

SHOOTS & LEAVES





WHY WORK WITH US?

Whether you are planning an all day conference, or your team is in need of a nourishing meal over a lunch meeting - we've got you covered by keeping your guests fed, watered and happy whilst working to suit your budget.

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 spectacular venues.

Whatever your event - our work with you will be underpinned by seasonality, sustainability and honesty. Our bespoke menus are created using high quality, seasonal produce and free range British meat.

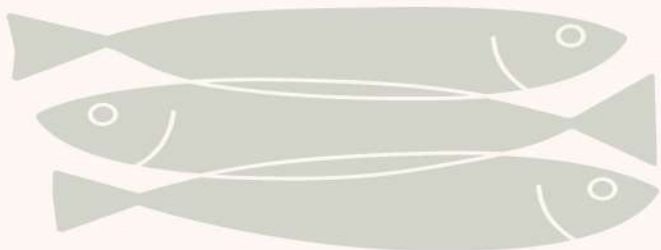


WHAT WE OFFER

We specialise in delivering high quality corporate events, buffets and individually portioned food. Our services are suitable for events of 10-200 people. and can be tailored to meet your budget.

For all deliveries, we use certified sustainable and bio-degradable packaging and deliver by bike courier whenever possible. For staffed events we have an experienced and friendly team who help us deliver great service, and great food.

Below are some ideas of what your event could look like.





DROP-OFF BREAKFAST

80 guests - Includes on-site Set up

Cold Breakfast

Cinnamon Morning Buns

Northiam Dairy Yoghurt Pots, Blueberry Compote, Honeyed Oats

Open Faced Rye Sandwich with Salmon, Cream Cheese & Dill

Warm Breakfast

Shakshuka, Soft Boiled Egg Pot with Fresh Baked Bread

Cold Pressed Juices

Apple, Ginger, Lime

Smoothies

Banana, Cacao, Tahini, Maple

Pricing

From £25 Per Person

* Ex.VAT - other charges may apply



DROP-OFF LUNCH

30 guests - Includes on-site Set up

Gourmet Sandwiches - House Baked Ciabatta

Buffalo Mozzarella, Sundried Tomato Tapenade,
Olive Tapenade, Grilled Courgette, Mixed Leaves
N'duja, Prosciutto, Romesco, Wild Rocket

Buffet

Roast Sirloin of Beef
Baked Glazed Fillet of Trout
Watercress, Grumulo & Bitter Leaf Salad
Mushroom Tarts with Cheddar & Onion
Winter Tomato Salad, Mozzarella, Pickled Red Onion
Waxy Roast Potatoes, Lemon Zest
Focaccia

Snacks & Cakes

Almond, Polenta, Orange Cake (VG)
Apple Cake, Whipped Cream

Pricing

From £45 Per Person

* Ex.VAT - other charges may apply





CANAPE RECEPTION

150 guests - Staffed catering

Vegetarian & Vegan

Panisse, Sundried Tomato and Olive
Seeded Bread, Caramelised Onion Chutney, Cheddar
Kimchi Croquette

Fish

Smoked Salmon, Crème Fraîche, Rye Belini
Tuna Tartare, Avocado, Sesame Cracker
Haddock, Cheddar & Winter Tomato Tartlet

Meat

Canape of Roast Rolled Sirloin, Chimichurri
Skewer of Chicken, Preserved Lemon & Tahini Sauce
Croquette of Ham Hock, Wholegrain Mustard Mayo

Sweet

Valrhona 85% Chocolate Cookies
Mini Tiramisu Pots

Pricing

From £58 Per Person (10 canapes)
* Ex.VAT - other charges may apply



EVENING RECEPTION

200 guests - Staffed catering 6-9pm

Canapes

Falafel Skewer, Tahini
Aubergine Roll, Romesco
Taramasalata, Heritage Beetroot Crostini
Lamb Taco, Tahini, Pomegranate

Bowl Food

Chickpea & Apricot Tajin, Tabbouleh, Fennel Slaw
Beef Shin, New Season Potatoes, Wild Garlic Pesto
Monkfish, Aoili, Wild Rice, Broccolletti
Haddock, Cheddar & Winter Tomato Tartlet

Sweet

Valrhona 85% Chocolate Cookies

Wine

Pinot Gris 'Le Fromenteau', 2019, France
Domaine Josmeyer (Pinot Gris) 13%
Rioja 'Rayos Uva', 2022, Spain
Olivier Rivière (Graciano, Tempranillo) 14%

Cocktails

Margatita
Rhubarb Spritz (Non Alcoholic)

Pricing

From £85 Per Person
* Ex.VAT - other charges may apply





SEATED DINNER

60 guests - Staffed catering

Canapes

Wild Mushroom Tartlets with Comté
Anchoide on Bread
Potato Pavé, Aioli

Starter

House Sourdough, Whipped Butter
Fried Artichokes, Aioli
Bitter Leaves, Fennel, Blood Orange

Main

Roast Spring Lamb
Braised Broad Beans in Dill and Wild Garlic
Glazed Carrots and Roscoff Onions, Toasted
Pumpkin Seeds, Wild Garlic, Stracciatella
Jersey Royals, Herbs

Puddings

Burnt Basque Cheesecake, Poached Rhubarb

Pricing

From £90 Per Person

* Ex.VAT - other charges may apply



COMMUNITY WORK

Our business is committed to increasing access to delicious, nourishing food, for all people in our community.

We are proud, long standing partners of the Copleston Community Centre and Future Dreams House where we regularly deliver workshops, cookery classes and meals. These are all free for those who need it to be.

As we grow, we will keep expanding the community work that we do. Choosing to work with us will help us continue delivering these important projects.

If you would like to know more about our work, or have an idea you may wish to bring to life, please get in touch.





GET IN TOUCH

If you are intersted in hosting your event with us, we would love to hear from you.

You can contact us by filling in our enquiries-form here, or email us directly with a bit of about what you have in mind.

We will provide you with a quotation which includes a sample menu based on your specifications.

Email: hello@shootsandleaves.london