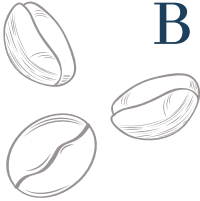




COMDTOIR BAKERY



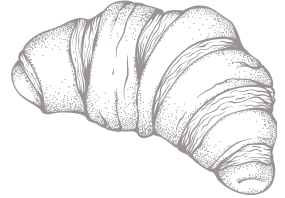
BREAKFAST

We Use Monmouth Coffee Beans

Mini Breakfast

Tea | Coffee

£3.70



Small Breakfast

Tea | Coffee

Croissant | Pain au Chocolat | Almond Croissant

£7.5

Larger Breakfast

Tea | Coffee

Freshly Squeezed Orange Juice

Croissant | Pain au Chocolat | Almond Croissant |

Cinnamon Roll | Pain au Raisin

£11

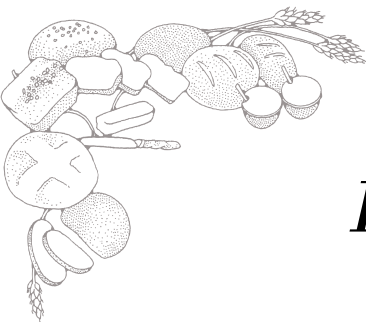
Alternative milk + £2.5 per bottle
Oat | Coconut | Soya | Almond



Add ons: Fresh Seasonal Fruits from Borough Market - £1.20 per person

Butter and Jam - £1.50 per person

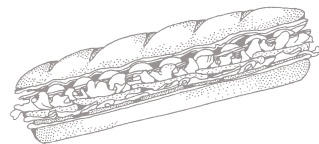
Homemade Mini Biscuits - changed seasonally - £2 per person



COMDTOIR BAKERY

LUNCH

Our Sandwiches



Ham & Cheese

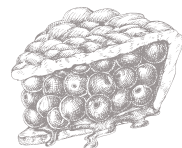
Mozzarella, Aubergine & Tomato Ciabatta

Chicken Ceasar Baguette

Ploughman Sandwich

Ratatouille Brioche with pesto (Vegan)

Any selection of the above £8 per person



Our Quiches

Quiche Lorraine

£5.2 per portion

Roasted Vegetable Quiche

£5.2 per portion



COMDTOIR BAKERY



Potato Salad - vegan & gluten free

Green beans, chives, olives, capers, red onion, mustard, olive oil

Greek Pasta Salad - vegetarian

Pasta, cherry tomatoes, feta, cucumber, green peppers, capers, olives, red onion, oregano, extra virgin olive oil

Tabbouleh Salad - vegan

Couscous, semi-dried tomatoes, cucumber, bell peppers, red onion, mint & dill, sultanas, apricots and chickpeas (vegan)

Pea and goat cheese Salad - vegetarian

Pea and goat cheese salad with Orzo/Fregola & Broad beans

Our Seasonal Soup served with bread- (all Vegan)

£10 per portion

Minimum 7 portions

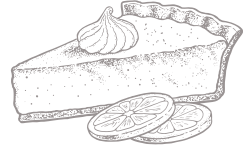




COMDTOIR BAKERY

AFTERNOON TEA

We Use Monmouth Coffee Beans



Small Afternoon Tea

Tea | Coffee | Bottled Water | Cawston Press
Brownie | Madeleine | Chouquettes

£8

Speciality Afternoon Tea

Tea | Coffee | Bottled Water | Cawston Press
Carrot Cake | Bakewell Tart | Double Chocolate Cookie

£11



Crisps

Sea salt & Vinegar | Cheese & Onion
Chilli | Lightly Salted

£2 per portion





COMDTOIR BAKERY

CHRISTMAS SPECIALS

Christmas Afternoon Tea

Tea | Coffee | Bottled Water | Cawston Press
Gluten Free Praline Brownie | Mince Pie



£9

Special Festive Afternoon Tea

2 MINCE PIES + MULLED WINE

£12 per person

(8 minimum)



Luxury Christmas Treat

Galette des rois + 1 bottle of champagne

£95 for 6 people

or

Bûche de Noel | Mince pies | mulled wine

£16 per person

(8 minimum)





COMDTOIR BAKERY

D R I N K S

Soft Drinks

Freshly Squeezed Orange Juice

£3.80 per person



Cawston Press (Sparkling)

Apple | Elderflower | Ginger | Rhubarb

£2.80 per person

Mulled wine

£6.5 per portion

10 portion minimum



Beers

330ml

Vedett Lager
Kernell IPA

£6
£6



W I N E S

RED

Côtes du Rhône Tradition, Domaine des Lauribert, 2021
Blackcurrant, redcurrant & raspberry

£42

WHITE

Fine Fleur Blanc, Domaine des Lauribert, 2022
Floral and fruity citrus aromas, with lemony mineral note.

£39

ROSÉ

Rose Tradition 2022, St Chinian, Chateau Coujan - Organic
Floral and red fruits aroma - a perfect balance of freshness, acidity and subtle fruit flavour

£39

BUBBLES

Crémant de Bordeaux, Chateau Haut -Grelot
Pale lemon, fine bubbles, dry, slight peach and citrus, mild toast. Creamy foam

£50



PLEASE READ CAREFULLY

We can accomodate for dietary requirements when asked in advanced

We do not however cater for severe allergies as all our products are made in the same kitchen - which means they can be traces found in all our products

We can cater for Vegans, Vegetarian,
Gluten free (not Coeliac), dairy free etc.

Everything must be ordered by Thursday 10am the week before your event - anything ordered after may not be available

Please email us your order with as many details as possible to ensure a smooth event (the timings you would like the products to arrive throughout the day etc.)

Emails:

lola@comptoirgourmand.co.uk

holly@comptoirgourmand.co.uk

Please note that charges will be added to your quote for the following:

- glassware, service ware, linen, kitchen equipment, setting up, and a cleaning charge. Please note that any breakages will be billed to the client post-event.
- Professional Staffing:

Our dedicated team will arrive promptly to prepare the event . We will ensure you are happy with the layout, food & drinks. Post-event, they will efficiently clear everything, providing you with a stress-free experience.

- Chefs:

Our skilled culinary team brings expertise to create delectable dishes.

- Event Manager:

A designated manager will oversee and coordinate every aspect of your event.

- Waiting Staff:

Our trained personnel will handle all aspects of service and waiting, ensuring seamless service. (additional charges if needed)

- Food Suppliers:

We are committed to delivering the finest quality and local produce. Partnering with these esteemed suppliers allows us to present a diverse range of high-quality food and flavors to elevate your event.

If you have any specific requests or further questions, feel free to let us know. We're here to make your event memorable and hassle-free!



Clients who have entrusted us with their events have consistently shared glowing reviews, highlighting our commitment to excellence.



"I must use this medium to say how pleased I was with your flexibility and calmness with delivering the catering service we required at the session on 06 September 2023. I am an ex-hotelier who have worked in 5* properties and you didn't fail to deliver at all you exceeded my expectations.

Thanks for your support with my last minute request although we probably didn't even need the extra. It has been a pleasure meeting and working with you".



"Thank you so much again for your support, everything ran so smoothly and the venue & food were absolutely fantastic".



Just to echo Catherine's email, the catering was fantastic – thank you!

Thank also for your flexibility in preparing a last-minute gluten-free option. Overall, I was delighted with the venue, excellent catering and all the wonderful staff supporting the event. I would definitely like to use your catering services at Southwark Cathedral in the future and will highly recommend you to colleagues.



"It was another good away day, at a good venue, with good coffee and food. The technology (wifi, video call) also worked beautifully."



"Thanks for hosting us yesterday. We had a great time. The venue, the food and you guys were all wonderful.

We would happily use the venue and your services again and more than happy to recommend you.

Thanks for taking care of the extra coffees".

Claire M



"Firstly a MASSIVE thank you to all your team for Saturday - we all had a wonderful time and our guests were extremely happy.

Our families have also asked us to pass on their huge thanks".