

# Food Menus & Refreshment Packages

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**CCTvenues**  
— SMITHFIELD —

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# Welcome Message

As well as providing great event space, the latest technology and excellent customer service, we also pride ourselves on our fantastic catering offering.

From our standard DDR packages or the humble sandwich lunch – we promise to provide great tasting, and responsibly sourced, food.

We are happy to accommodate any dietary requirements, so please just let us know any preferences or dietary requests ahead of time.

We look forward to cooking for you soon!

**Shane Fowler**  
**Head Chef, CCT Venues**





# Standard Day Delegate Rate Package (DDR)

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Most clients choose this option and enjoy excellent value for money as well as delicious, freshly prepared food, to enhance their events with us. This package includes:

- Unlimited premium teas and fair trade bean-to-cup coffees with fresh dairy and non-dairy milk options.
- Tasty breakfast snacks, from croissants and frittatas to porridge on chilly mornings, plus fresh fruit, yoghurt, and juices.
- Mid-morning and afternoon snack breaks, featuring sweet or savoury treats like muffins, tartlets, crisps, and cakes.
- A daily 2-course buffet lunch in our Market Restaurant, offering meat, fish, and vegetarian mains, fresh salads, seasonal vegetables, and desserts. Menus are crafted daily by our Head Chef, focusing on seasonal ingredients to ensure quality and sustainability. See page 8 for an example menu.

DDR prices include the use of your main meeting room and standard meeting equipment, and vary depending on your group size and the time of your booking. Minimum numbers may also apply. For a quotation, please contact the event team at [enquire@cctvenues.co.uk](mailto:enquire@cctvenues.co.uk)



# Refreshment Day Delegate Rate Package (RDDR)

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While lunch is a popular option for full-day events, some groups prefer our Refreshment Package, ideal for tighter schedules or budgets.

This package includes:

- Unlimited premium teas and bean-to-cup fair trade coffees, with fresh, dairy, or non-dairy milk options.
- Breakfast snacks: Croissants, pastries, frittatas, cereals (plus porridge on chilly mornings), yogurt with compote, fresh fruit, and juices.
- Mid-morning and mid-afternoon snack breaks, featuring sweet or savoury treats like muffins, cakes, focaccia, tartlets, or doughnuts.

Pricing:

- Full-day: £16.00 per person + VAT.
- Half-day AM: £12.00 per person + VAT (including breakfast snacks and mid-morning break).
- Half-day PM: £10.50 per person + VAT (including mid-afternoon break).

***Please note: Only refreshments purchased from the venue may be consumed on-site.***



# Breakfast Options

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## 1) Hot Breakfast Rolls

Hot Breakfast rolls freshly made, with fillings of your choice. We suggest at least 2 varieties of rolls for your group (a vegetarian and a meat option)

**Please choose the fillings for your rolls from the list below:**

- Smoked back bacon
- Premium pork sausages
- Smoked Salmon & Scrambled free-range eggs
- Free range eggs (omelette or shallow fried)
- English tomato, smashed avocado and mushroom

**£6.00 per person**

## 2) Health & Vitality

Our energising, healthy and substantial breakfast option created to promote vitality and wellbeing is a great start to any event or training course.

- Fibre rich high protein muesli or porridge with fruits
- Natural low fat yoghurt, honey and fruit compote
- Wholemeal bread rolls
- Boiled free-range eggs
- Smashed avocado
- Energy boosting smoothie shots
- Fresh fruit juices, tea and coffee

**£14.00 per person**



# Breakfast Options (continued)

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## 3) Continental Breakfast

- Freshly baked croissants and pastries
- Fresh fruit
- Breakfast charcuterie and cheese plate
- Smoked salmon
- Stewed fruit compote and natural yoghurt
- Multi-seeded bread
- Fruit juice, tea and coffee

**£15.00 per person**

## 4) Full English Breakfast

Hot buffet breakfast selection served in our restaurant, ideal for overseas clients visiting the UK, or large groups.

- Shallow fried free-range eggs
- Grilled back bacon
- Prime pork sausages
- Home baked beans
- Bubble & squeak
- Sautéed chestnut mushrooms
- Grilled tomatoes
- Roasted black pudding
- Served with fruit juice, tea and coffee

**£16.50 per person (minimum 5 people)**



# Breakfast Extras

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To enhance your breakfast please feel free to pre-order any of these items up to 48 hours before your meeting:

- **Danish pastries/croissants**  
*£3.95 per person*
- **Fresh fruit platter (10pax)**  
*£35 per platter*
- **Fresh fruit bowl (10pax)**  
*£25 per bowl*
- **Tea, coffee and biscuits**  
*£4.95 per person*

You can also add a supplement to your DDR package to boost your breakfast experience with us:

- **Health and vitality**  
*£7.50 supplement per person*
- **Continental style**  
*£8.50 supplement per person*
- **Full English**  
*£10 supplement per person*



# Standard Lunch Menu

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Every day our dedicated team of chefs create new, healthy and innovative two-course lunch menus, inspired by the fresh ingredients we source from London's food markets. We offer a choice of a meat, fish or vegetarian (vegan on request) hot main course, alongside a chilled buffet selection and a choice of desserts.

## Sample menu:

### Salad bar

- Vibrant selection of fresh greens, lightly pickled English vegetables, vine ripe tomatoes, heritage beetroot, olives, cheddar and more.

### Main Courses

- Red Thai Beef and Lentil Curry with Steamed Rice
- Baba Ganoush–Stuffed Potato Rosti with Creamy Mushroom and Spinach
- Lemon & Dill Salmon Fillet with Pickled Fennel Salad

### Sides

- Wild rice
- Steamed greens

### Selection of Desserts and Fresh Fruit Salad

**£32 per person**



# Sandwich

## Lunch Menu

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Specifically designed to be served in your room without interruption and for you graze upon whilst working at your convenience.

We offer three varieties of deep filled sandwiches on a selection of breads.

Please choose 3 types from the selection below, accompanied by two hot finger buffet items, a healthy salad and fresh fruit salad.

- English ham, leaves, tomatoes and mayonnaise (dairy free)
- Roast sirloin of British beef, plum tomato, fresh horseradish and leaves (dairy free)
- New Yorker - pastrami, gherkins, Swiss cheese, red onion and mustard • Coronation chicken, cucumber, mango and spices (dairy free)
- Crayfish, rocket, Marie Rose sauce (dairy free)
- Scottish smoked salmon, cracked black pepper, lemon zest, cream cheese & spinach
- Yellow fin tuna, spring onion, mayonnaise and cucumber (dairy free)
- Roasted Mediterranean vegetables, hummus and leaves
- Free range egg mayonnaise, chives
- Matured English cheddar, tomato relish, wild rocket

**£25 per person**



# Finger Buffet

## Menu

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### Meat

- Crispy Cajun chicken goujons
- Soy & honey glazed beef
- Dingley Dell pork and beef meatballs in a sundried tomato and Parmesan sauce
- Marinated chicken and chorizo skewers (dairy free and gluten free)
- Spiced lamb kofte with tzatziki (gluten free)

### Fish & Seafood

- Red Thai salmon skewers with coriander yoghurt (gluten free)
- Marinated king prawn yakitori with fresh spring onion (dairy free)
- Salmon and smoked haddock fish cakes with lemon aioli (gluten and dairy free)
- Crispy cajun squid with lime salsa (dairy free)
- Cod or haddock goujons with tartare sauce

### Vegetarian & Vegan

- Baked halloumi with sweet and spicy ratatouille
- Crispy avocado fingers with spicy tomato dip
- Vegetarian sushi rolls with pickled vegetables
- Vegetarian samosa with chilli chickpeas
- Quinoa falafel with mint and chilli

**Six items for £30 per person**



# Canapé Menu (cold)

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## **Canapé Menu Vegetarian Selection (cold)**

- Goats cheese with Italian parsley and sundried tomato in puff pastry
- Cream cheese and pistachio nut cornet
- Stilton mousse with pecan nut, fig chutney and rocket on blinis
- Red pepper pesto tart (gluten free)
- Aubergine and roasted pepper caviar

## **Fish Selection (cold)**

- Smoked salmon with salmon mousse and lemon zest on brown bread
- Smoked salmon and cream cheese gâteaux
- King prawn with fish mousseline in a pastry basket
- Tuna, salmon or vegetarian sushi
- Blinis with mascarpone and caviar

## **Meat Selection (cold)**

- Duck liver parfait with rhubarb compote on toast
- Spicy chicken and mango salsa in charcoal
- Glazed apple and prosciutto
- Chorizo and baby mozzarella brochette (gluten free)
- Fillet of beef with horseradish and pickle



# Canapé Menu (hot)

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## **Meat selection (hot)**

- Mini sausage and mash with sweet onion dip
- Duck bonbons with orange and chilli

## **Vegetarian selection (hot)**

- Spicy tomato arancini
- Sweet pepper and potato cake with fresh coriander (gluten free)

## **Fish selection (hot)**

- Chilli and garlic prawn brochette (gluten free)
- Sea bass on toast with tomato salsa (dairy free)

**4 Pieces - £17.00 per person**

**6 Pieces - £24.00 per person**

**8 Pieces - £30.00 per person**



# Drinks Reception Packages

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## **The Basic**

Half bottle of house wine per head (or two bottles of beer or soft drinks), plus filtered bottled still and sparkling water, sharing bowls of crisps, nuts and olives

**£15 per person, plus VAT**

## **The Enhanced**

Half bottle of house wine per head (or two bottles of beer or soft drinks), plus filtered bottled still and sparkling water, sharing bowls of crisps and 3 x canapés per person

**£23 per person, plus VAT**

## **The Informal**

Half bottle of house wine per head (or two bottles of beer or soft drinks), plus filtered bottled still and sparkling water, plus 3 generous slices of freshly prepared pizza, per person

**£25 per person, plus VAT**

## **The Special**

Welcome glass of English Sparkling wine (or non-alcoholic cocktail), plus half a bottle of house wine per person (or two bottles of beer or soft drinks), plus filtered bottled still and sparkling water, sharing bowls of crisps and 6 x canapés per person

**£34 per person, plus VAT**

# Contact Us

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At CCT Venues, we take pride in offering sustainably sourced food, reflecting our commitment to the environment and quality. If you'd like to learn more, our full sustainability policy is available upon request.

We hope you enjoy exploring our menus, and if you have specific requirements, our Events team is here to help. Our chefs are always happy to accommodate dietary needs wherever possible.



**Caroline Bull**  
**CEO and Founder**

