



SHOOTS & LEAVES



Why Work With Us?

We know the importance and power of great food and great service. Whatever event you have planned we will strive to deliver it.

Whether you're planning a large corporate event or an intimate dinner with friends we have the knowledge and experience to help make the whole planning process as simple as possible for you. We will work alongside you to ensure that you and your guests feel nourished and well looked after.

Our menus and our service are bespoke and dynamic. We change with the seasons and try and bring vibrancy and passion into a catering space often filled with formula and rigidity. We search for independent suppliers and staff who share our commitments of quality, dedication and respect and seek to create lasting partnerships with those who we choose to work with.

Shoots & Leaves was founded in 2022 by owner and lead chef Woody Pyke. Since then we have formed lasting partnerships with some amazing clients and delivered events at some spectacular venues. Whatever your event - our work with you will be underpinned by seasonality, sustainability and honesty.



Shoot Catering

Menu

JUNE / SHOOT / LUNCH

BREAKFAST

E5 Bakehouse pastry selection
Greek yoghurt & fruit salad pots
½ size everything Bagels w/ smoked salmon
& dill cream cheese
½ size everything Bagels with vegan
cream cheese, courgette & basil

JUICES

Watermelon, Ginger, Apple,
Apricot Juice

HOT LUNCH

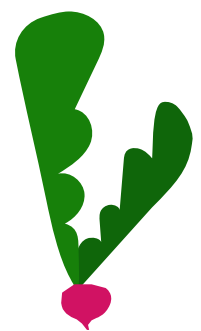
Chickpea Curry, bulgar, feta, charred greens,
Peppers and fennel, yoghurt & pomegranate salad

Marinated chicken thigh, feta, charred greens,
peppers and Fennel, yoghurt & pomegranate

SWEET SNACKS

Hazelnut financiers
Or
Orange & almond cake VG

Prices from £17pp



Weddings & Private Dining



Menu

MAY / WEDDING

CANAPES

Smoked salmon on rye,
Crostoni w/ artichoke pesto & sun dried tomato
Hummous & charred pepper seeded loaf

LUNCH

Slow cooked lamb w/ chickpeas,
Courgette and feta fritters w/ slaw,
Galette of spinach wild garlic leek & ricotta,
Roast vegetables with yoghurt and tahini,
Hummous and bread

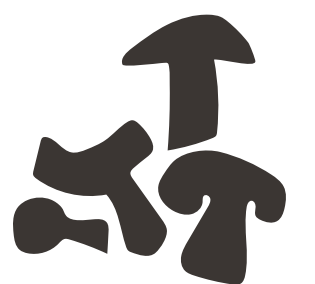
7PM DESSERT SERVICE

Sharing meringue tower w/
coffee & tea station

EVENING FOOD

Toastie selections - kimchi cheese,
cheese, ham & cheese

Prices from £40pp



Corporate Events

Menu

JULY / CORPORATE CANAPE RECEPTION

Aubergine roll, romesco, fennel
Smashed broad bean & ricotta on seeded bread
Courgette, goats curd, basil
Salmon, spinach & cheddar tartlets
Tuna tartare, sesame cracker, pickled radish
Chicken salad on baby gem

BOWL FOODS

Stuffed aubergine, fennel salad, labneh
Trout, crispy quinoa, butterhead lettuce,
& creme fraiche dressing
Chicken paella, tomato Salad

SWEET CANAPES

Miniature Vegan Ganache Pots, Summer Berries
Strawberry, Whipped Cream, Sable Biscuit

Prices from £30pp



Drinks / Corporate Reception



Menu

DRINKS / CORPORATE RECEPTION

WINE

Red - 2022, Côtes Catalanes, 'Ché Chauvio' Les Enfants Sauvages
White - 2019, Pinot Gris, 'Le Fromenteau' Domaine Josmeyer
Rosé - 2022, Cote de Provence, 'L'Ecorce' Valerie Courreges
Sparkling - Crémant de Loire - Domaine de Veilloux

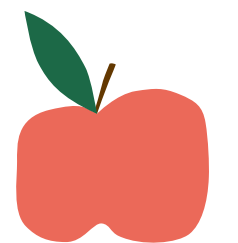
BEER

Gritchie Beer Selection
Peroni 0%

COCKTAILS

Aperol Spritz
Margarita
Gin & Tonic
Apricot Spritz Mocktail

Prices from £35pp



If you have an event that you'd like to work with us on then do get in touch with us directly [HERE](#) and tell us a bit about what your event entails

We will provide you with a quotation which includes a sample menu based on your specifications and some follow questions and ideas.

If you would like to arrange a call or a meeting or a tasting, then do reach out via:

hello@shootsandleaves.london



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