

THOMAS FRANKS
LONDON



HOSPITALITY BROCHURE



THOMAS FRANKS SUPPLIERS

VEGETABLES & FRUIT

SMITH & BROCK
Smith & Brock was founded in 2016 by brothers Joe and Nick. We are a fresh fruit, vegetable, dairy, dried and fine foods wholesale business that work with some of the finest restaurants, hotels, pubs, caterers, and schools in the country. We also have a skilled team offering freshly prepared produce and juices. By having an in-house team, this ensures that we have absolute control over the quality and supply.



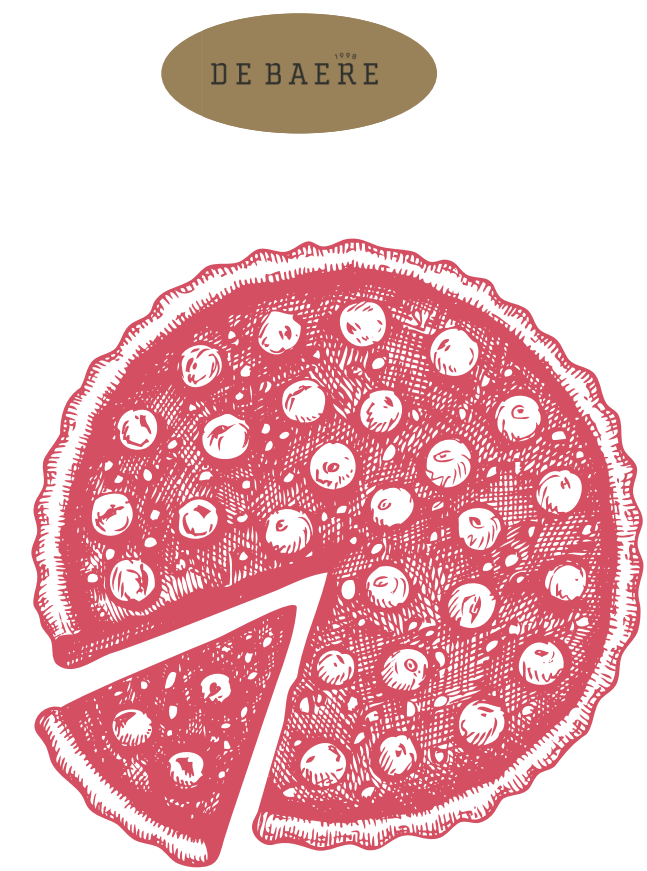
HALAL MEAT

IMS SMITHFIELD
As a meat wholesaler in the UK, IMS of Smithfield understands the evolving needs of consumers and strives to meet their expectations for transparency. We firmly believe in open communication and publicising the provenance, food miles, and animal husbandry practices of all our farms and suppliers within our supply chain. By doing so, we offer peace of mind to our diverse customer base, who can trust in the quality and ethical standards we uphold.



BAKERY

DE BAERE
De Baere was created by Ric De Baere, a World Champion Master Patisserie Chef with a mission to supply high quality baked goods on a nationwide scale. It is these same standards that we apply to everything we do from the smallest canapé to the largest celebration cake.



CHARCUTERIE

COBBLE LANE CURED
We are a specialist butchery in Islington, London. We cut, cure, smoke and hang meats supplied by a small selection of high-quality British producers and farmers.

We started Cobble Lane Cured to make fermented and air-dried products using British meat, drawing on the experience and skills two of our founders had developed over years in the butchery trade. Having worked under some of Europe's greatest charcutiers in Italy, Germany and Poland, the team brings a knowledge of butchery, curing, smoking and maturation processes that is unmatched in the UK.

We began with a small range of salami inspired by Italian production methods that our partner had learnt from spending time with salumieri throughout Sardinia and Sicily.

Why British charcuterie? British meat is exceptional. We have higher welfare standards than many of our neighbours, and a rich, diverse stock of breeds, and this makes for a fairer and tastier end product.



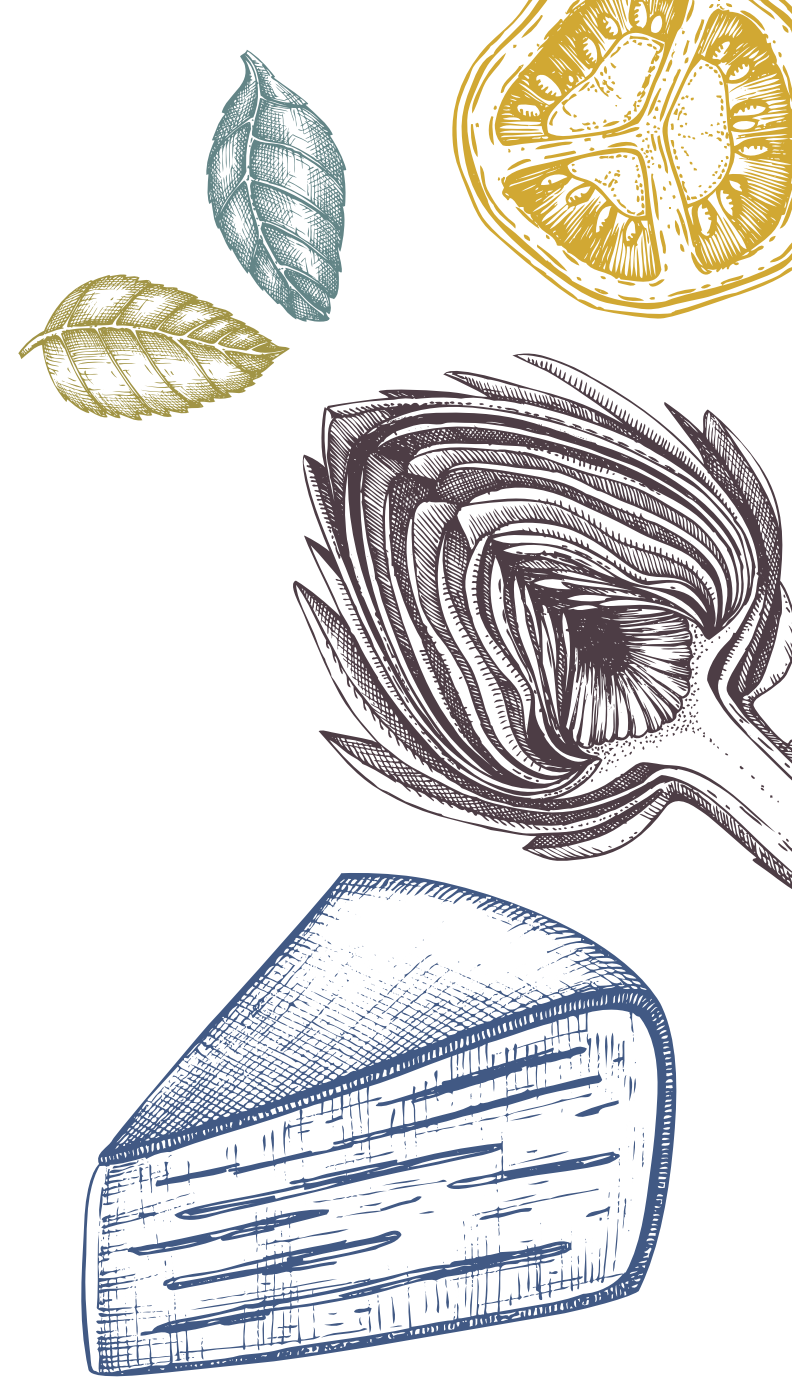
DAIRY

WEST HORSLEY DAIRY
West Horsley Dairy is dedicated to supporting British farming and to this end work with as many like minded producers as possible. All the non-organic fresh milk and cream supplied by West Horsley Dairy comes from UK farms. We can guarantee that all the milk supplied is from UK farms and that the producers are meeting high standards of food safety, hygiene, animal welfare and environmental protection, and proudly operate as a farmer friendly supplier.

We also work with over 25 small food producers throughout the South East of England to provide a quality range of cheeses, chutneys and yogurts to help you with your customers interest in local products.

In July 2015 we received the Association of Catering Excellence- ACE Sustain Corporate Award for our work with this vehicle. These awards were established to recognise the teams and companies that truly stand out in the foodservice sector as champions of sustainability. We now run 5 hybrid trucks in our fleet.

West Horsley Dairy have achieved BRC Accreditation, Living Wage Accreditation and Transport For London FORS Gold Accreditation.



HOSPITALITY

We have partnered with Thomas Franks, our trusted caterer, to bring you a fresh, flexible, high-quality menu designed for every kind of event. From breakfast and sandwich lunches to versatile hot buffets, our catering keeps your delegates energised and engaged throughout their day. Looking to add a special touch? Choose from our refined selection of canapés and finger food.

MENUS

Our menus are designed to be as inclusive as possible. We offer vegetarian, vegan and gluten-free menus. We can also offer a wide range of catering options to those with allergies or special dietary requirements and provide Halal and Kosher catering upon request.

The majority of items will be prepared at Thomas Franks' production kitchen and delivered in daily.

If you have any questions regarding our menu, please contact us:
020 7663 1100 or events@quaker.org.uk



MORNING MENU

BREAKFAST

Protein Packed Chia Seed Pudding

£4.80 per person ex. VAT

Overnight Oat Birtcher Pot with Seasonal Fruit Compote

£3.00 per person ex. VAT

Greek Yoghurt with Gluten Free Granola & Fruit Compote

£6.50 per person ex. VAT

Plant-based Coconut Yoghurt with Gluten Free Granola & Fruit Compote

£6.50 per person ex. VAT

Tropical Fruit Pot

£4.80 per person ex. VAT

BREAKFAST BUFFET

**Each item must be ordered in multiples of 4
(minimum 4 pieces)**

Smoked Salmon & Cream
Cheese Open Mini Bagel

£5.50 per person ex. VAT

Crushed mint Pea Houmus, Pickled Chilli & Toasted
Seeds on an Open Mini Bagel

£5.00 per person ex. VAT

Honey Roasted Ham, Grain Mustard & Emmental
Filled Mini Croissant

£6.00 per person ex. VAT

Mozzarella, Sun blushed Tomato & Pesto Filled Mini
Croissant

£5.80 per person ex. VAT



LUNCHES

SANDWICHES

Selection of tasty sandwiches with crudités and dips

£15.00 per person ex. VAT

Sample Menu

Herb roasted chicken salad
Tuna, sweetcorn & cucumber
Egg mayonnaise & cress
Vegan New York deli

Bites:

Hummus & crudités

Based on a minimum number of 4 delegates

WORKING LUNCH

Selection of tasty sandwiches with two savoury bites

£20.00 per person ex. VAT

Sample Menu

Spicy chicken & rosemary focaccia
Smoked salmon & dill cream cheese bagel
Mozzarella, tomato & green pesto
Roasted pepper hummus & falafel wrap

Bites:

Tandoor chicken skewers
Goats cheese & beetroots

Based on a minimum number of 4 delegates

LUNCH TO GO

Freshly prepared, individually packaged salads

£18.00 per person ex. VAT

Sample Menu

Feta, edamame beans & red quinoa salad bowl

Sweet chilli salmon bowl

Sumac chicken fattoush salad





GRAZING LUNCHES

Buffet with mix-and-match dishes and refreshing sides

HOT

£37.00 per person ex. VAT

Sample Menu

- Satay Chicken Breast
- Teriyaki Salmon Fillet
- Ginger & Lemongrass Tofu
- Edamame Beans
- Asian Slaw
- Sticky Rice

Tasty Toppers:

- Kewpie Mayo, Toasted Sesame Seeds, Chilli Flakes, Pickled Ginger
- Selection of artisan breads

Based on a minimum number of 20 delegates

GRAZING PLATTER PLANT-BASED

£9.50 per person ex. VAT

Sample Vegan Mezze Platter

- Choice of Falafels
- Dolmades with Houmous
- Babaganoush
- Plant-based Feta
- Pickled Cucumber
- Cherry Tomatoes
- Radishes
- Flat Bread

Based on a minimum number of 20 delegates



Complement your buffet with our grazing platters and salads, or choose them as standalone options for your event

GRAZING PLATTERS

Sample Menu

Cheese Counter

Oxford Brie, Quicks Cheddar, Brighton Blue, Goats Cheese, Paterson Arran Caramelised Onion Chutney, Paterson Arran Plum and Apple Chutney.
Served with Cornichon, Dried Apricot & Grapes, Oatcakes

£11.00 per person ex. VAT

Charcuterie Platter

Serano Ham, Chorizo & Lomo Cured
Meats with Cherry Tomatoes, Borettane Onion, Spanish Olives

£8.50 per person ex. VAT

Scandinavian Seafood platter

Pickled Herring, Betroot Gravalax, Smoked Eel served with Pickled Sea Greens & Baby Garden Vegetables

£11.50 per person ex. VAT

Savoury Picnic Platter

Chorizo Sausage Roll, Honey Mustard Glazed Ham hock Terrine, Mini Chicken & Tarragon Pie served with Piccalilli & Bloody Mary Ketchup

£11.00 per person ex. VAT

Selection of artisan breads

£5.50 per person ex. VAT

Based on a minimum number of 10 delegates

GRAZING SALADS

Sample Menu

Vegan Greek Salad

Vegetarian Caeser Salad

Winter Beetroots, Goats Cheese, Mixed Grains, Spiced Chickpeas & Apple Mustard Dressing

Roasted Sweet Potato & Winter Roots, Spiced Toasted Walnuts, Purple Radish & Tahini Dressing

Roasted Broccoli, Preserved Lemon, Sun Dried Tomatoes, Rocket, Toasted Seeds Pasta Salad

All salad platters £6.00 per person ex. VAT

Cucumber, Carrots & Celery Batons, Beetroot & Traditional Hummus

£3.50 per person ex. VAT

Protein Add-Ons

Citrus & Thyme Roast Chicken

£7.00 per person ex. VAT

Roast Salmon

£9.50 per person ex. VAT

Ginger & Lemongrass Tofu

£6.00 per person ex. VAT

Based on a minimum number of 10 delegates



Thomas Franks London, IL

DAY DELEGATE PACKAGES

THE LIGHT AUDITORIUM

These packages all include:

- ♦ The Light Auditorium hire
- ♦ LCD projector & screen
- ♦ Lectern & lectern monitor
- ♦ PA System with microphones
- ♦ Presentation remote control
- ♦ Laptop
- ♦ Free Wi-Fi
- ♦ Use of a private entrance
- ♦ Dedicated receptionist
- ♦ Dedicated AV technician
- ♦ Catering throughout the day
- ♦ Still & sparkling filtered water



WORKING LUNCH

£104.00 per person ex. VAT

On Arrival

Organic coffee, teas & infusions
Pastries selection

Mid-Morning

Organic Coffee, teas & infusions
Biscuits selection

Lunch

Working Lunch Menu

Afternoon

Organic Coffee, teas & infusions
Cake selection

Minimum numbers apply

HOT GRAZING LUNCH

£121.00 per person ex. VAT

On Arrival

Organic coffee, teas & infusions
Pastries selection

Mid-Morning

Organic coffee, teas & infusions
Biscuits selection

Lunch

Hot Grazing Menu

Afternoon

Organic coffee, teas & infusions
Cake selection

Minimum numbers apply



DAY DELEGATE PACKAGES

BENJAMIN LAY SUITE

These packages all include:

- ◆ Meeting room hire
- ◆ Dedicated break out space
- ◆ Coffee machine access - unlimited teas & coffee
- ◆ LCD projector & screen
- ◆ Lectern
- ◆ PA system with microphones
- ◆ Presentation remote control
- ◆ Laptop
- ◆ Free Wi-Fi
- ◆ Catering throughout the day
- ◆ Still & sparkling filtered water



WORKING LUNCH

£98.50 per person ex. vat

On Arrival

Organic coffee, teas & infusions
Pastries selection

Mid-Morning

Organic Coffee, teas & infusions
Biscuits selection

Lunch

Working Lunch Menu

Afternoon

Organic Coffee, teas & infusions
Cake selection
Minimum numbers apply

HOT GRAZING LUNCH

£115.50 per person ex. vat

On Arrival

Organic coffee, teas & infusions
Pastries selection

Mid-Morning

Organic coffee, teas & infusions
Biscuits selection

Lunch

Hot Grazing Menu

Afternoon

Organic coffee, teas & infusions
Cake selection
Minimum numbers apply





ALL DAY CATERING PACKAGES

WORKING LUNCH

£36.00 per person ex. VAT

On Arrival

Organic coffee, teas & infusions
Pastries selection

Mid-Morning

Organic Coffee, teas & infusions
Biscuits selection

Lunch

Working Lunch Menu

Afternoon

Organic Coffee, teas & infusions
Cake selection

Based on a minimum number
of 4 delegates

HOT GRAZING LUNCH

£53.00 per person ex. VAT

On Arrival

Organic coffee, teas & infusions
Pastries selection

Mid-Morning

Organic coffee, teas & infusions
Biscuits selection

Lunch

Hot Grazing Menu

Afternoon

Organic coffee, teas & infusions
Cake selection

Based on a minimum number
of 20 delegates

REFRESHMENT PACKAGES

HALF DAY PACKAGE

£9.50 per person ex. VAT

Organic coffee, teas & infusions
with biscuits selection

Organic coffee, teas & infusions
with pastries or cake selection

FULL DAY PACKAGE

£14.50 per person ex. VAT

Organic coffee, teas & infusions
with biscuits selection

Organic coffee, teas & infusions
with pastries selection

Organic coffee, teas & infusions
with cake selection

Seasonal fruit bowl (Serves 10)

£18.00 ex. VAT

Whole cake (Serves 10)

£40.00 ex. VAT

Locally sourced fruit juice (1ltr)

£6.80 ex. VAT

Tea and coffee serving

£3.50 per person ex. VAT

Tea, coffee and biscuits serving

£4.50 per person ex. VAT

Tea, coffee and pastries serving

£5.00 per person ex. VAT

Tea, coffee and cake serving

£5.50 per person ex. VAT

Tea, coffee, biscuits and fruit

£7.00 per person ex. VAT

Crisps - ready salted, salt and
cider vinegar, cheese and onion

£2.00 per bag ex. VAT

ADDITIONS



GOURMET BITES MENU

CANAPÉS

£26.00 per person ex. VAT

Sample selection

Minimum 20 select 4 items

SAVOURY

Honeyed Gressingham Duck Skewer
with Peanut Satay

Dauphinoise Potato Croquette with Truffle Mayo

Celeriac, Black Garlic & English Apple Tart

Seared Tuna, Sesame Crust, Pickled
Ginger & Wasabi Mayo

SWEET

Triple Chocolate Brownie with Hazelnut Cream

Dates, Walnuts, Almonds, Chia Seeds &
Cocoa Power Ball

Lemon Meringue Tart



FINGER FOOD

£8.50 per person ex. VAT

Sample selection

Minimum 20 Select 4 items

Pea & Edamame Falafel, Harissa Mayonnaise

Whipped Ginger & Lemongrass Tofu Tartlet

Mushroom Arancini

Honey Braised Carrot & Mustard Tart

Spinach & Kale Pesto Tortilla

Chicken Gyoza with Soy Dip

Chicken Satay Skewer, Lemongrass
& Peanut Praline



SUSTAINABILTY

Thomas Franks has been an ethical company since its creation, and our framework of six key pillars helps us to measure the environmental and social impact we deliver through excellent governance practices in partnership with our clients and stakeholders.

We would love to work with your staff to help understand and achieve your sustainability goals. This could be through carbon offsetting, introducing more meat-free menus or reducing food waste, for example. Above all, we want to make sure we understand your sustainability goals and provide ongoing solutions to achieve these goal together.

BESPOKE ESG AUDITS

We offer ESG pulse checks from our team of experts to help identify areas within the catering department where we can reduce your environmental impact. This is a fantastic way of showing your stakeholders and staff how we can make tangible progress together towards reducing our environmental impact.

SUSTAINABILITY SEMINARS

If you would like a tailored sustainability seminar from Genevieve Boost, Group Head od Sustainability, and her team, we can offer this to your staff and guests to inspire and inform.

ESG MASTERCLASSES

We have developed a series of ESG Masterclass for key staff across the business so that our sustainability strategy is fully understood and rolled out across our locations.

PLANET MARK

We work with Planet Mark, a carbon measuring and certification company. They provide a unique carbon calculation platform that allows us to measure our scope 1, 2 and 3 carbon emissions to monitor and improve our carbon impact year on year, moving towards setting Net Zero targets. This year, we became fully Planet Mark certified as a company.

CARBON REDUCTION EXPERTS

We are one of the only contract catering companies to work with Planet Mark, and through our unique partnership we can offer you tailored advice and certification to support your commitment to carbon reduction. You will become part of a community of global businesses leading the way in setting real, measurable carbon reduction targets.

Some of our clients are certifying their entire location through Planet Mark following our introduction to the scheme, and we can arrange a tour of these sites to see it in action.

Some of the benefits of working with Planet Mark:

- 11% cut in absolute carbon emissions
- 14% carbon saving per employee per year
- 99% member success rate in reducing carbon

WRAPMASTER

Our supplier, Wrapmaster, has created a sustainable collection that includes recyclable cling film made from recycled materials, compostable greaseproof paper made from recycled plant fats and tin foil made from recycled industrial film. Where packaging does need to be used, we will make sure it's as sustainable as possible.

ISO 14001 ACCREDITATION

This scheme maps out a framework to set up an effective environmental management system, reassuring employees and stakeholders that environmental impact is being measured and reduced. It holds us to a higher standard of environmental awareness, encouraging us to continue working sustainably. ISO 14001 is an annual accreditation, and we carry out audits throughout year to make sure we make progress towards our environmental objectives.

GENEVIEVE BOOST GROUP HEAD OF SUSTAINABILITY

Genevieve will use her extensive experience to offer you a bespoke sustainability and ESG plan. She will meet with you to discuss and fully understand your sustainability goals and find ways we can meet these together, introducing innovative ways to do so. Genevieve will put together a timeline of actions for us to complete.

An inspiring individual, Genevieve has had a wide-ranging career working in leadership positions in the corporate social responsibility field. She has worked with numerous large organisations including Serco and BskyB. She has also launched her own business, Beyond Human Stories, and is an experienced coach, trainer and public speaker.



6. COMMUNITY INVESTMENT

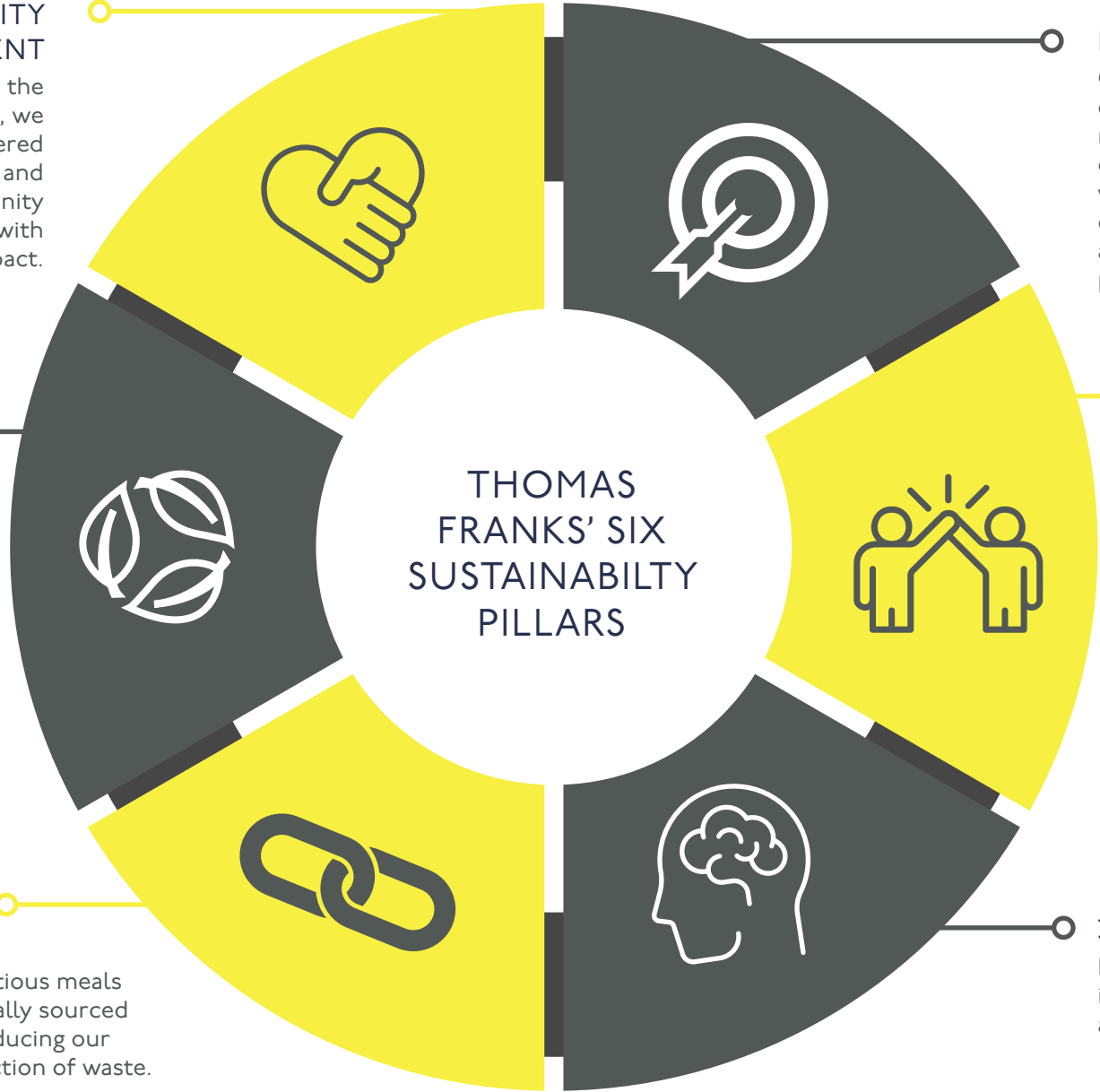
Through our work with the Thomas Franks Foundation, we engage with over 300 registered charities, social enterprises and non-incorporated community groups, providing support with fundraising and impact.

5. ENVIRONMENTAL LEADERSHIP

Carbon reduction strategies, food waste initiatives, green operations.

4. ETHICAL, LOCAL SUPPLY CHAINS

We offer delicious and nutritious meals made from locally and ethically sourced ingredients in addition to reducing our carbon footprint and production of waste.



1. CLIENTS AT THE CORE

Our mission is to deliver excellent catering services while minimising our impact on the environment. We work closely with our clients to develop and deliver added value innovation alongside our premium catering provision.

2. TRUE FAMILY CULTURE

Investing in people and future talent development, recognising and rewarding achievement and accountability.

3. HEALTH & NUTRITION

Innovative, value add offerings in physical and mental health and nutrition.

THOMAS FRANKS
LONDON



**FRIENDS
HOUSE**

HOSPITALITY & EVENTS