



Autumn & Winter 2026

Corporate Menus

Simple Business Buffet Lunch

Fresh sandwich selection
Handmade pork and fennel chutney sausage rolls
Handmade vegetable tarts (v)
Lemon loaf and fruit platter
£14.50

Festive Menu

Fresh sandwich selection
Pigs in Blankets with honey Dijon mustard (gf)
Chorizo, turkey and hot honey sausage rolls
Brie and cranberry relish tarts (v)
Mince pie platter (v)
Salted caramel ginger brownies
Fruit
£18.50

Gluten Free and Vegan Menus Available on Request and served separately

Isalie Catering

Berkhamsted Tennis and Squash Rackets Club HP42AL Tring Park Cricket Club HP236HA Tring Athletic Cricket Club HP235NT

We hold a 5* health and hygiene certificate.
All the 9 major allergens are present in our kitchen
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Cold Fork Feast Table
Choose six items from the list below
21.50 per person- Extra items are £2.50 pp
***contains nut**

Meat and Fish
Charcuterie, roast tomatoes, artichokes and pickles (gf)
Maple roasted chipolatas (gf)
Roast chicken with yogurt harissa, pomegranate and grains
Smoked salmon, pickled red onion, dill and mustard glaze (gf)

Vegetarian and Vegan
Cheese Plate with roasted grape chutney and crackers (v)
French onion tarts (v)
Red Fox cheese, sage and onion picnic rolls (v)
Roasted shallot hummus, bread, vegetables and tortilla chips (v,ve)
Hot honey sausages with sesame (v,ve)

Salads
Winter coleslaw with cranberries, cashews and cheddar* (v,gf)
Spinach, feta and Clemantines with honey vinegarette (v)
Orzo, Chickpea and antipasti with tapenade (v)
Roasted sweet potato, sprouts and beetroot with hot honey glaze (v,ve)

Sweet Treats
Cake of the week, cookies, flapjacks or brownies

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TERMS AND CONDITIONS

Orders

Due to the fresh nature of our produce, returns of perishable goods cannot be excepted. Should there be an incorrect or spoiled item in your delivery or on your event table, we must be informed within 1hr of the produce being received to offer replacements or refunds. Images of defective or incorrect items will be required.

Minimum order

Our minimum order for all deliveries is 20

Cancellations and Order Changes

Once a client has received their confirmation from Isalie, they have 5 days before delivery to cancel or make amendments. Beyond this time, we are unable to process any changes.

Food and Produce

As our produce, stock and garnishes are sourced weekly and can be seasonal, they are subject to availability and substitutions. Although most items on our menus are handmade by us, there may be changes to stock. However, we will also use an alternative or make more of another menu item to compensate.

Food Handling

When lunches and feasts are received, they need to be consumed within 4 hours, on the same day. It is the responsibility of the client to dispose of the food if kept unrefrigerated beyond 4 hours, to comply with UK Food Standards. By agreeing to our terms and conditions, the client is agreeing to dispose of any food after this set time. Isalie will not be held responsible for any adverse reactions to our food consumed after this time.

Dietary Requirements and Allergies

Please notify us of any allergy and dietary requests upon ordering your menu choices. However, we cannot accommodate serious allergy requests due to the high risk of contamination. If you, or your guests/clients have a severe allergy, please be aware that we cannot guarantee if a product is completely free from traces of the main 16 allergens listed below:

Celery; Cereals containing gluten (including rye, wheat, barley and oats); Crustaceans; Eggs: Fish; Lupin; Milk; Molluscs; Mustard; Tree Nuts (including almonds, hazelnuts, walnuts, Brazil nuts, cashews, pecans, pistachios and macadamia nuts); Peanuts; Sesame seeds: Soybeans; Sulphur dioxide and Sulphites.

Isalie are not responsible for any adverse reactions to our food if we have not been forewarned of any allergies or dietary requirements in the booking process

Social Media

Unless our clients explicitly ask us not to use images of their lunches or feasts for their event, we reserve the right toto use them on our social media platforms.

Deliveries

The delivery time for your menu will be agreed upon ordering. Isalie will always aim to deliver 15 minutes before the food is due to be eaten, to ensure that it is of maximum freshness. However, in some instances traffic and circumstances beyond our control derail that.

What is your Hygiene Rating?

We are proud to say we received another 5 Star Rating from Dacorum Borough Council in June 2026

We are also fully insured.

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