SHOOTS
& LEAVES

WHY WORK WITH US?

We deliver seasonal, satisfying and healthy food that will keep you and your crew happy during long days.

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.

Whether you're looking for a light salad in Peckham, a hearty stew in Soho, or a pop-up gazebo in a forest somewhere in Epping let us know your plans and we will work with you to deliver.

WHAT WE OFFER

We specialise in delivering high quality catering, including breakfasts, lunches and snacks for 15-120 people.

Our bespoke menus are created using seasonal British produce and exceptional quality British meat and can be tailored for all dietary requirements.

For all deliveries, we use certified sustainable and bio-degradable packaging and always deliver with courier bike or our own internal courier team to ensure your food is well looked after from production through to delivery.

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

DROP-OFF BREAKFAST

80 people

Cold Breakfast
Cinnamon Morning Buns
Northiam Dairy Yoghurt Pots, Blueberry Compote, Honeyed Oats

Warm Breakfast
Shakshuka, Soft Boiled Egg Pot with Fresh Baked Bread

Cold Pressed Juice
Apple, Ginger, Lime

Coffee & Tea
Mission Coffee
Clipper Teas
Milks & Sugar

Pricing
From £30 Per Person
* Ex.VAT - other charges may apply

THREE DAY PHOTOSHOOT

25 people -Ambient salad boxes drop-off, packed to share

Day One
Roast Chicken, Za’tar
Mushroom Tart, Ricotta and Caramelised Shallot
Pumpkin, Feta, Watercress & Bitter Leaf Salad
Quinoa, Avocado and Bean Salad
Focaccia

Day Two
Slow Cooked Lamb
Courgette Tart
Roast Squash, Chickpeas & Harissa
Bulgar Wheat, Pine Nuts, Pomegranate, Herbs
Broccoli, Toasted Seeds, Romesco
Hummus

Day Three
Hot Smoked Salmon
Spinach & Feta Rolls
Winter Tomato & Burrata
Potato, Wild Garlic Pesto
Beetroot, Romesco, Pomegranates
House Made Rye Bread

Pricing
From £25 Per Person
* Ex.VAT - other charges may apply

FULL DAY SHOOT

30 people

Breakfast

Yoghurt Pot, Roasted Apricot, Oat Crunch
Vegan Yoghurt Pot, Seasonal Compote, Oat Crunch
Bagels with Salmon and Cream Cheese
Seeded Bread with Avocado and Salad (GF)

Lunch - *Individually Boxed with sharing Focaccia & Salad*

Beef Shin Ragout
Aubergine Stuffed with Peppers and Tomato,
Roasted Jersey Royals, Grilled Courgettes, Salsa Verde

Snacks & Cakes

Lemon Tart
Orange Polenta Cake

Pricing

From £36 Per Person
* Ex.VAT - other charges may apply

ALL DAY SHOOT

18 people - Served as a buffet

Breakfast 9AM

Cinnamon Rolls
Yoghurt Pots with Seasonal Fruit
Coconut Yoghurt Pots
Avocado on Seeded Bread
Salmon & Cream Cheese on Rye Bread

Lunch 1PM - Sharing Bread & Salad Provided

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

Burnt Basque Cheesecake, Poached Rhubarb
Almond & Orange Cake

Pricing

From £45 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 us catering your photoshoot, we would love to hear from you.

You can contact us by filling in our swith 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