

thestudio●●●



specialevents

delicious freshly prepared on site by studio chefs, it's no wonder our food gets our guests talking.

studio food

We **LOVE** our food and always seek to improve our offer aiming to wow our guests on each and every visit.

We design our menus based on **seasonality**, using **local suppliers** to ensure provenance and reduced food miles.

We firmly believe that **good food = successful event!** All our food is **freshly prepared on site** by our chefs to the highest of standards, using seasonal vegetables, 'red tractor' meat, eggs from free range hens and no additives or trans fats so we meet the government guidelines for food and nutrition.

doing out bit...

ecosmart venues

To support our ambition to becoming as sustainable as possible we are pleased to have successfully completed the Greengage Ecosmart accreditation and are delighted to have achieved a GOLD rating across all four locations.

studio coffee

Our very own studio blend is provided by Redber Coffee Roasters, who are passionate about great quality coffee, which is grown and traded fairly. All of our coffee is roasted, packed and despatched the same day to guarantee the freshest cup possible.

inside-2-out

We're proud to partner with Inside-2-Out, who focus on providing food, drink, essential supplies and friendship to those living on out streets, helping them get back on their feet. Every day our chefs and catering team package up any extra food we have from the day, providing nutritious meals to be served up and offered in the soup kitchen.

balance

We love our food so much we've developed our own not-for-profit cookbook! Balance offers an informed way of giving your body all the nutrition it needs whilst being able to treat yourself to amazing food. To find our more and order your copy visit thestudio.co.uk/balance



canapés

our one bite canapés are the perfect as an accompaniment to drinks during a networking event or as an appetiser for a formal dinner or lunch

£18.75 per person for 6 bites
additional bites £3.50 per person

Meat

Mini beef Yorkshire pudding
Warm chorizo and mozzarella skewers
Mini roast potatoes & BBQ pulled pork with crème fraiche (gf)
Black pudding scone with apple compote
Black pudding, pea puree and crispy bacon
Honey & Soy Marinated chicken fillet
Chicken & Leek tartlet
Retro Coronation chicken vol au vent

Fish

Peppered mackerel croute with beetroot puree
Chili & lime king prawn skewer (gf)
Classic smoked salmon & cream cheese blini
Mini cheese & chive scone with smoked salmon & dill sour cream
Teriyaki salmon skewer

Vegetarian

Cucumber with hummus and toasted almond (vgn, gf)
Duxelles of mushroom en croute (vgn)
Polenta tapenade bites (vgn)
Roast tikka tofu cubes with mango (vgn)
Mushroom & parmesan pinwheels (v)
Roast sweet potato chip, mashed avocado & tomato salsa (vgn)
Minted feta cucumber cups (v)
Simple mini cheese on toast with Branston (v)
Red onion marmalade tart with brie (v)
Caprese Skewer (v)

Desserts

Mini scone, with cream and strawberry jam
Mini lemon drizzle
Mini Victoria sponge
Gluten free brownie bites
Chocolate dulce du leche tartlet
Chocolate dipped coconut balls

finger buffet

ideal for when you would like a selection of easy finger food that your guests can enjoy whilst socialising and networking. For a light finger buffet we would recommend choosing 6 items or for something a little more substantial 8 items

£20.95 per person for 6 items

£25.75 per person for 8 items

meat and fish selection

BBQ pulled pork, twice cooked half jacket (gf)

Marmalade and soy chicken skewer (gf)

Mini lamb kofta skewer with minted yogurt

Thai green fish cakes with chilli dipping sauce

Salmon & watercress tartlets

Fish tostadas with lime & coriander sour cream

Individual beef slider with burger sauce and tomato

Handmade studio sausage rolls

vegetarian

Caprice skewers, mozzarella, cherry tomatoes and basil with pesto (v) (gf)

Mediterranean frittata with caramelised red onion chutney (v) (gf)

Pear, walnut & Stilton filo cup (v)

Roasted garlic & rosemary field mushroom bruschetta (vgn)

Roast Mediterranean veg & feta quiche (v)

BBQ pulled jackfruit, twice cooked half jacket (gf) (vgn)

Tomato and basil bruschetta (v) (gf)

something sweet

Fresh fruit kebab (gf) (vgn)

Chocolate brownies (gf) (vgn)

Peach frangipane tart

bowl food

when a finger buffet just won't cut it our bowl food menu offers the perfect balance of a more mini meals that can be eaten on the move. Perfect as a more substantial offer during networking and social events. A choice of four dishes per person is usually perfect but you can always add more if you need to

£27.85 per person for 4 dishes
additional dishes £6.85 per person

savoury

Orange & soy crispy beef with green beans and rice noodles & beansprouts

Sticky beef and prune tagine on parsley, garlic and olive couscous

Thai green chicken and bamboo shoot curry on basmati rice

Studio butter chicken with naan bread fingers

Salmon fishcake on samphire and braised fennel with tarragon & lemon crème fraiche

Studio seafood paella

Pad Thai with bok choy, bean sprouts and roasted peanuts (v)

Gnocchi, baby spinach, blue cheese sauce, pumpkin seeds, sweet pimento peppers (v)

Black bean and sweet potato shepherd's pie (v, gf)

Butternut squash & sweet potato bhuna on cardamom rice & poppadum shards (v)

Wild mushroom, pearl barley and tarragon ragout (v)

sweet

Passion fruit fool

Pimm's summer fruit trifle

Handmade strawberry cheesecake

Warm chocolate brownie with vanilla ice-cream

fork buffet

ideal for supper when you would like something a little more substantial than a finger buffet or bowl food. The dishes are hot and served in a buffet style, encouraging socialising and networking. You choose 3 main dishes plus a dessert; a meat, a fish and a vegetarian, which all are accompanied by complementing side dishes.

£26.25 per person

Meat

Chicken Korma, basmati rice, poppadum's & pickles

Beef stroganoff with braised rice (gf)

Twice cooked belly pork with wilted greens and apple puree (gf, df)

Beef lasagne with cheesy garlic bread

Chicken pot pie with flaky pastry, buttered new potatoes & vegetable

Fish

Salmon fillet, confit potato, spinach and beurre blanc sauce (gf)

Smoked haddock fish pie with a medley of seasonal vegetables (gf)

Thai green fish curry with fragrant rice (gf, df)

Studio classic kedgeree (gf)

Vegetarian

Sweet potato and black bean shepherd's pie (vgn, gf, df)

Pea & mint risotto, parmesan and basil oil (v, gf)

Spinach & lentil lasagne (vgn)

Desserts

Homemade Bakewell tart with crème fraiche

Raspberry fool with shortbread

Lemon tart with mascarpone

Warm chocolate brownie with vanilla ice-cream (gf)

Salted caramel & dark chocolate tart

Apple crumble tart with pouring cream

three course dinner

our three course sit down dinner menu is suited to a formal dinner (or lunch!). Ideal for a gala dinners or private events such as weddings this set menu is designed for you to choose in advance with all guests served your selections on the day.

Choose one meat and one vegetarian option per starter and main course plus one dessert. Please only choose one soup per event.

£34.95 per person

starters

- Roast beetroot, goats' cheese, pear & walnut salad
- Roasted sweet potato, ginger and coconut soup (vgn, gf)
- Tomato and basil soup (vgn, gf)
- Fig & prosciutto panzanella salad
- Chicken liver pate, red onion marmalade, crusty baguette
- Smoked salmon rillettes, pickled cucumber & dill cream with paprika crostini

mains

- Roasted cod filet, crushed minted peas, roast diced celeriac & fennel, confit tomatoes
- Pan fried chicken breast, champ mash, wild mushroom sauce and seasonal vegetables
- Roasted belly pork, black pudding, mashed potato, wilted kale and apple puree
- Braised beef cheek, black pudding bubble & squeak cake, roast shallot puree, caramelised Chantenay carrots & ox tail jus
- Butternut squash, beetroot & sage risotto with pine nuts and pesto & beetroot crisp (vgn, gf)
- Roast goats' cheese, courgette fritter, tomato ragu and tapenade

desserts

- Lemon posset with shortbread
- Jaffa orange mousse with a bitter chocolate cookie (vgn, gf)
- Handmade Bakewell tart with vanilla pod ice cream
- Assiette of studio chocolate treats; white chocolate & cardamom mousse, dark chocolate & raspberry torte, handmade chocolate brownie (£1 supplement per person)
- Cheeseboard for the table to share (£35 per platter to serve 8-10 guests)
- Coffee and petit fours to follow

studio bbq

available in our Birmingham and Manchester locations, benefitting from enviable roof gardens our studio bbq's are hugely popular during the warm summer months.

All items are priced individually so you really can build your bbq exactly the way you want it. We recommend 4-6 items from the grill, 4 sides and of course a sweet treat!

from the grill

Studio build your own bad boy! £7.60

6oz burger, served in a brioche bun with cheese, gherkins, fried onions and studio "garlic baconnaise"

Classic hot dogs with fried onions and mustard £4.75

Piri Piri Chicken Skewers £4.40

Salmon & Pepper Skewers £7.85

Lamb kofta with tzatziki £4.10

Quorn ¼ pounder with all the trimmings (v) £5.50

Caramelised red onion and rosemary hot dogs (v) £4.75
with fried onions and mustard

Pesto Infused vegetable kebabs (v) £3.25

sides

Dirty fries (v) £3.10

jackets wedges topped with melted cheese and spicy tomato salsa

Hot buttered new potatoes (v) £2.60

Garlic and herb flatbreads (v) £2.60

Hot Cajun jacket wedges (v) £2.85

Studio salad (v) £2.10

mixed green leaves, cucumber, tomatoes, basil served with a balsamic dressing

Coleslaw (v) £2.10

Greek Salad (v) £3.65

Cous cous and roasted vegetables (v) £2.85

desserts

BBQ pineapple with salted caramel sauce £4.40

Strawberry Eton mess £4.40

Lemon tart with fresh raspberries £4.40

street food

when you need something a little informal and a bit different. Our street food menu is a great way to have some fun with your guests and can be the perfect conversation starter. Our food stalls are set around your space so your guests can wander to try a bit of everything. We only recommend our street food option for guests of 80 or more.

£29.45 per person for 3 stalls
additional stalls quoted on request

posh dogs

Traditional frankfurters or caramelised red onion and rosemary sausages for non-meat eaters, served in brioche buns with crispy onions, gherkins, mustard and ketchup

steak stand

Philly steak sandwich or grilled aubergine steaks with grilled peppers and melted cheese

very nice rice

Seafood paella or vegan butternut squash, beetroot, sage risotto

hot and spicy

Sri Lankan chicken bowls OR Louisiana jackfruit curry served with rice and hot naan breads

mexican salsa

Shredded beef and espresso chilli or Spicy bean & quinoa burritos with guacamole, sour cream and salsa

wok & roll

Crispy stir-fried beef and hoisin noodles or vegan hoisin pancakes with tofu fried rice

Crêpe hut

Build your own sweet pancake treats

nibbles

just for when you don't need the bells and whistles. Whether it be post meeting drinks, networking reception or special event our nibbles are the perfect accompaniment

from £5.75 per person

simple nibbles

£5.75 per person

our simple nibbles include tortilla chips and dips, mixed olives, crisps and nuts along with crudites and humous

substantial nibbles

£17.45 per person

our substantial nibbles include tortilla and dips, mixed olives, crisps and nuts, crudites and humous, hot grilled flatbreads with roasted vegetables and mozzarella, bacon cheese and onion tarts, mustard and honey chipolatas and new potatoes backed and topped with crème fraiche and chives



Meeting or conference?

Take a look at our daytime menu's, offering all you need to cater for your meeting, conference or event

To discuss any of our menus speak to our team today:

Call: 0800 028 6694

Email: events@thestudio.co.uk

just to note...

All prices are subject to regular review and may be subject to an increase from the point of quote/contract to the date of your booking. In the event of a price change we will endeavour to offer you as much notice of the change as possible.

all rates quoted exclude VAT.
df = dairy free gf = gluten free v = vegetarian vgn = vegan

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