



MERCURY



Catering Menu for Hires and Events

2025



From April 2025
Updated July 2025







Welcome

We are pleased to offer a range of delicious food from hot lunches to canapés to suit any occasion.

Please be aware that our future pricing is subject to change due to external factors. We will remain competitive and work with you to deliver the best possible event for your attendees.

Symbols Key

Vegetarian	
Vegan	
Gluten free	
Vegan option available	

We have plenty of choice including many vegan and gluten-free options. Please feel free to let any of our staff know of your requirements when you book.

You can contact us with any queries at hires@mercurytheatre.co.uk.



Breakfast offer

All breakfast packages come with tea, coffee, orange juice and water

Breakfast baps £5.25 per person

- Bacon bap
- Sausage bap
- Vegan sausage bap 🌿🌿

Add a
fried egg to
your breakfast
bap for just £1.25

Pastries £4.25 per person (2 per person)

You'll get a selection of freshly-baked:

- Pains au chocolat 🌿
- Pains aux raisins 🌿
- Croissants 🌿



Buffet offer

Bronze Option

£9.50 per person

- Selection of Sandwiches 🍷
- Fresh fruit 🍏 🍏
- Bowls of crisps 🍏 🍷

Silver Option

£16.00 per person

- Selection of Sandwiches 🍷
- Hot sausage rolls
- Mini pastries 🍏
- Bowls of crisps 🍏 🍷
- Fresh fruit 🍏 🍏

Please let us know any dietary requirements

You'll get free tea, coffee, orange juice and water on all buffet packages!



Gold Option

£22.50 per person (minimum 10)

- Selection of sandwiches 🍷
- Vegetable crudité (carrot, cucumber, celery and red pepper) with garlic aioli and ranch dips 🌿 🌿
- Vegetable samosas with a mango chutney dip 🌿
- Sweet potato fries 🌿 🌿
- Southern fried chicken goujons
- Mini duck spring rolls with a hoisin dip
- Mozzarella cheese sticks with a sweet chilli dip 🌿
- Selection of mini pastries and mini cakes 🍷
- Fresh fruit 🌿 🌿
- Bowls of crisps 🌿 🍷

Gluten-free options are available 🌾



All prices exclude VAT

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Full-day packages

Whether you're hosting a meeting, training session or conference, our full-day packages are designed to keep your guests fuelled and focused.

With tea and coffee available throughout the day and a curated selection of breakfast, lunch, and afternoon options, we'll make sure your attendees are well looked after from start to finish.

	Standard	Premium	Deluxe
<i>Per person</i>	£12.75	£20.25	£30.00
<i>Arrival</i>	Choice of pastries	Choice of pastries	Choice of baps
<i>Lunch</i>	Bronze Lunch Menu	Silver Lunch Menu	Gold Lunch Menu
<i>Afternoon</i>	-	Biscuits	Choice of pastries

Enjoy complimentary tea / coffee / water / orange juice throughout the day when buying a package – served on arrival, at lunch and in the afternoon.



Hot food offer

- Chilli con carne and steamed rice
- Three-bean chilli and steamed rice 🌿 🌿
- Chicken curry with steamed rice
- Vegetable curry with steamed rice 🌿 🌿
- Prawn curry and steamed rice
- Three cheese macaroni 🌿
- Linguini Bolognaise
- Vegan Linguini Bolognaise 🌿 🌿

Add chips, garlic bread or pitta bread for £2.15 per person

Gluten-free options available on request 🌿

£9.10 per person

Minimum order of 10 per food option



Canapés

Option 1

- Caesar salad style club sandwiches, emmental loaf, chicken parmesan rillettes, batavia cream
- Hazelnut Loaves, bresaola, thyme, and lemon cream
- Mint and coriander loaves, green pea hummus, squash seeds
- Cumin financiers, carrot cream, goat's cheese and five-berry pepper
- Poppy and sesame shortbreads, citrus cream, smoked salmon and blueberry flowers
- Sweet pepper financiers, aubergine caviar, tomato jelly and marinated mozzarella

Option 2

- Coriander-yuzu cream, soya bean, teriyaki sauce, in mini golden sesame seed buns
- Club sandwiches with vegetables, green sandwich bread, vegetable cream, multigrain sandwich bread
- Onion loaves, raspberry flavoured mascarpone mousse, walnuts and cranberries
- Tomato financiers, ricotta cream, mozzarella ball and marinated tomato
- Blinis, spicy cream with sweet pepper, roasted and marinated sweet peppers
- Spinach loaves, mascarpone cream, edamame beans, squash seeds

£7.50 per person (4 canapés per person)



Party and celebration menu

Cheese station £9.70 per person

- Whole piece of Somerset brie, smoked cheese
- Selection of different cheeses
- Served with fresh grapes, organic honey, celery sticks and biscuits 🌿

can include vegan cheese 🌿

Charcuterie board £9.70 per person

- Three kinds of salami, prosciutto, mortadella, coppa, chorizo, cocktail gherkins, olives and toasted sourdough

Taco bar £9.70 per person

- Freshly made tacos, with slow cooked beef and BBQ tofu (tofu option is 🌿 🌿)
- Topped with tomato salsa, hot sauce, red cabbage slaw

Dessert Station £6.35 per person

- Selection of mini sweet pastries
- Selection of cakes, including gluten-free and vegan options 🌿 🌿

We can also create menus to suit your needs or your theme.
Can be tailored to your personal requirements.
Minimum 20 people per food option.



Drinks packages

Keep your event running smoothly with our no-fuss drinks packages. Designed to make hosting simple, these options ensure you and your guests can enjoy your drinks without delay, so you can focus on the occasion.

Tea and coffee £2.50 per person

Served with milk, alternative milk, and sugars.

Tea, coffee and biscuits £3.55 per person

Add a pack of individually wrapped biscuits to your tea and coffee. Perfect for an afternoon treat.

Delegate drinks package £6.50 per person

A choice of bottled beer, house red or white wine, or orange juice. Two drinks per person.

Premium drinks package £8.50 per person

Featuring prosecco, a larger serving of house wine, premium locally made beer and orange juice. Two drinks per person.

