

STUDIO CATERING | PRE - ORDER PACK

At Loft Studios our catering ethos is based on preparing meals with fresh whole foods which are nutritionally balanced and bursting with flavours.

We always aim to provide sustainable and seasonally available produce where possible - creating minimal waste in the process.

Our Chef's endeavour to cater for any dietary requirements and bespoke menus can be created on request



LOFT STUDIOS

London



BREAKFAST

Minimum order of 8 | Early breakfast fee of £60 at 7:30am or earlier

The Loft Classic | £12.50 pp

Sourdough Loaf, fruit jams, salted butter
Seasonal berry compote, Greek yoghurt, toasted coconut granola
Selection of artisanal pastries
Fruit Platter
Freshly squeezed orange juice

The Loft Superior | £18.50 pp

Sourdough Loaf, season fruit jams, salted whipped butter
Smoked streaky bacon or Smoked salmon, scrambled eggs
Seasonal berry compote, Greek yoghurt, toasted coconut granola
Selection of artisanal pastries
Fruit Platter
In-house seasonal smoothie
Freshly squeezed orange juice

The Loft Full English | £18.50 pp

Cumberland sausage, smoked bacon, rustic bean stew, slow roasted portobello mushroom and tomato, hash browns, choice of eggs *(per group)*,
sourdough toast, freshly squeezed orange juice

The Loft Vegan Full English | £18.50 pp

Vegan Cumberland Sausage, smashed avocado, rustic beans stew, slow roasted portobello mushroom and tomato, wilted spinach, hash browns,
sourdough toast, freshly squeezed orange juice

**All prices exclude VAT*



BREAKFAST ADD ONS

£6.50 each

Bacon, Cream Cheese, Chilli Jam and Coriander on Chili & Garlic White Sourdough Roll (M)

Cumberland Sausage, Tomato Ketchup, Caramelised Red Onion and Thyme Jam on Brioche Roll

Crispy Tofu, Kimchi and Siracha Mayo Roll (So)(VG)

Mushroom, Egg, Cheddar, Sundried Tomato and Pesto Roll (E)(M)(V)

Smashed Avocado on Sourdough w/ Chili and Lime (VG)

Smoked Salmon, Dill Cream Cheese, Caper and Red Onion Bagel (M)

** Bespoke menus available at your request*

Dairy Free (DF) Gluten Free (GF) Vegan (VG) Vegetarian (V) Contains Nuts (N) Contains Peanuts (Pn) Contains Sesame (Se) Contains Crustaceans (Cr) Contains Egg (E) Contains Celery (Ce) Contains Fish

(F) Contains Lupin (L) Contains Milk (M) Contains Molluscs (Mo) Contains Mustard (Mu) Contains Soybeans (So) Contains Sulphites (Su)

**Dishes may contain additional allergens. Please ask a member of the Loft Studios team for more information.*

**All prices exclude VAT*



LUNCH

OPTIONS

Minimum order of 8

5 Dishes | £26.50 pp

Meat or Fish Main

Vegetarian Main

2 x Sides

Dessert

6 Dishes | £29.50 pp

Meat or Fish Main

Vegetarian Main

3 x Sides

Dessert

7 Dishes | £36.50 pp

Meat Main

Fish Main

Vegetarian Main

3 x Sides

Dessert

** Bespoke menus available at your request*

SAMPLE MENU

MEAT:

Teriyaki marinated and grilled chicken breast

(DF)(G)(Se)(So)

*FISH:

Salmon with mirin and soy sauce

(DF)(F)(So)

VEGETARIAN:

Sesame crusted tofu steaks

(VG)(Su)(Se)(So)(G)

SIDES:

Smashed cucumber and edamame salad

(VG)(Se)(Su)(So)(N)

Mizo glazed aubergine

(VG)(Se)(Su)(So)

Furikake seasoned white rice

(VG)(Se)(Su)(G)

DESSERT:

White chocolate matcha mousse

(V)(M)(So)

**Please note: Fish dishes require at least 48 working hours' advance notice for the 5 and 6 Dish option. A £2 per head surcharge applies.*

Dairy Free (DF) Vegan (VG) Vegetarian (V) Contains Nuts (N) Contains Peanuts (Pn) Contains Sesame (Se) Contains Crustaceans (Cr) Contains Egg (E) Contains Celery (Ce) Contains Fish (F) Contains Lupin (L) Contains Milk (M) Contains Molluscs (Mo) Contains Mustard (Mu) Contains Soybeans (So) Contains Sulphites (Su) Contains Gluten (G)

**Dishes may contain additional allergens. Please ask a member of the Loft Studios team for more information.*

**All prices exclude VAT*



AFTERNOON TEA

Minimum order of 8 | Served after 2pm

Afternoon Tea | £14.50 pp

Selection of Artisan Sandwiches

Meat, Fish and Seasonal Vegetable Option

Homemade Bakes

**All prices exclude VAT*



Pre Order Drinks and Snacks

COFFEE & TEA

Tea & Coffee tray with all day coffee in cafetieres, a selection of Clipper organic black/green/herbal teas, milk, oat milk, sugar & mugs	£6.50 per head
Cappuccino, Flat White, Latte, Americano, Matcha Latte and Espresso's to go	£2.50 - £4.50
Oat milk Coconut milk bottle	£3.50
Nespresso Machine (pods charged extra)	£30.00
Nespresso Pods (10 pk)	£10.00

SOFT DRINKS

Water Cooler with 19l of water	£37.50
Belu Water – Still Sparkling (330ml Glass Bottle)	£2.00
Coke Diet Coke (330ml can)	£1.90
San Pellegrino – Orange Lemon (330ml can)	£1.90
Remedy Kombucha – Ginger Lemon Raspberry Lemonade (250ml can)	£2.60
DASH Sparkling Water – Raspberry Lemon (330ml can)	£2.30

CHOCOLATE

Tony's Chocolate - Dark Almond Sea Salt Milk Caramel Sea Salt Milk Chocolate	£2.50
Dairy Milk Snickers Divine	£1.80

SNACK BARS

NAKD Protein Bar - Caramel Cocoa Hazelnut / Peanut Butter	£2.50
KIND Bar - Caramel Almond & Sea salt Dark Chocolate, Nuts and Sea Salt	£2.50

CRISPS

Proper Lentil Salt & Vinegar Salt BBQ Sour Cream & Chive Sweet Sriracha Chili	£1.80
---	-------

POPCORN

Propercorn Sweet & Salty Salted Caramel	£2.30
---	-------

ALCOHOL

London Pilsner Craft Lager (330ml can) Westway Pale Ale (330ml can)	£5.00
Wine – Red White (75cl Bottle) Prosecco (75cl Bottle) Champagne (75cl Bottle)	price on request
Long Drinks - Gin & Tonic (glass) Vodka & Mixer (glass)	£8.50