

Grain Barge Food Pack

Seasonal, fresh, local...
and perfect to share.



GRAINBARGE.COM

**GRAIN
BARGE**

Food

Our buffet menus focus on fresh and seasonal options. As a member of the Sustainable Restaurant Association, we are dedicated to providing a menu crafted around sustainable and eco-conscious ingredients.

Our buffet options are shown here and on the next page, although they may change slightly to reflect what ingredients are in season. If you or your guests have any allergen requirements, please let us know and we will do everything we can to accommodate them.

On top of this, we have curated this pack to spotlight the best from our favourite bakery... artisanal pastries, savouries and cakes from Mark's Bread.



Food

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Classic buffet 19.95 per person (20 minimum)

Fishcakes homemade tartare sauce, lemon **GF**

Five Acre Farm mushroom arancini, vintage gouda **V**

Salmon caesar salad **GF**

Marks Bread bruschetta **VGN**

Pub snacks 14.95 per person (20 minimum)

Finger-food, ideal for later in the evening!

Salt and chilli cauliflower wings **VGN**

Achiote butter corn on the cob **VGN, GF**

Loaded skin on fries salsa, cheddar sauce, jalapeños **V**

Chilli sloppy joe sliders **V**

Veggie spring rolls hoisin mayo **V**

Food

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Grazing Boards £7.95 per person (10 minimum)

Taking inspiration from Mediterranean and Middle Eastern flavours. Perfect for welcoming guests.

Homemade hummus za'atar spice **VGN, GF**

Garlic, lemon and rosemary olives **VGN, GF**

Mark's Bread focaccia tapenade **VGN**

Artisan falafel lime aoli **VGN, GF**

Add

- Hand made skin on fries (8 portion bowl) **VGN, GF** 18.75
- Loaded fries (8 portion bowl) **V** 26.20
- Focaccia **VGN** 2.25 PP
- Falafel **VGN, GF** 3.75 PP
- Bruschetta **VGN** 3.75 PP
- Achiote butter corn on the cob **VGN, GF** 4.25 PP
- Salmon Caesar salad **GF** 7.95 PP

Food

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Taco bar £12.95 PP (minimum 25 people)

This simple, fresh and flavourful spread is a hit with everyone - thanks to the ability to customise your plate. Our D-I-Y authentic soft tacos are perfect for team building events and casual work do's.

Fish, veggie and **vegan** tacos to build with salsa, sour cream, lime aioli, corn on the cob, homemade skin on fries and slaw.

Savoury sharing platters

£16.00 PP minimum of 10 people

- Vegan, veggie, gluten free & meat options available
- Served with seasonal garnishes, chunks of freshly baked white tin, seven seed sourdough, dressed 5 Acre Farm salad leaves & your choice of sauces
- Sauces include: hot sauce, basil & sunflower seed pesto, sweet chili jam, chive mayo, chutney & mustard **all vegan*

Meat Platters

- Bite size pieces of our pork pies & Cumberland pork sausage rolls
- Ham, cheddar & dill pickled cucumber skewers
- Honey mustard roast chicken skewer
- Chorizo
- Guest cheese
- Mozzarella w/ basil & sunflower seed pesto
- Olives
- Chilli pickled onions
- Add seasonal crudité's & hummus for £3.00 pp

**speak to us about any additional dietary requirements*



Savoury sharing platters

£16.00 PP minimum of 10 people

Vegan and vegetarian

- Bite size pieces of our leek, cheddar & onion roll **V**
+ spinach, mushroom & almond Roll **VGN**
- Spiced sausage, smoked applewood cheddar & dill pickled onion skewers **VGN**
- BBQ 'pulled pork' **VGN**
- Mozzarella w/ basil & sunflower seed pesto ▪ Mature cheddar **V**
- Guest cheese **V** ▪ Olives ▪ Chilli pickled onions

+ seasonal crudité & hummus for £3.00 extra per head

**speak to us about any additional dietary requirements*

Ordering for a large group? Ask us about adding bite sized sandwiches, crisps or other delicious extras...

Sandwiches £8.00 minimum 4 bite size pieces

- Smoked streaky bacon, mozzarella, tomato, chilli Jam
- Honey mustard roast chicken, tomato, cucumber, chive mayo
- Pastrami, cheddar cheese, dill pickled cucumber, mustard mayo
- Mozzarella, basil pesto, piquillo peppers **VG**
- Cheddar cheese, chutney, chilli pickled onion **VG**
- BBQ pulled 'pork', chilli pickled onions, sriracha ketchup **VGN**
- Spiced sausage, dill pickled cucumbers, kimchi, chive mayo **VG**



HIRE PACK

Danish pastry platter

£7.50 pp minimum of 10 people

Includes your choice of...

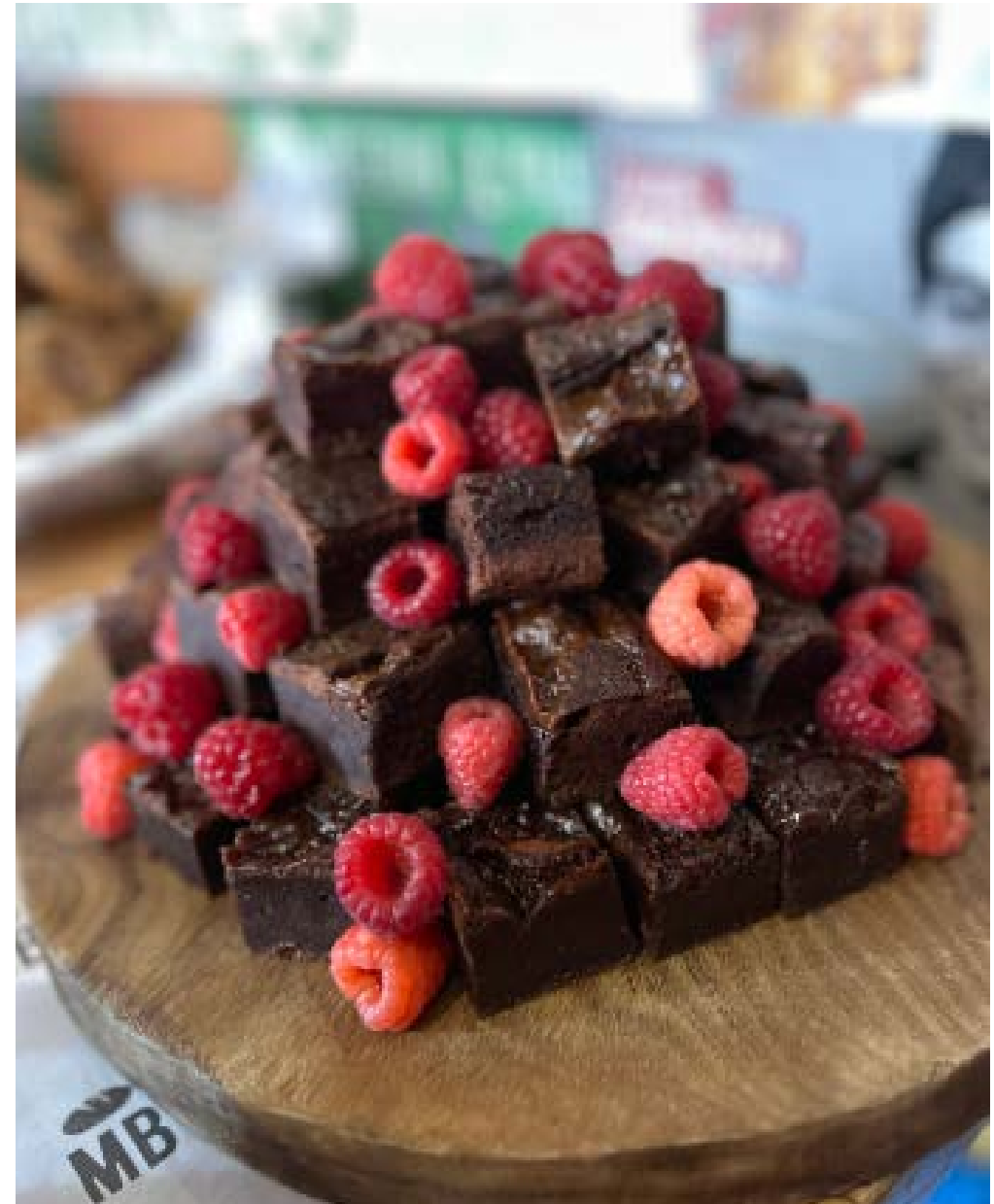
- All-butter croissant
- Pain aux chocolate
- Choc morning bun **VGN**
- House jam
- Fresh fruit
- Butter

Cake platter

£7.50 pp minimum of 10 people

Includes your choice of...

- Caramel brownie
- Milk chocolate blondie
- Hazelnut brownie **VGN & GF**
- Banana and chocolate loaf **VGN & GF**
- Fresh fruit



MARK'S BREAD Catering Menus

Vegan & gluten free options available

All cakes available in 6 or 8 inches

- 6 inch = 6-10 dessert servings / 12-20 finger servings
- 8 inch = 10-15 dessert servings / 20-30 finger servings

Add something special...

- Seasonal floral decorations : £6 / £8
- Message written w/ chocolate: £5

Victoria sponge

- Fluffy vanilla sponge, whipped cream, Italian meringue buttercream, fresh fruit & house jam
- 6" = £60 8" = £65

Birthday cake

- Brown sugar sponge, raspberry buttercream, raspberry jam, sprinkles
- 6" = £70 8" = £75



Chocolate rye cake VGN

- Vegan chocolate rye cake w/ earl gray buttercream
OR rich chocolate ganache / house jam
- 6" = £65 8" = £75

Carrot cake

- Seasonal fruit & nuts, cream cheese icing & dried calendula flowers
- 6" = £55 8" = £60

Coconut cream cake

- Fluffy sponge, Italian meringue buttercream OR whipped cream, toasted coconut & seasonal fruit
- 6" = £55 8" = £60

Lemon & almond cake

- Lemon almond sponge, lemon curd, mascarpone filling & Italian meringue buttercream
- 6" = £60 8" = £65

Ordering for a wedding or large group?
Speak to us about stacking & assembling.



**To speak to our team about
your event please email us at:**

EVENTS@TOBACCOFACTORY.COM

For bookings of 30 and over, email:

VENUES@TOBACCOFACTORY.COM

for more info.