.		
<b>Three Cheese and Spring Onion</b> Mixed cheeses with spring onion combined with a light mayonnaise on a bed of crisp fresh lettuce.		
<b>Tuna and Sweetcorn</b> Dolphin-friendly tuna, packed with sweetcorn, slices of cucumber, fresh lettuce and mayonnaise.		
<b>Prawns in a Marie Rose Sauce</b> Fresh water prawns mixed with a savoury cocktail sauce on a bed of crisp fresh lettuce.		
<b>Mexican Chicken (Halal)</b> Halal Chicken breast combined with our tasty Mexican flavoured mayonnaise with crisp iceberg lettuce.		
<b>Chicken Tikka (Halal)</b> Halal chicken breast in our tasty tikka style mayonnaise, on a bed of crisp iceberg lettuce.		
<b>Sweet Chilli Chicken (Halal)</b> Carefully selected and sourced halal chicken breast meat mixed with a sweet chilli sauce with a bed of crisp lettuce.		
<b>Roast Beef and Mustard (Halal)</b> Slices of Topside beef combined with English Mustard.		
<b>Ham and Cheese</b> Honey roast ham and English cheddar cheese along with lettuce and cucumber are combined to make this traditional buffet favourite.		
<b>Total Number</b>		
<b>Charge per person</b>	<b>£4.25</b>	<b>£4.25</b>
<b>Total Charge</b>		

## Fork Buffet Menu

Please find below our fork buffet menu at a cost of **£7.50** per head.

- Halal Chicken Skewer
- Vegetarian Mini Blinis
- Falafel with Yogurt and Mint dip
- Coleslaw
- Mixed Leaf Salad
- Spicy Pasta Salad
- Halal Chicken Chipolatas
- Cheese and Tomato Pizza
- Houmous with Vegetable Crudities
- Bread Roll Selection
- Fresh Fruit Platter
- Water and a selection of Fruit Juices

Please indicate how many portions are required

## Hot Lunch

Our hot lunch menu is available and there are two choices available each day based on a three weekly menu. Please see below menu to find out what is available on the day/s of your booking. The hot menu is **£5.00** per person and will include the hot meal, fresh fruit platter for dessert, water and a selection of fruit juices.

Week commencing	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	MEAT FREE FRIDAY
3rd November	Lamb Buger in a Bun with Mint Mayonnaise <b>A</b>	Sweet Chilli Chicken <b>A</b>	Homemade Roast Beef served with Gravy <b>A</b>	Homemade Lamb Rendang Curry <b>A</b>	Baked Harry Ramsden Battered Fish Fillet <b>A</b>
24th November	Vegetable Pasta Bake <b>B</b>	Homemade Quorn and Vegetable Stir Fry <b>B</b>	Homemade Macaroni Cheese <b>B</b>	TUGO Freshly Baked Pizza <b>B</b>	Linda McCartney Rosemary & Onion Sausages <b>B</b>
15th December	Oven Baked Potato Wedges	Steamed Basmati Rice	Roast Potatoes with Yorkshire Puddings	Steamed Brown & White Rice	Baked Chipped Potatoes
5th January	Sweetcorn Cobbette & Fresh Organic Carrots	Fresh Cauliflower & Garden Peas	Fresh Savoy Cabbage & Fresh Organic Carrots	Sweetcorn & Broccoli Florets	Garden Peas & Baked Beans
26th January	Choice of Seasonal Salads	Choice of Seasonal Salads	Choice of Seasonal Salads	Choice of Seasonal Salads	Choice of Seasonal Salads
16th February	Fresh Fruit Platter	Fresh Fruit Platter	Fresh Fruit Platter	Fresh Fruit Platter	Fresh Fruit Platter
9th March					
30th March					

Week commencing	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	MEAT FREE FRIDAY
10th November	Homemade Spaghetti Bolognese <b>A</b>	Baked Chicken Sausages <b>A</b>	Homemade Roast Turkey served with Gravy <b>A</b>	Homemade Lamb Shepherd's Pie <b>A</b>	Birds Eye Baked Fish Fillet Fingers <b>A</b>
1st December	Homemade Vegetable Chettinad Curry <b>B</b>	Three Cheese Tortellini with Neapolitan Sauce <b>B</b>	Wallace and Gromit Veggie Pasta Bolognese <b>B</b>	Linda McCartney Shepherd's Pie <b>B</b>	Linda McCartney Veggie Balls in a sauce <b>B</b>
22nd December	Steamed Basmati Rice	Creamed Potatoes	Roast Potatoes with Yorkshire Pudding	Oven Baked Potato Wedges	Baked Chipped Potatoes
12th January	Garden Peas & Sweetcorn Cobbette	Sweetcorn & Sugar Snap Peas	Cauliflower Florets & Broccoli Florets	Fresh Organic Carrots & Savoy Cabbage	Garden Peas & Baked Beans
2nd February	Choice of Seasonal Salads	Choice of Seasonal Salads	Choice of Seasonal Salads	Choice of Seasonal Salads	Choice of Seasonal Salads
23rd February	Fresh Fruit Platter	Fresh Fruit Platter	Fresh Fruit Platter	Fresh Fruit Platter	Fresh Fruit Platter
16th March					
6th April					

Week commencing	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	MEAT FREE FRIDAY
17th November	Thai Red Chicken Pitta Pockets <b>A</b>	Homemade BBQ Chicken <b>A</b>	Homemade Roast Lamb served with Gravy <b>A</b>	Homemade Beef Casserole <b>A</b>	Baked Harry Ramsden Battered Fish Fillet <b>A</b>
8th December	Cornish Cheese and Onion Pasty <b>B</b>	Homemade Vegetable Lasagne <b>B</b>	Homemade Cheesy Leek Pasta <b>B</b>	TUGO Freshly Baked Pizza with Mixed Peppers <b>B</b>	Vegetable Sausage Roll <b>B</b>
29th December	Oven Baked Potato Wedges	Baked Herby Diced Potatoes	Roast Potatoes with Yorkshire Pudding	Creamed Potatoes	Baked Chipped Potatoes
19th January	Sweetcorn & Garden Peas	Broccoli Florets & Mixed Vegetables	Fresh Savoy Cabbage & Fresh Organic Carrots	Cauliflower Florets & Sweetcorn Cobbete	Garden Peas & Baked Beans
9th February	Choice of Seasonal Salads	Choice of Seasonal Salads	Choice of Seasonal Salads	Choice of Seasonal Salads	Choice of Seasonal Salads
2nd March	Fresh Fruit Platter	Fresh Fruit Platter	Fresh Fruit Platter	Fresh Fruit Platter	Fresh Fruit Platter
23rd March					



Please indicate how many **A** portions are required.



Please indicate how many **B** portions are required.



Please email your completed booking form to:  
**Toby.LaneFunctions@towerhamlets.gov.uk**

For further information about our services or to book a function,  
please contact **Sue Willoughby** on **020 7364 5166**  
or fax **020 7364 5179/5169**

**Please complete all sections fully:**

Name:	LBTH Cost Code: (please note orders cannot be accepted without this code)
Organisation:	
Email:	Date Catering Required:
Telephone Number:	Number of Guests:
Time Refreshments Required:	
Time Lunch Required:	
Course Title:	
Contact Name on Day:	

**Please note any functions to be delivered will be subject to a £10 delivery**