

WOOLLEY'S

Since 1988

Delight in every bite...

MENU 2025

"With 37 years of experience in catering
for the vibrant city of London"



info@woolleys.co.uk
www.woolleys.co.uk

Welcome to Woolley's Catering

a renowned caterer for offices and events in London

Our team of talented and passionate caterers and chefs in London continuously craft inventive, delightful, and seasonal menus that cater to a diverse range of dietary preferences, including vegan, vegetarian, gluten-free, halal, and lactose-free options.

Each dish is freshly prepared on the day of your order, ensuring the highest quality. Our catering services encompass office breakfast catering, delectable working lunches, delightful finger foods, exquisite canapés, bowl food, and buffet catering at prestigious venues. We prioritise sourcing the freshest and finest ingredients, with a focus on local suppliers to minimise our carbon footprint and support local businesses.

Situated in Holborn, our state-of-the-art kitchens and production facilities enable us to provide a swift and responsive catering service to both the City and West End. In addition to catering, our Central London-based caterers are equipped to offer professional event management services, skilled waiting staff, and a comprehensive range of hire equipment to elevate your event and ensure its resounding success.

How to order:

- send us an email to info@woolleys.co.uk to place your order.
- Call us on 02074053028 and our friendly team will guide you through our menus
- Our office hours are Monday to Friday, from 9.00am to 4.00pm.
- All prices exclude VAT

Our clients include:



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BREAKFAST:

A stunning selection of hot & cold savouries and breakfast pots freshly made every day!

Our breakfast catering kicks off at 7:00 AM, with all items made in the early morning to guarantee freshness. Hot dishes are delivered in insulated boxes, ensuring quality and flavour.

WORKING BREAKFAST

We've streamlined our menu for easy ordering, offering a carefully curated selection of breakfast platters.

Simply browse our options, that includes dietary options in vegetarian, vegan and gluten-free sections. and we'll take care of the rest! For any other dietary needs, just let us know, and we'll provide individual boxes for them.

WB01

BREAKFAST PASTRY SELECTION

(people 6-8 Serve)

£29.95

18 delightful assortment of freshly baked mini Pain aux Raisins, Pain au Chocolat, and Croissants, all crafted from a rich butter recipe that ensures a crispy exterior and a meltingly soft texture, comes with honey, jam and butter

WB02

SAVOURY BREAKFAST SELECTION

(people 6-8 Serve)

£39.95

18 Freshly baked mini croissant, filled with smoked salmon & cream cheese; Crispy bacon & scrambled eggs; Ham & Gruyère; Creamy scrambled eggs & spinach; Mature cheddar & tomato, , sautéed mushrooms & parmesan

WB03**VEGGI SAVOURY BREAKFAST SELECTION** (people 4-6 Serve)**£32.95**

12 Freshly baked mini croissant, filled with Creamy scrambled eggs & spinach; Mature cheddar & heritage tomato, sautéed mushrooms & parmesan

WB04**BREAKFAST HOT ROLLS SELECTION** (people 6-8 Serve)**£34.95**

6 large, warm multi-seeded rolls, generously filled with a delightful selection of grilled back bacon; egg & bacon; Cumberland sausages; egg & sausages; free-range fried eggs & baby spinach.

WB05**BREAKFAST BAGEL SELECTION** (Serve 6-8 people) (can be all vegetarian)**£39.95**

Multi-seeded authentic bagel with smoked salmon & cream cheese; crispy bacon & scrambled egg; free range egg & avocado; crumbled feta & sauté spinach; savoury ricotta & tomato; creamy hummus & roasted veg

WB06**BREAKFAST AVOCADO TOAST SELECTION** (Serve 6-8 people) (can be all vegetarian)**£ 39.95**

A selection of freshly baked sourdough bread with creamy Avocado spread topped with crispy bacon; free range egg; smoked salmon; grilled artichoke & mushroom; roasted chickpea & pepper; heritage tomato & balsamic glaze.

WB07

WOOLLEY'S BREAKFAST GRAZING PLATTER (Serve 6-8 people) (can be all vegetarian)

£39.95

A combination of freshly baked mini pastries; savoury croissant and Avocado toast.

WB08

VEGAN BREAKFAST SELECTION
(people 2-3 Serve)

£26.95

A selection of freshly baked sourdough bread with creamy Avocado spread topped with grilled artichoke & mushroom; roasted chickpea & pepper; heritage tomato & balsamic glaze.

WB09

GLUTEN-FREE BREAKFAST SELECTION
(people 2-3 Serve)

£29.95

A selection of gluten-free bread with Avocado toast; egg & bacon; salmon & cream cheese



BUSINESS SET BREAKFAST

This menu is designed, if you would like to order a set breakfast for a group of more than 6 people. This menu includes a combination of different breakfast options all in one, rather than order each individually. For dietary requirements, Just let us know the number of dietary requirements on each preferred selection and let us look after the rest.



BR01

MORNING DELIGHT BREAKFAST

(Min 6)

£6.95
Per Person

A delightful assortment of freshly baked mini Pain aux Raisins, Pain au Chocolat, and Croissants, (2)
Sharing Seasonal Fresh Fruit platter

BR02

HOT ROLL HARVEST BREAKFAST

(Min 6)

£7.95
Per Person

Large, warm multi-seeded rolls, generously filled with a delightful breakfast selection (1)
Oven-baked Crispy hash brown (1)
Sharing Seasonal Fresh Fruit platter

BR03

SAVOURY SUNRISE BREAKFAST

(Min 6)

£7.95
Per Person

Freshly baked butter croissant, filled with breakfast filling.(2)
Sharing Seasonal Fresh Fruit Platter

BR04

DELUXE START BREAKFAST

(Min 6)

£9.95
Per Person

Multi-seeded authentic bagel with breakfast toppings.(1)
Delicious yoghurt topped with granola and mixed berries (1)
Individual seasonal fruit skewer (1)

BR05

HEALTHY START BREAKFAST

(Min 6)

£8.95
Per Person

Multi-seeded authentic open bagel with smoked salmon & cream cheese; light cream cheese and cucumber (1)
Delicious yoghurt topped with granola and mixed berries (1)
Freshly Squeezed Orange Juice 330ml (1)

BR06

ALLERGEN-FREE MORNING BREAKFAST

Vegan & Gluten Free (Min 1)

£9.45
Per Person

Gluten free bread filled with avocado, houmous, grilled Med veg and salad (1)
Soy yoghurt, fresh fruit and gluten free cereal topping(1)
Large seasonal fruit skewer (1)

BR07

GRAND MORNING BREAKFAST

(Min 12)

£10.95

Per Person

Sharing charcuterie platter
Sharing cheese board platter
Basket of freshly baked bread and rolls served with butter
Delightful assortment of freshly baked mini pastries(1)
Seasonal sliced fresh fruit platter

BR08

ENGLISH SUNRISE FEAST

(Min 12)

£12.95

Per Person

The full English breakfast with grilled bacon, sausages, fried eggs, hash brown, baked beans, grilled tomatoes and mushrooms
Selection of breads, butter and preserves.
This menu will be delivered hot
If you require a member of staff to serve the food please ask for more details



BREAKFAST INDIVIDUAL ITEMS

BRI01 LARGE MORNING PASTRIES

£2.95

Choice of: Butter Croissant , Pain au Chocolat , Pain au Raisin, Almond Croissant

BRI02 MINI MORNING PASTRIES

£1.95

Choice of: Butter Croissant, Pain au Chocolat, Pain au Raisin

BRI03 LARGE MUFFIN

£3.45

BRI04 LARGE BUTTER CROISSANT WITH BREAKFAST FILLING

£4.45

Choice of: smoked salmon & cream cheese; Crispy bacon & scrambled eggs; Ham & Gruyère; Creamy scrambled eggs & spinach; Mature cheddar & tomato, sautéed mushrooms & parmesan

BRI06 LARGE WARM MULTI-SEEDED ROLL WITH BREAKFAST FILLING

£5.95

Choice of: grilled back bacon; egg & bacon; Cumberland sausages; egg & sausages; free-range fried eggs & baby spinach.

BRI07

GLUTEN FREE BREAD FILLED WITH AVOCADO, HOUMOUS, GRILLED MED VEG AND SALAD

£6.95

BRI08

NATURAL YOGHURT TOPPED WITH GRANOLA AND MIXED BERRIES

£3.95

BRI09

SOY YOGHURT, FRESH FRUIT AND GLUTEN FREE CEREAL TOPPING

£4.25

BRI11

HOMEMADE COOKIE

£3.45

BRI12

CUPCAKES SELECTION

£4.45

BRI13

ASSORTED SHORTBREAD BISCUIT / CEREAL BAR

£1.95

BRI14

LUXURY BISCUITS
(in a packet of two)

£1.35

WORKING LUNCH PLATTER

Our working Lunch Menu works perfectly for a corporate meeting, beautifully presented on our Eco-friendly platters. In addition, explore our Specialty Platters for a unique twist that will delight your guests! If you have specific dietary requirements, you can choose from our individual boxes or reach out to us for personalised assistance.



WL01

CLASSIC SANDWICH PLATTER

(4-6 PEOPLE)

£34.95

Roasted chicken & crispy salad; honey roast ham & Cheddar; BLT (streaky bacon, lettuce, tomato); tuna mayo & cucumber; prawn cocktail sandwich; creamy cheese savoury & tomato.

WL02

VEGETARIAN SANDWICH PLATTER

(4-6 PEOPLE)

£33.95

Traditional French brie & cranberry, Med falafel houmous & roasted veg, British Ploughman's sandwich; grilled aubergine, tomato & Feta, cheese savoury & tomato; free range egg mayo & cress

WL03**LUXURY SANDWICH PLATTER****(4-6 PEOPLE)****£39.95**

Smoked salmon cream cheese; French brie & streaky bacon, chicken pesto & avocado; beef pastrami & Swiss cheese, honey roast ham & crispy salad; gourmet Cheddar with sundried tomato & pickle.

WL04**SANDWICH & WRAP PLATTER****(4-6 PEOPLE)****£38.95**

Wraps: Crispy sweet chilli chicken & Cheddar; Beef pastrami & Swiss cheese; Med falafel houmous & roasted veg, Sandwiches: Roasted ham & cheddar; tuna mayo & cucumber; British Ploughman's sandwich

WL05**VEGETARIAN SANDWICH & WRAP PLATTER****(4-6 PEOPLE)****£36.95**

Wraps: Med falafel houmous & roasted veg; Mozzarella, tomato & pesto; grilled aubergine, tomato & Feta
Sandwiches: Traditional French brie & cranberry; British Ploughman's sandwich; creamy cheese savoury & tomato.

WL06**WRAP PLATTER****(4-6 PEOPLE)****£39.95**

A selection of white and wholemeal tortilla with crispy sweet chilli chicken & Cheddar; smoked salmon, cream cheese & avocado salad; roasted chicken Caesar & streaky bacon; beef pastrami & Swiss cheese; Med falafel, houmous & roasted veg; grilled aubergine, tomato & feta.

WL07**CIABATTA & FOCACCIA PLATTER****(4-6 PEOPLE)****£39.95**

A selection of Italian Ciabatta & Focaccia bread with Parma ham & fresh Mozzarella; chicken escalope & Cheddar; Mozzarella pesto & avocado; grilled chicken pesto & roasted veg; beef pastrami & Swiss cheese.

WL08**BAGUETTE PLATTER****(4-6 PEOPLE)****£39.95**

A selection of stone baked and multi-seeded baguette with roasted chicken pesto & parmesan; 18 month Prosciutto Parma ham & fresh Mozzarella; French brie & streaky bacon; gourmet Cheddar with sundried tomato & pickle; fresh Mozzarella & avocado pesto.

WL09**BAGEL PLATTER****(4-6 PEOPLE)****£39.95**

A selection of multi-seeded authentic bagel with smoked salmon, cream cheese & avocado salad; beef pastrami & Swiss cheese; roasted chicken Caesar & steaky bacon; mozzarella tomato & pesto; roasted ham & cheddar; free range egg & avocado salad.

WL10**ROLL PLATTER****(4-6 PEOPLE)****£36.95**

Large multi-seeded soft rolls, generously filled with a delightful selection of roasted chicken & crispy salad; free range egg & steaky bacon; honey roast ham & cheddar; tuna mayo & crispy salad; creamy cheese savoury and tomato; free range egg & avocado salad.

WL11**VEGAN MIX SELECTION**

(2-3 PEOPLE)

£23.95

An enticing variety of vegan breads with Med falafel houmous & roasted veg wrap; vegan savoury cheese & avocado roll; grilled aubergine, tomato & vegan cheese sandwich.

WL12**GLUTEN FREE MIX SELECTION**

(2-3 PEOPLE)

£26.95

A selection of gluten-free bread with roasted chicken & crispy Salad, smoked Salmon & Cream Cheese; honey roast ham & cheddar.

WL13**GLUTEN FREE VEGAN SELECTION**

(2-3 PEOPLE) (Can be Vegan)

£24.95

A selection of gluten-free bread with Med falafel houmous & roasted veg; vegan savoury cheese & avocado; grilled aubergine, tomato & vegan cheese.

WL14**DAIRY FREE SELECTION**

(2-3 PEOPLE)

£24.95

A charming selection of dairy-free options with Med falafel houmous & roasted veg wrap; roasted chicken with vegan mayo & crispy salad roll; honey roast ham & vegan cheese sandwich.

WL15**PESCATERIAN**

(2-3 PEOPLE)

£26.95

A delightful selection of seafood options with smoked salmon, cream cheese & avocado wrap; tuna mayo & crispy salad roll; prawn cocktail sandwich.

WL16

HALAL SELECTION

(2-3 PEOPLE)

£24.95

A charming selection of Halal options with Med falafel houmous & roasted veg wrap; roasted chicken & crispy salad roll; creamy cheese savoury & tomato.

WL17

NO NUT SELECTION

(2-3 PEOPLE)

£24.95

A delightful selection of nut-free options with smoked salmon, cream cheese & avocado wrap; roasted chicken & crispy salad sandwich; creamy cheese savoury and tomato sandwich.



BUSINESS LUNCH MENU

Enhance your lunch experience with our expertly crafted business menus, featuring a variety of sandwiches, wraps, finger foods, fresh fruits, cakes, and crisps.

Our rotating selection of gourmet items is refreshed daily for freshness, variety and sustainability. Simply specify the number of guests and dietary requirements, and we'll handle the rest.

Please note that our business lunch menu always features 40% vegetarian options. However, you can adjust this ratio by notifying us a day before delivery. For groups of more than 12, we present vegetarian options separately on distinct platters.

BL01 HOLBORN MENU

£9.95
Per Person

A delightful selection of freshly prepared sandwiches and wrap options - (5 pieces per person)
A sharing seasonal sliced fresh fruit platter
A bag of Premium hand-cooked crisps per person

BL02 BLOOMSBURY MENU

£9.95
Per Person

A delightful selection of freshly prepared sandwiches and wrap options - (5 pieces per person)
A selection of homemade Cakes and traybake bites - (2 pieces per person)
A bag of Premium hand-cooked crisps per person

BL03 WIMBLEDON MENU

£12.95
Per Person

A delightful selection of freshly prepared sandwiches and wrap options - (5 pieces per person)

A sharing seasonal sliced fresh fruit platter

A selection of homemade Cakes and traybake bites - (2 pieces per person)

BL04 SOHO MENU

£12.95
Per Person

A delightful selection of freshly prepared sandwiches and wrap options - (5 pieces per person)

A chef's selection of delightful savoury finger foods prepared daily (3 pieces per person)

A sharing platter of Premium hand-cooked crisps

BL05 OXFORD MENU

£14.95
Per Person

A delightful selection of freshly prepared sandwiches and wrap options - (5 pieces per person)

A chef's selection of delightful savoury finger foods prepared daily (3 pieces per person)

A sharing seasonal sliced fresh fruit platter OR selection of homemade Cakes and traybake bites

BL06 MAYFAIR MENU

£16.95
Per Person

A delightful selection of freshly prepared sandwiches and wrap options - (5 pieces per person)

A chef's selection of delightful savoury finger foods prepared daily (3 pieces per person)

A sharing seasonal sliced fresh fruit platter

A selection of homemade Cakes and traybake bites (2 pieces per person)

BL07 PICCADILLY MENU

£17.95
Per Person

A delightful selection of freshly prepared sandwiches and wrap options - (5 pieces per person)

A chef's selection of delightful savoury finger foods prepared daily - (3 pieces per person)

A sharing seasonal sliced fresh fruit platter

A selection of homemade Cakes and traybake bites - (2 pieces per person)

A bag of Premium hand-cooked crisps per person

BL08 HAMPSTEAD MENU

£19.95
Per Person

A delightful selection of freshly prepared sandwiches and wrap options - (5 pieces per person)

A chef's selection of delightful savoury finger foods prepared daily - (3 pieces per person)

A sharing seasonal sliced fresh fruit platter

A selection of homemade Cakes and traybake bites - (2 pieces per person)

A bag of Premium hand-cooked crisps per person

A sharing platter of our famous and popular vegan and gluten-free Mediterranean meze platter.

ARTISAN SALADS

Our exclusive selection of salads is a fantastic addition to any meeting or event, designed to elevate the overall experience. Each salad is meticulously crafted and prepared on the day of delivery to ensure maximum freshness.

Our individual salads are perfect for serving one person, while the large platter option is ideal for sharing among 6-8 individuals. These salads complement sandwiches and finger food platters exceptionally well, providing an extra touch of sophistication to your table. Should you require serving spoons and tongs, please do contact us for assistance.

SA01 CAESAR CHICKEN & BACON SALAD

Individual
£12.95
Large
£44.95

Savor our Chargrilled British Chicken paired with crispy streaky bacon and free-range boiled eggs. Topped with crunchy croutons, zesty lemon wedges, shaved Parmesan, and our irresistible homemade Caesar dressing.

SA02 ROASTED SALMON AVOCADO SALAD

Individual
£13.95
Large
£46.95

Enjoy the perfect blend of rich roasted salmon, ripe avocado, zesty olives, and juicy cherry tomatoes, all atop a bed of crunchy cos lettuce. Fresh rocket, crisp spinach, and red onion add a delightful crunch, finished with extra virgin olive oil, lemon, and a tangy Dijon mustard dressing.

SA03 MEDITERRANEAN FALAFEL SALAD

Individual
£11.95
Large
£42.95

Experience a Mediterranean delight with our Chickpea Falafel and creamy houmous, complemented by stuffed vine leaves and roasted chickpeas. Enjoy a fresh mix of leaves, cos lettuce, cherry tomatoes, cucumber, red onion, and olives, all topped with a zesty lemon squeeze and served with toasted garlic bread drizzled in vegan mustard dressing.

SA04 CHICKEN PESTO PASTA SALAD

Individual
£11.95
Large
£42.95

Experience a delicious fusion of flavours with our freshly cooked Italian pasta and tender British grilled chicken. Tossed in rich homemade pesto and complemented by sun-blush tomatoes, roasted peppers, and peppery rocket, each bite is enhanced by marinated olives, garlic olive oil, shaved parmesan, and baby spinach.

SA05 ITALIAN VEGGIE PASTA SALAD

Individual
£10.95
Large
£39.95

Savor the vibrant flavours of our Italian freshly cooked pasta, enriched with roasted vegetables and grilled artichoke hearts. Topped with creamy fresh mozzarella, zesty capers, and tossed in homemade pesto, this dish features sun-blush tomatoes, marinated olives, and crisp red onion. Finished with garlic olive oil, shaved parmesan, and fresh baby spinach.

SA06 GRILLED CHICKEN AVO SALAD

Individual
£12.95
Large
£44.95

Treat yourself to our flavourful British grilled chicken, complemented by creamy ripe avocado and hearty black beans. This vibrant dish includes marinated olives, zesty capers, cherry tomatoes, crunchy cucumber, and sweetcorn, all on a bed of mixed leaves and crisp cos lettuce. Finished with our homemade mustard dressing.

SA07 TUNA NICOISE

Individual
£11.95
Large
£42.95

Enjoy our delicious chunky tuna salad, featuring roasted new potatoes and free-range boiled eggs. Enhanced with savoury olives, cherry tomatoes, crisp green beans, zesty red onion, and capers, this dish is perfectly drizzled with homemade Dijon mustard dressing for a refreshing, flavourful experience!

SA08 WOOLLEY'S SPECIAL SALAD OF THE DAY

Individual
£11.95
Large
£42.95

Indulge in our Gluten-Free & Vegan Woolley's Special Salad of the Day! featuring a vibrant mix of over 14 fresh vegetables! Enjoy roasted broccoli, cauliflower, beetroot, roasted carrots & mushrooms, Moroccan chickpeas, homemade creamy houmous, red cabbage & kale, green beans, and sweet potatoes, all drizzled with our signature vegan house dressing.

SA09

WHOLESOME GRAIN VEGAN SUPER SALAD

Individual
£11.95
Large
£42.95

Savor our vibrant roasted butternut squash, nutrient-rich kale and fluffy quinoa, roasted sweet potatoes, stuffed vine leaves, hearty chickpeas, creamy houmous, and wholesome organic brown rice, Topped with fresh rocket and juicy pomegranate seeds.

SA10

CAPRI SALAD WITH SOURDOUGH CRUSTY BREAD

Individual
£12.95
Large
£44.95

Experience a gourmet delight with creamy Buffalo mozzarella, zesty homemade pesto, ripe avocado, and juicy beefsteak tomatoes. Enhanced by fresh basil, black pepper, and drizzled with balsamic glaze, all nestled in crusty sourdough.

SA11

MEXICAN BEEF TACO SALAD

Individual
£11.95
Large
£42.95

Enjoy hearty beef chili, zesty black beans, and fresh tomato salsa, all topped with roasted corn, jalapeños, red onion, and crisp cos lettuce. Finished with creamy guacamole, crunchy tortilla chips, and rich mature cheddar cheese.

SA12 VEGAN TACO SALAD

Individual
£10.95
Large
£39.95

Enjoy a vibrant mix of spicy veg chili, creamy avocado, juicy cherry tomatoes, and black beans, all topped with roasted sweetcorn, bell peppers, jalapeños, and red onion. Fresh cos lettuce and coriander form the perfect base, finished with creamy guacamole, crunchy tortilla chips, and a sprinkle of vegan cheddar cheese.

SA13 GREEK SALAD

Individual
£11.95
Large
£42.95

Delight in a colourful mix of juicy cherry tomatoes, crisp cucumber, tangy Greek feta, zesty red onion, and savoury olives, topped with fresh mint leaves. Finished with a drizzle of olive oil and lemon dressing, this refreshing salad is your perfect taste of Greece in every bite!

SA14 GREEN GARDEN SALAD

Individual
£9.95
Large
£24.95

Experience a vibrant blend of fresh greens, including peppery rocket, marinated olives, crunchy lettuce, juicy tomatoes, crisp cucumber, and zesty red onion, all drizzled with our signature house dressing. A refreshing delight for any meal!



FINGER FOOD SELECTION

Elevate your next event with our exquisite finger food selections, crafted for effortless enjoyment while mingling. Your guests will savour every bite without the hassle, allowing them to fully immerse themselves in the festivities. Perfect for both formal occasions and casual gatherings, our finger foods seamlessly blend elegance and convenience, making your celebration truly unforgettable.



FF01

LONDON CHARM BITES

(Min 6 people) (7 pieces per person)

£12.95

Per Person

Peri-peri chicken skewer; beer battered Cod fish bites; Chicken goujons; mini vegetarian quiches; homemade scotch egg; premium pork sausage roll and cocktail sausage.
DIPS: sour cream & chive, sweet chilli, BBQ sauce

FF02

FLORENCE FEAST BITES

(Min 6 people) (7 pieces per person)

£12.95

Per Person

Porcini Mushroom Arancini; Grilled Artichoke & Rocket wrapped in Parma ham; Squid Bites;
Mini pizza with asparagus and parmesan; Mac & cheese bites
Mozzarella pesto & sweet cherry tomato skewer; meatball roasted veg skewer.
Dip: pomodoro, hot sauce

FF03**SHANGHAI SELECTION BITES**

(Min 6 people) (7 pieces per person)

£12.95

Per Person

Crispy prawn tempura; prawn & veg gyoza; Teriyaki chicken skewer; crispy Dock spring roll; tofu & veg gyoza; veg spring roll; edamame beans.

Dip: sweet chilli, hot sauce, soya sauce

FF04**DELHI DELIGHTS BITES**

(Min 6 people) (7 pieces per person)

£12.95

Per Person

Chicken tikka skewer; lamb samosa; chicken samosa; lamb kofta skewer; veg samosa; onion bhaji; garlic bread.

Dip: Raita sauce, sweet chilli, hot sauce

FF05**BEIRUT GOURMET BITES**

(Min 6 people) (7 pieces per person)

£13.95

Per Person

Chicken shawarma bite; lamb shawarma bite; chickpea falafel; creamy houmous; stuffed vine leaves; cheese & spinach parcel, halloumi bites, toasted Lebanese wrap.

Dips: houmous, Tzatziki Sauce, chilli sauce

FF06**VEGGIE PLEASER BITES**

(Min 6 people) (7 pieces per person)

£11.95

Per Person

Mozzarella pesto & sweet cherry tomato skewer; Shicken tikka kebab skewers; Mini pizza with asparagus and parmesan; chickpea falafel; stuffed vine leaves; vegetarian quiche bite; Veg samosa; veg spring roll.

Dips: Sweet Chilli, Houmous, hot sauce

FF07

VEGAN DELIGHTS BITES

(Min 6 people) (7 pieces per person)

£11.95
Per Person

Vegan tikka kebab skewers; Meat-Free Pease Ball Skewers; Crispy Vegan Goujons; Tofu & Veg Gyoza; Mini veg Spring Roll; mini veg samosa; chickpea Falafel; stuffed vine leaves
DIPS: Sweet Chilli, Houmous, hot sauce

FF08

NO GLUTEN ZONE BITES

(Min 6 people) (7 pieces per person)

£12.95
Per Person

Chicken tikka skewer; meatball roasted veg skewer; Grilled Artichoke & Rocket wrapped in Parma ham; Mozzarella pesto & sweet cherry tomato skewer; Meat-Free Pease Ball; chickpea Falafel; stuffed vine leaves
Dips: Sweet Chilli, Houmous, hot sauce



SHARING SNACK BOX

Introducing our all-new Woolley's Snack Box, designed especially for you! This year, we listened to your feedback and curated a delightful selection of finger foods that are not only easy to order but also cater to all dietary preferences. Our signature sharing platter comes packed with 25 delicious pieces, ensuring there's something for everyone to enjoy. Perfect for gatherings and parties, the Woolley's Snack Box is ideal for 4 to 6 people.

SN01

GLASTONBURY SNACK BOX

(4-6 people)

£43.95
per platter

25 varieties of finger foods, featuring Chicken goujons; Crispy prawn tempura; homemade scotch egg; prawn & veg gyoza; veg spring roll.

Dip: Sweet chilli, hot sauce

SN02

NOTTING HILL VEGGIE SNACK BOX

(4-6 people)

£41.95
per platter

25 varieties of finger foods, featuring mini vegetarian quiches; Mini pizza with asparagus and parmesan; Mac & cheese bites; Mozzarella pesto & sweet cherry tomato skewer; tofu & veg gyoza; Veg samosa; veg spring roll.

Dip: Sweet chilli, hot sauce

SN03

EDINBURGH VEGAN SNACK BOX

(4-6 people)

£39.95
per platter

25 varieties of finger foods, featuring Vegan tikka kebab skewers; Crispy Vegan Goujons; Tofu & Veg Gyoza; Mini veg Spring Roll; mini veg samosa; chickpea Falafel.

Dip: Houmous, hot sauce

SN04**BOURNEMOUTH NO-GLUTEN &
NO-DAIRY SNACK BOX** (4-6 people)**£44.95**
per platter

25 varieties of finger foods, featuring Chicken tikka skewer; meatball roasted veg skewer; Grilled Artichoke & Rocket wrapped in Parma ham; chickpea Falafel; stuffed vine leaves
Dip: Houmous, hot sauce

SN05**NACHOS PLATTER**
(4-6 people)**£26.95**
per platter

Indulge in our ultimate nachos-crispy Tex-Mex tortilla chips generously topped with jalapeños. Served with delicious, guacamole, sour cream, and salsa dips for the perfect accompaniment.

SN06**SPECIALITY CRUDITÉS PLATTER**
(4-6 people)**£28.95**
per platter

A colourful assortment of fresh, crisp vegetables, including carrots, celery, cucumber, bell peppers, broccoli and cherry tomatoes, beautifully arranged for a refreshing snack. Perfectly paired with creamy houmous dip, this platter is ideal for gatherings, parties, or a healthy addition to any meal!

SN07**HAND-BAKED CRISPS PLATTER**
(4-6 people)**£22.95**
per platter

Savor our Hand-Baked Crisps Platter, featuring a variety of artisanal crisps made from high-quality ingredients and perfectly baked for a satisfying crunch and rich flavours, ideal for pairing with dips or enjoying on their own!

SN08**SAVOURY BAR SNACKS**

(4-6 people)

£34.95
per platter

Indulge in a delightful assortment of roasted nuts and dried fruits, expertly crafted to satisfy your cravings. This premium selection features a variety of crunchy, flavoured nuts, including almonds, cashews, and walnuts, all roasted to perfection. Paired with a medley of sweet and chewy dried fruits such as mango, apricots, and figs, this snack offers a perfect balance of savoury and sweet!

SN09**OLIVE SELECTION PLATTER**

(4-6 people)

£34.95
per platter

Mediterranean olive selection. Each olive is marinated with aromatic herbs and spices, enhancing their unique flavours. Perfect for sharing at gatherings or as an elegant appetizer. A must-try for olive enthusiasts!

SN10**MEDITERRANEAN HUMMUS PLATTER**

(4-6 people)

£24.95
per platter

Indulge in our Mediterranean Hummus Platter, an ideal choice for savouring a delightful, vegan hummus spread. This platter features a sharing Mediterranean olive selection and 20 freshly cut pita quarters, making it a fantastic accompaniment or a component of a more extensive meal. Bursting with authentic flavours and crafted with professional quality, our hummus platter is perfect for anyone looking for a tasty and healthy option.

SPECIALITY PLATTER

Featuring a carefully curated selection of artisanal cheeses, expertly cured meats, and delightful Mediterranean treats. Our visually stunning board is beautifully complemented by savoury olives, vibrant fruits and rustic breads.

SP01

CHEESE BOARD PLATTER

per person (Min 6)

£8.95
per platter

Delight your senses with a curated selection of the finest British and French cheeses, complemented by savoury olives, handcrafted chutney, crispy crackers, and vibrant fresh fruit. Perfectly presented to elevate your gathering, this platter is a feast for both the eyes and the palate. Treat your guests to a taste of luxury!

SP02

CHARCUTERIE BOARD

per person (Min 6)

£8.95
per platter

Savor our delectable assortment featuring sliced salt beef, spicy chorizo, tender Parma ham, British roasted chicken, Milano salami, and pepperoni. This exquisite platter is accompanied by crunchy gherkins, olives and tangy mustard mayonnaise. Fresh fruit and a vibrant salad garnish add a refreshing touch, while crispy crostini provide the perfect crunch.

SP03

RUSTIC CHARCUTERIE & CHEESE BOARD

per person (Min 6)

£9.95
per platter

Indulge in a robust selection of mouthwatering meats and artisanal cheeses. This delightful platter includes a variety of cheeses such as sharp cheddar, creamy brie, and rich blue cheese, complemented by savoury cured meats like spicy chorizo, Milano salami, and prosciutto. Enjoy marinated olives and pickles, along with a mix of crunchy nuts and dried fruits. A tangy mustard mayonnaise dip adds an extra layer of flavour, all served with fresh baguette slices for the perfect pairing.

SP04**MEDITERRANEAN MEZZE PLATTER**

(Vegan option available) (Min 6)

£8.95
per person

Experience a vibrant taste of the Mediterranean with our delightful mezze platter. This exquisite selection features: crispy falafel, flavourful stuffed vine leaves, grilled halloumi and feta cheese, savoury olives, crisp lettuce, cherry tomatoes, and refreshing cucumber, grilled artichokes and roasted mushrooms, sundried tomatoes and zesty lemon wedges, accompanied by creamy houmous drizzled with extra virgin olive oil and served with toasted pita bread. A perfect feast for sharing and exploring the rich flavour of the region!

SP05**ITALIAN ANTIPASTO PLATTER**

(Min 6)

£8.95
per person

A delightful assortment of classic Italian ingredients, features: prosciutto and salami, marinated artichokes and olives, fresh mozzarella balls and cherry tomatoes drizzled with basil pesto, roasted red peppers and grilled courgette, bruschetta topped with diced tomatoes and basil, breadsticks and a selection of balsamic vinegar and extra virgin olive oil for dipping.

SP06**WOOLLEY'S GRAZING PLATTER**

(Min 6)

£10.95
per person

Experience an exquisite blend of our cheese and charcuterie board, perfectly paired with flavorful peri-peri chicken skewers. Delight in crispy vegetable spring rolls and refreshing mozzarella, pesto, and sweet cherry tomato skewers. Savory olives and a variety of dips add to the experience, while crispy crostini and crackers provide the ideal crunch. This platter is a delightful fusion of tastes and textures that will satisfy every palate!

FRUIT

Delight your guests with our stunning array of exotic and seasonal fruit platters, perfectly crafted to add a refreshing touch to your event.

FR01

SEASONAL FRESH FRUIT PLATTER

(Min 6)

£3.95
pp

a sharing platter of vibrant selection of ripe, juicy cut fruits, including strawberries, blueberries, pineapple, grapes, melons, pear, tangerine, apple, banana and kiwi.

FR02

LARGE SEASONAL FRUIT SKEWER

(Min 6)

£3.75
pp

Indulge in a vibrant assortment of fresh strawberries, succulent melon, juicy pineapple, sweet kiwi, blueberries, and grapes, beautifully presented on a skewer. Perfect for a refreshing treat!

FR03

INDIVIDUAL RAINBOW FRUIT SALAD POT

(Min 6)

£4.25
pp

Savor a delightful medley of juicy grapes, refreshing kiwi, tropical pineapple, sweet melon, ripe pear, and blueberries. A perfect snack that's not only delicious but also counts as one of your five a day!

FR04

SEASONAL WHOLE FRUIT BOWL SELECTION

(Min 1)

£24.95

This vibrant fruit bowl serves 8-10 people and features an enticing array of whole, uncut fruits, including Pink Lady apples, bananas, succulent grapes, pears, sweet tangerines, and zesty kiwis. A perfect centrepiece for any gathering, offering a delicious and healthy option for everyone!

BAKED TREATS & CAKES

Indulge in our irresistible selection of freshly baked treats and exquisite homemade cakes, crafted daily by our talented pastry chef. Each creation is a masterpiece, expertly baked to perfection and adorned with stunning decorations. Experience the joy of savouring quality that stands out!

TR01

HOMEMADE CAKE PLATTER

(Min 6)

£3.95
Per Person

Features two pieces of freshly made artisan cakes per person. This platter offers a delightful selection that varies based on seasonal availability. Enjoy classic flavours like banana cake, carrot cake and chocolate fudge, all crafted with high-quality ingredients. It combines taste and presentation, adding a charming homemade touch to your event!

TR02

ASSORTED TRAY BAKE SELECTION

(Min 6)

£3.95
Per Person

Enjoy our Assorted Tray Bake Selection featuring two pieces per person with rich chocolate brownies, zesty lemon drizzle, moist carrot & pistachio slices, and more. Perfect for any gathering, each treat offers a delightful mix of flavours and textures!

TR03

WOOLLEY'S SWEET BAKERY COLLECTION

(Min 6)

£4.45
Per Person

Discover our delightful assortment of daily baked treats, featuring bite-sized homemade cakes, indulgent traybakes, mini fruit tartlets, and delicate French macarons.

TR04**VEGAN SWEET BAKERY
COLLECTION** (Min 4)**£4.45**
Per Person

Indulge in our Vegan Baked Treats Selection, where delicious meets compassionate! Each item is crafted with wholesome, plant-based ingredients, offering a delightful array of flavours. From rich brownies to mini red velvet cake and delicious traybake, satisfying your sweet tooth while being kind to the planet!

TR05**GLUTEN-FREE SWEET BAKERY
COLLECTION** (Min 4)**£4.45**
Per Person

Enjoy our Gluten-Free Baked Treats Selection, thoughtfully crafted with high-quality gluten-free ingredients. This delightful assortment features rich brownies, elegant French macarons, and delectable traybakes, perfect for satisfying your cravings without compromise!

TR06**PETITE FRUIT TART & FRENCH
MACARON COLLECTION** (Min 6)**£5.95**
Per Person

Features two pieces of our delightful mini fruit tartlets per person, each bursting with luscious pastry cream and topped with a vibrant medley of fresh raspberries, strawberries, and forest fruits, complemented by an elegant selection of French macarons. These bite-sized treats are designed to tantalize your taste buds and elevate your dessert experience!

TR07**HOMEMADE COOKIES** (Min 6)**£3.95**
Per Person

Baked to perfection, each delicious cookie offers a delightful blend of rich flavours and chewy textures. From classic chocolate chip to decadent double chocolate, treat yourself to a nostalgic bite of happiness!

TR08

SEASONAL CUPCAKE SELECTION (Min 4)

£4.95
Per Person

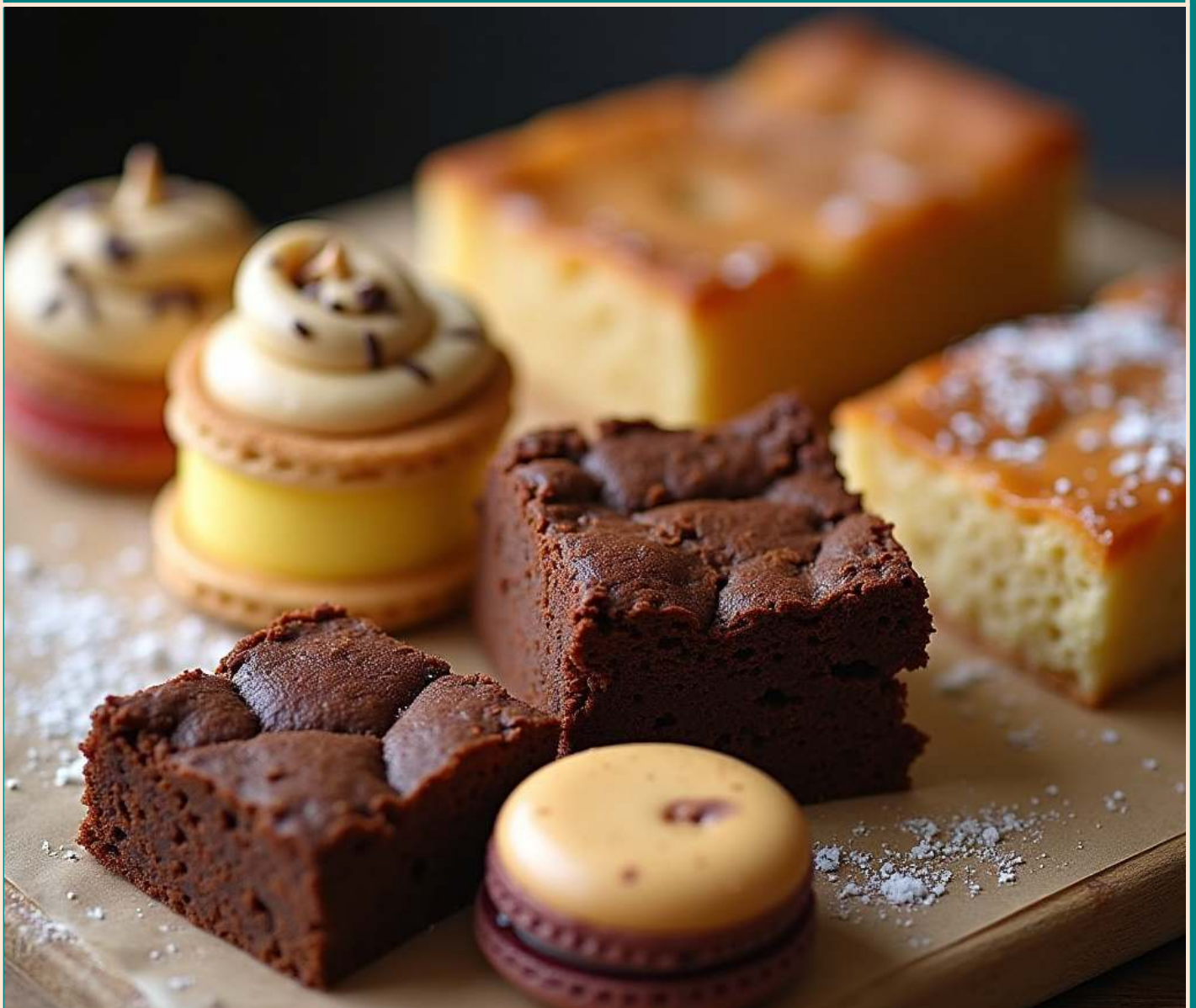
Delight in our seasonal cupcake selection, crafted to celebrate the flavours of the season! Each cupcake featuring unique and festive flavours that capture the essence of the time of year.

TR09

LUXURY BISCUITS (Min 4)

£1.35
Per Person

Indulge in our luxury biscuits, packaged in pairs. Each biscuit is a perfect blend of rich flavours and exquisite textures!



INDIVIDUAL MEAL BOX

Experience ultimate versatility with our individual box platters, crafted to delight all palates. Each box includes a generous sandwich roll, two tasty finger foods, a refreshing seasonal fruit pot, and a delicious brownie slice.

Catering to diverse dietary needs and ensure everyone can enjoy a satisfying meal. Treat yourself and your guests to a delightful dining experience that celebrates variety!

IND01 SOLO PROTEIN BOX

£14.45

This box includes a freshly baked multi-seeded large roll filled with grilled chicken salad, a grilled artichoke wrapped in Parma ham, a grilled chicken and roasted vegetable skewer, a seasonal fresh fruit pot, and a brownie traybake.

IND02 SOLO HALAL BOX

£14.45

This box includes a freshly baked multi-seeded large roll filled with halal grilled chicken salad, chickpea falafel, a halal grilled chicken and roasted vegetable skewer, a seasonal fresh fruit pot, and a brownie traybake.

IND03 SOLO WELLNESS HIGH PROTEIN, LOW CARB BOX

£14.95

This high-protein, low-carb box includes a freshly prepared grilled chicken and avocado salad, a grilled chicken and roasted vegetable skewer, carrot and celery stick with homemade houmous, a seasonal fresh fruit pot, and a protein-packed energy bar.

IND04 SOLO SEAFOOD BOX

£14.95

This box includes a freshly baked multi-seeded large roll filled with smoked salmon, avocado, and cream cheese, prawn tempura, prawn and vegetable gyoza, a seasonal fresh fruit pot, and a brownie traybake

IND05 SOLO VEGGIE BOX

£13.95

This box includes a freshly baked multi-seeded large roll filled with Ploughman's lunch, vegan tikka kebab skewer, vegetable spring roll, a seasonal fresh fruit pot, and a brownie traybake.

IND06 SOLO VEGAN BOX

£13.95

This box includes a freshly baked multi-seeded large roll filled with falafel, houmous, and roasted vegetables, a vegan tikka kebab skewer, a vegetable spring roll, a seasonal fresh fruit pot, and a vegan brownie traybake.

IND07 SOLO GLUTEN FREE BOX

£14.45

This box includes large gluten-free rolls filled with grilled chicken salad, a grilled artichoke wrapped in Parma ham, a mozzarella and tomato skewer, a seasonal fresh fruit pot, and a gluten-free brownie traybake.

IND08 SOLO GLUTEN FREE & VEGAN BOX

£13.95

This box includes large gluten-free rolls filled with falafel, houmous, and roasted vegetables, a gluten-free and vegan tikka kebab skewer, stuffed vine leaves, a seasonal fresh fruit pot, and a gluten-free and vegan brownie traybake.

IND09 SOLO DAIRY FREE BOX

£14.45

This box includes a freshly baked multi-seeded large roll filled with grilled chicken and dairy-free salad, a grilled artichoke wrapped in Parma ham, a grilled chicken and roasted vegetable skewer, a seasonal fresh fruit pot, and a dairy-free brownie traybake.



LUNCH PACK

Elevate your lunch experience with our Happy Lunch Pack, the ultimate solution for a deliciously balanced meal. Each thoughtfully curated pack features a freshly made sandwich, brimming with your choice of fillings, or indulge in a freshly prepared salad adorned with toppings tailored to your taste. Accompanied by a refreshing seasonal fruit pot, a pack of hand-cooked crisps, and a delightful slice of our homemade cake, Savor the Joy of Our Happy Lunch Pack!

DELI DELIGHT LUNCH PACK

(Min 6)

£10.95
Per Person

Treat yourself to our Deli Delight Lunch Pack, featuring one generous round of your choice of sandwich on fresh bread or a multi-seeded roll. Paired with a seasonal fresh fruit pot, a pack of our hand-cooked crisps, and a slice of our irresistible homemade cake, it's a delightful midday indulgence.

Sandwich Filling Options:

Grilled Chicken Salad; Roast Ham & Cheddar Cheese; Tuna Mayo Salad; Classic Ploughman's; Egg Mayo; Vegan Falafel & Houmous or Gluten-free bread available with your choice of filling.

SALAD LOVERS' LUNCH PACK

(Min 6)

£12.95
Per Person

For the health-conscious and flavour-seeking, our Salad Lovers' Lunch Pack offers a vibrant, freshly prepared salad box featuring crisp green leaves, spinach, sweet cherry tomatoes, cucumber, and olives, all topped with your choice of delicious options to meet your dietary needs. This refreshing meal comes with a seasonal fresh fruit pot, a pack of hand-cooked crisps, and a slice of our delectable homemade cake.

SALAD TOPPING OPTIONS: Grilled Chicken; Grilled Chicken & Streaky Bacon; Tuna Mayo & Sweetcorn; Fresh Mozzarella & Pesto; Chickpea Falafel & Houmous; Roasted Veg & Grilled Artichoke.

HOT FOODS- SLOW COOK STEW

HOME-MADE SLOW COOKED STEW (Min 10)

Savour the warmth of our delectable hot food options, prepared with love and care for your special occasion. Our menu features a variety of mouth-watering dishes, accompanied with organic brown rice. From aromatic curries to flavourful stews, our culinary creations will tantalize your taste buds and leave you craving for more.

VEGETARIAN & VEGAN OPTIONS £11.95 PER PERSON

HFS01 MUSHROOM STROGANOFF

A delightful medley of oyster and chestnut mushrooms combined with leeks, celery, and shallots in a creamy béchamel sauce. Enriched with double cream and finished with fresh parsley and seasoning for a comforting dish.

HFS02 VEGAN AUBERGINE AND MUNG BEAN SLOW-COOKED STEW

Savor the robust flavours of roasted aubergine and mung beans, combined with courgette, tomatoes, and bell peppers. This hearty stew features red lentils simmered in a fragrant curry sauce, enhanced with fresh coriander, a squeeze of lemon juice, and a touch of seasoning.

HFS03 VEGAN GREEN THAI CURRY STEW

A vibrant medley of carrots, bell peppers, cauliflower, broccoli, and courgette, simmered in a fragrant green Thai paste. Enhanced with shallots, creamy coconut milk, lemongrass, soy sauce, fresh ginger, garlic, coriander, lime leaves, and a blend of spices for a delightful and aromatic experience.

HFS04 VEGAN CHICKPEA SPINACH STEW

A wholesome blend of fresh spinach and hearty chickpeas, complemented by chopped tomatoes and a rich curry sauce. Garnished with fresh parsley for a satisfying plant-based meal.

HFS05 VEGAN THREE LENTIL STEW

A hearty combination of green, red, and dark lentils cooked in a flavourful curry sauce with ripe tomatoes, garlic, and fresh parsley. This nourishing stew is seasoned to perfection for a wholesome plant-based meal.

HFS06 VEGAN INDIAN DHAL STEW

A wholesome blend of chickpeas, red lentils, swede, carrots, and sweet potatoes, all cooked to perfection with onions and spinach in a rich curry sauce. Infused with garlic, ginger, bay leaves, and a selection of spices, this dish is a nourishing delight.

HFS07 VEGAN CHILLI NON-CARNE STEW

Experience the bold flavours of minced soya combined with ripe tomatoes, red kidney beans, bell peppers, and onions. This spicy stew is seasoned with garlic, chilli, and a variety of spices for a satisfying, plant-based meal.

HFS08 VEGAN ROASTED AUBERGINE AND SPLIT LENTIL CASSEROLE

A comforting casserole featuring roasted aubergine and split lentils in a rich tomato sauce. Accompanied by white cabbage, onions, and a hint of smoked paprika, this dish is seasoned with fresh coriander, garlic, ginger, and vegetable oil for a wholesome flavour.



MEAT OPTIONS £12.95 PER PERSON

HFS09 COCONUT CHICKEN SLOW-COOKED STEW

Tender British chicken breast slow-cooked with roasted courgette, bell pepper, tomato, shallot, and jalapeño, all coated in a rich coconut milk curry sauce. Enhanced with garlic, ginger, crushed chilli, fresh coriander, and a splash of lemon juice for a zesty finish.

HFS10 SPANISH CHICKEN CHORIZO STEW

Succulent British chicken breast paired with savory chorizo, ripe tomatoes, vibrant bell pepper, and hearty new potatoes. Enhanced with crushed chilli, fresh parsley, garlic, and a hint of lemon juice for a delightful taste sensation.

HFS11 COQ AU VIN

A classic French stew from the Burgundy region, this dish features chicken braised in a robust red wine, complemented by crispy pancetta and a medley of fresh vegetables. Rich and bursting with flavour, it's a timeless culinary delight.

HFS12 CHICKEN TERIYAKI STEW

Juicy British thigh chicken simmered with carrots, bell pepper, and potatoes, all coated in a luscious teriyaki sauce. Finished with honey, soy sauce, garlic, sesame, and a touch of seasoning for a delightful fusion of flavours.

HFS13 CHICKEN CHIPOTLE STEW

Flavourful British chicken breast combined with black beans, jalapeño, tomato and bell pepper. With a kick from crushed chilli, fresh parsley, garlic, and a blend of spices, this dish offers a spicy and satisfying experience.

HFS14 CHICKEN DANSAK

A delightful medley of British chicken breast, red lentils, spinach, and bell pepper, all coated in a rich authentic curry sauce, harmoniously seasoned with garlic, parsley, maple syrup, and a blend of aromatic spices for a wholesome meal.

HFS15 CHICKEN KATSU CURRY

Crispy breaded British chicken breast served with a vibrant katsu sauce made from carrots, baby potatoes, coconut milk, celery, onion, garlic, soy sauce, and ginger. Topped with spring onion seasoning for an extra crunch.

HFS16 CREAMY CHICKEN KORMA

Tender British chicken breast paired with baby potatoes and carrots, all enveloped in a luxurious creamy coconut sauce. Finished with double cream, mango chutney, raisins, and a hint of cumin, cloves, and coriander for a rich and comforting dish.

HFS17 PERSIAN SAFFRON CHICKEN STEW

An aromatic stew featuring tender skinless chicken breast and thighs, infused with saffron and olive oil. Accompanied by red onion, garlic, new potatoes, and tomatoes, finished with pomegranate molasses and a blend of fresh herbs and spices.

HFS18 BEEF CHILLI CON CARNE

A hearty blend of British minced beef, ripe tomatoes, red kidney beans, bell peppers, and onions, perfectly seasoned with garlic, chilli, and a medley of spices for a warming, flavourful experience.

HFS19 ITALIAN BEEF RAGU

Succulent tender British beef slow cooked with sweet carrots and baby potatoes, sautéed onions, and garlic. Enhanced with fresh tomatoes, basil, oregano, a sprinkle of black pepper, sea salt, and garnished with fresh parsley for a rustic Italian delight.

HFS20 BEEF STROGANOFF

Indulge in tender British beef sautéed with mushrooms, onions, and garlic, all enveloped in a creamy sauce. Finished with sour cream, béchamel sauce, and a hint of paprika, this classic dish is a rich and comforting choice.

HFS21 LAMB CURRY STEW

Savor the flavours of British lamb, baby potatoes, and green beans simmered with shallots in a fragrant curry sauce. Infused with ginger, garlic, and a selection of Indian spices, this dish promises a delightful journey for your taste buds.

HFS22 PERSIAN LAMB AUBERGINE STEW

Aromatic British lamb combined with roasted aubergine and split lentils, simmered with ripe tomatoes, onions, and garlic. This richly spiced stew is seasoned to perfection, offering a taste of Persian culinary tradition.



HOT FOOD - PASTA & LASAGNA MENU (Min 10)

Savor our selection of freshly prepared pasta dishes, crafted with the finest ingredients to elevate your catering experience. From timeless classics to exquisite creations, our culinary delights are sure to impress your guests.

VEGETARIAN & VEGAN OPTIONS - £11.95 PER PERSON

HFP01 VEGAN PESTO PASTA

Fresh Italian pasta tossed in a vibrant pesto sauce made with basil, rocket, garlic, and olive oil, complemented by sundried tomatoes, bell peppers, green beans, peas, soya milk, and vegan butter, finished with a sprinkle of rocket and seasoning.

HFP02 VEGAN ARRABBIATA PASTA

Italian pasta enveloped in a spicy Pomodoro sauce, featuring cherry tomatoes, roasted red chili, crushed chili, bell peppers, and fresh basil, drizzled with olive oil and seasoned to perfection.

HFP03 CREAMY FUNGHI PASTA

A delightful blend of oyster and chestnut mushrooms, broccoli, and fresh spinach in a creamy sauce, finished with Grana Padano cheese and parsley.

HFP04 MACARONI CHEESE PASTA

Classic Italian pasta smothered in a rich mélange of Parmesan and mozzarella cheeses, béchamel sauce, and double cream, seasoned to perfection.

HFP05 VEGAN MEDITERRANEAN DELIGHT PASTA

Penne pasta combined with asparagus, aubergine, courgette, green beans, and garden peas in a flavorful tomato sauce enriched with garlic and olive oil.

HFP06 LEEK MUSHROOM GORGONZOLA

A creamy delight of leeks and mushrooms infused with gorgonzola cheese, double cream, and Parmesan, garnished with parsley and spring onions.

HFP07 ARRABBIATA BUFALO PASTA

Penne pasta paired with a spicy Pomodoro sauce, featuring buffalo mozzarella, cherry tomatoes, red onion, fresh basil, and garlic, all seasoned to taste.

HFP08 FOUR CHEESE PASTA

Oven-baked goodness combining mozzarella, gorgonzola, cheddar, and parmesan, layered with double cream and seasoned for a cheesy delight.

HFP09 RICOTTA SPINACH LASAGNA

Layers of ricotta and mascarpone cheese, fresh spinach, béchamel sauce, tomatoes, garlic, and onions, nestled between Italian lasagna sheets and topped with Parmesan and mozzarella.

HFP10 VEGETARIAN LASAGNA

A hearty lasagna featuring Italian sheets layered with onion, cherry tomatoes, Parmesan, soya corn, white sauce, cheese, and carrots, seasoned to perfection.



MEAT & FISH OPTIONS - £12.95 PER PERSON

HFP011 CHICKEN PESTO PASTA

Tender British chicken breast paired with fresh Italian pasta and a colourful pesto sauce, enriched with sundried tomatoes and Parmesan, garnished with rocket.

HFP012 CARBONARA PASTA

A classic dish featuring smoked bacon, roasted onions, and Italian pasta in a creamy blend of Parmesan, double cream, egg yolk, garlic, and parsley.

HFP013 SPAGHETTI BOLOGNESE PASTA

Classic spaghetti topped with a rich sauce made from British minced beef, tomatoes, celery, carrots, onions, garlic, and olive oil, finished with a sprinkle of Parmesan cheese.

HFP014 POLLO CARBONARA

A delightful twist on carbonara, featuring British chicken and smoked bacon, Italian pasta, roasted onions, and a creamy sauce enriched with Parmesan, egg yolk, garlic, and parsley.

HFP015 CREAMY SMOKED SALMON PASTA

Oak-smoked salmon combined with Italian penne pasta in a creamy pesto sauce, enhanced with Parmesan, broccoli, rocket, and sundried tomatoes.

HFP016 BEEF LASAGNA

A hearty lasagna made with British minced beef, carrots, celery, béchamel sauce, tomato sauce, garlic, and onions, layered between Italian lasagna sheets, crowned with Parmesan and mozzarella cheese.



CANAPÉS SELECTION

Indulge in our meticulously crafted canapés, where seasonal flavours meet elegant presentation. Each bite-sized delight is a celebration of taste, designed to enhance your gatherings and leave a lasting impression on your guests.

At Woolleys, we specialise in delivering exceptional canapés for a wide range of corporate events and social functions, including boardroom lunches, receptions, and product launches. Our menu showcases an array of both modern and traditional flavours, that can be delivered on elegant platters or beautifully arranged on contemporary slate by our staff upon delivery for an additional cost. This option ensures a stunning presentation that enhances the visual appeal of your event while allowing you to focus on your guests.

We pride ourselves on providing not just delicious food but also outstanding service. Our well-presented, attentive, and courteous staff ensure a seamless and enjoyable experience for you and your guests.

Ordering Details: A minimum order of four trays per variety is required, with each tray containing 24 delectable canapés, serving approximately 4-8 people, depending on the type and duration of your event.



CA01 WHITEHALL WHISPERS

£72.50
per set

- King prawn cocktail with Marie-rose sauce and baby gem
- Smoked salmon & cream cheese blinis
- Roast beef and horseradish crostini
- Grilled artichoke and chervil wrapped in bresaola (g)
- Porcini mushroom arancini(v)
- Grilled tofu & pineapple skewer (ve,g)

CA02 KNIGHTSBRIDGE NIBBLES

£74.50
per set

- Lime, chilli & coriander salmon (g, d)
- Roast beef and horseradish crostini
- Grilled artichoke, rocket and chervil wrapped in bresaola(g)
- Chicken tikka bites with Lollo Rossa and mint sauce(g)
- Aubergine with tahini, mint and pomegranate roll (ve, g)
- Grilled goat cheese and fig crostini (v)

CA03 MAYFAIR MORSELS

£74.50
per set

- Smoked salmon & cream cheese blinis
- Cajun chicken and roasted veg skewers skewer (g)
- Prosciutto, mozzarella, tomato, rocket bites(g)
- Marinated sweet cherry tomato and bocconcini skewer with pesto(v,g)
- Porcini mushroom arancini (v)
- Vegan taco cups(ve)

CA04 VEGGIE ELEGANCE

£69.50
per set

- Porcini mushroom arancini (v)
- Grilled goat cheese and fig crostini (v)
- Marinated sweet cherry tomato and bocconcini skewer with pesto (v,g)
- Halloumi naan bites
- Veggie taco cups (ve)
- Vegan tikka kebab skewer (ve,g)

CA05 VIBRANT VEGAN MORSELS

£69.50
per tray

- Grilled tofu & pineapple skewer (ve,g)
- Roasted gnocchi, sundried tomato & olive stacks (ve,g)
- Aubergine with tahini, mint and pomegranate roll (ve, g)
- Mushroom & avocado bruschetta (ve)
- Veggie taco cups (v)
- Vegan tikka kebab skewer (ve,g)

CA06 GLUTEN-FREE GOURMET BITES

£76.50
per set of 24

- Lime, chilli & coriander salmon (g, d)
- Cajun chicken skewers and roasted veg
- Grilled artichoke, rocket and chervil wrapped in bresaola (g)
- Marinated sweet cherry tomato and bocconcini skewer pesto (v,g)
- Grilled tofu & pineapple skewer
- Vegan tikka kebab skewer (ve,g)

CA07 SWEET DIVINE DELICACIES

£69.50
per set of 24

- French macaroon selection (g)
- Pistachio walnut medjool (ve, g)
- Mini raspberry & rosewater flavour cheesecake (v)
- Mini fruit tartlets (v)
- Mini chocolate cups (v)
- Gluten free raspberry brownie (g)



HOT BEVERAGES (Min 10)

Hot drinks are delivered in a thermos flask and include whole milk, sugar and thermal disposable cups.

HB01

SELECTION OF TEAS INCLUDING TRADITIONAL ENGLISH TEA

£2.95
PP

HB02

ITALIAN COFFEE

£2.95
PP

HB03

EXTRA MILK

£2.45
per litre

Choice of: Soya, oat milk, almond milk and coconut milk

COLD DRINKS



DS01 Freshly Squeezed Orange Juice 330ml £3.45

DS02 Still Water- Glass bottle 330 ml £1.95

DS03 Still Mineral Water- Glass bottle 750ml £3.45

DS04 Sparkling Mineral Water- Glass bottle 750ml £3.75

DS05 Sparkling Water- Glass bottle 330 ml £1.95

DS06 San Pellegrino Lemonade/Orange Canned drink £1.95

DS07 Orange Juice - Carton (standard) 1 litre £3.95

DS08 Apple Juice - Carton (standard) 1 litre £3.95

DS09 Cranberry Juice - Carton (standard) 1 litre £3.95

DS10 Pineapple Juice - Carton (standard) 1 litre £3.95

DS11 Freshly Squeezed Orange Juice 1 litre £7.95

DS12 Canned Drink Selection: Coke, Diet Coke, Orange Fanta, Sprite £1.85

WINE LIST AND ALCOHOLIC SELECTION



Indulge in our carefully curated Wine List and Alcoholic Selection, designed to complement your dining experience. Featuring a diverse range of exquisite wines from renowned vineyards, our collection includes robust reds, crisp whites, and delightful rosés, each handpicked for quality and flavor. In addition, explore our selection of sparkling wine, champagne, and beer, crafted to elevate any occasion. Whether for a casual gathering or a formal event, our offerings promise to satisfy every palate and enhance your culinary journey. Cheers!

RED WINE Minimum 6 bottles

RDW1	San Andres Cabernet Sauvignon 75cl, Chile	£15.50
RDW2	Bonterra Cabernet Sauvignon, Organic, 75cl, California	£18.50
RDW3	La Pintora Chile Merlot 75cl, Chile	£14.50
RDW4	Oyster Bay Hawkes Bay Merlot 75cl, New Zealand	£21.50
RDW5	Undivided Pinot Noir, 75cl, France	£19.50

WHITE WINE Minimum 6 bottles

WHW01	Jack Rabbit Chardonnay 75cl, South Africa	£15.50
WHW02	Bonterra Chardonnay, Organic, 75cl, California	£19.50
WHW03	San Andres Sauvignon Blanc 75cl, Chile	£14.50
WHE04	Marcel Hubert Sauvignon Blanc 75cl, France	£19.50
WHW05	Canaletto Pinot Grigio 75cl, Italy	£15.50

ROSÉ Minimum 6 bottles

ROW01	Calvet Rosé 75cl, France	£16.50
ROW02	Marcel Hubert Rosé Wine 75cl, France	£15.50

SPARKLING WINE Minimum 6 bottles

SPW01	Previata Sparkling Brut 75cl, Italy	£17.50
SPW02	Prosecco Vino Spumante 75cl, Italy	£21.50
SPW03	Nyetimber Classic Cuvee 75cl, England	£38.00
SPW04	Mirabeau L'atelier La Folie Sparkling Rosé 75cl, France	£28.50
SPW05	Cava Vintage Brut	£19.50

CHAMPAGNE

CHP01	Paul Langier Brut 75cl, France	£48.00
CHP02	Perrier-Jouët Grand Brut NV 75cl, France	£65.00
CHP03	Moët & Chandon Nectar Impérial Demi-Sec 75cl, France	£69.00

BEER Minimum 12 bottles

BER01	PERONI BEER (330ML) – ITALY	£4.50 per bottle
BER02	BUDWEISER (330ML) – USA	£4.50 per bottle
BER03	CORONA (330ML) – MEXICO	£4.50 per bottle
BER04	ASAHI (330ML) – JAPANESE	£4.50 per bottle
BER05	Kopparberg Premium Cider Pear (500ml)-Sweden	£5.50 per bottle
BER06	Hobgoblin IPA (500ml)- England	£5.50
BER07	Hobgoblin IPA Ale Beer (500ml) England	£5.50
BER08	Corona Cero Alcohol Free Beer (330ml)	£3.70



TABLEWARE AND GLASSWARE HIRE



Elevate your event with our comprehensive Tableware and Glassware Hire service, offering a stylish selection to suit any occasion. Choose from our elegant glassware and high-quality crockery or opt for our eco-friendly disposable options that combine convenience with sustainability.

TRADITIONAL GLASSWARE AND CROCKERY: MIN 24 PER ITEM

HIR01	Tea/Coffee Cups, Saucers, and Teaspoon Set	£1.10 each
HIR02	Wine Glasses	£0.85 each
HIR03	Champagne Flutes	£0.95 each
HIR04	Highball Glasses	£0.85 each
HIR05	China Dinner Plates	£0.95 each
HIR06	Side Plates	£0.65 each
HIR07	Stainless Steel Forks, Knives, and Spoons	£0.30 each
HIR08	Serving Cutleries (Tongs, Serving Spoons, Ladles)	£1.20 each
HIR09	Sophisticated Serving Dishes	£3.50

ECO-FRIENDLY DISPOSABLE TABLEWARE

DIS01	Biodegradable Plates	£0.15 each
DIS02	Wooden Cutlery (Forks, Knives, and Spoons)	£0.10 each
DIS03	Eco-Friendly Clear Cups	£0.15 each
DIS04	Recyclable Napkins	Free
DIS05	Sustainable Straw Options	£0.10 each

Whether you choose our elegant traditional options or our eco-friendly disposables, we ensure your event is both stylish and memorable while catering to your specific needs!

ELEVATE YOUR EVENT WITH WOOLLEY'S CATERING

Discover the art of exceptional cuisine with Woolley's Catering, a premier catering company in London known for creating unforgettable culinary experiences that will impress your guests. By pairing our exquisite dishes with your chosen venue, we guarantee a winning combination that transforms any event into an extraordinary occasion.

Our dedicated events team is eager to explore the endless possibilities for your next gathering.

Reach out to us at [02074053028](tel:02074053028) or email info@woolleys.co.uk to start planning your memorable event today!

At Woolley's Catering, our highly skilled event managers and coordinators specialise in crafting bespoke solutions tailored to your specific needs. Whether it's a corporate conference, wedding, lunch party, annual meeting, or an internal gathering, our team brings a wealth of expertise to every occasion. We offer comprehensive event management services, including tableware and glassware hire, professional waiting staff, equipment leasing, and more.

With Woolley's, you can rest assured that your event will be executed flawlessly, no matter the scale. Let us help you create an event that resonates with your guests long after the last course is served!

HOW TO ORDER

Our office delivery service is designed to be simple and efficient. To place an order, all you need to do is select from our delectable catering options on the menu, indicate the code and quantity required, and email your order to us. We kindly request that you inform us of any dietary requirements to ensure we cater to your specific needs. Once we receive your order, we will promptly acknowledge its receipt within 2 hours and contact you if any additional information is needed. Rest assured, your order will be prepared with fresh ingredients, carefully packaged, and delivered to your office in a timely manner. To ensure smooth operations, we recommend placing your order at least 48 hours in advance of your desired delivery date. Should you need to make any minor amendments, please do so by 2 PM on the previous day. If you require assistance throughout the ordering process, our team is ready to help you. Feel free to contact us at [02074053028](tel:02074053028) during our office hours of 9 AM - 4 PM.

BESPOKE EVENT CATERING

In addition to our office delivery service, Woolley's Catering also offers bespoke event catering services. Over the years, we have successfully managed and catered to numerous prestigious events. To discuss your unique requirements in more detail and receive a personalized quote, please reach out to our events team at [02074053028](tel:02074053028) or via email at info@woolleys.co.uk. We would be delighted to assist you.

DELIVERY

For deliveries, please allow a 90 minute time slot. Our refrigerated vehicles ensure that your food arrives fresh and at the optimal temperature. Free delivery will be provided for postcodes WC1 and EC1. For other postcodes, a delivery charge may apply based on your specific postcode. Please contact us to find out the exact charges.

COLLECTIONS

All collections of plates, platters, and other items will be made on the next working day unless a same-day collection is specifically requested. It is the client's responsibility to ensure that all items are prepared for collection at a designated central point. Any missing, chipped, or broken items will be subject to a charge.

In the event that our driver needs to return to collect missing items, a fee of £15 will be applied. Additionally, any collections taking place after 5 PM will incur a charge of £25.

FOOD PRESENTATION

All food is served on our high-quality, eco-friendly disposable platters. If you prefer to have the food presented on our reusable, top-grade platters, please make this request when placing your order. Please ensure the food is consumed within 2-3 hours of delivery.

ALLERGENS

Please note that our products may contain allergens or traces of allergens. If you have any allergies, please request additional information for clarification. As our products are prepared in the same kitchen, we cannot guarantee that they are completely free from allergens. Additionally, some of our products may contain alcohol.