



Catering Menu 2025

The Circle works with a number of local catering providers to offer a variety of food and drink options.

We have split up the following by provider, but regardless of who you're ordering with, you can email our team on info@thecirclesheffield.org.uk with your requirements (including any dietary requirements) and we can arrange everything for you.

We like to give our caterers as much notice as possible when ordering your refreshments and therefore we usually ask for 2 week's notice on catering orders, but we will do our best to accommodate orders with less notice.

All prices are excluding VAT



WithUS



Internal Tea £10 per insulated jug* / £12.50 with crockery

- A selection of Yorkshire Tea and Taylors teabags (with Fairtrade instant coffee sachets)
- Each jug is approx. 7 drinks

Internal Fresh coffee £15 per insulated jug* / £17.50 with crockery

- Freshly brewed Frazer's coffee - Fairchain coffee bought directly from farmers and roasted fresh here in Sheffield
- Each jug is approx. 7 drinks



Biscuits (2 packs) - £2.50

Swap to a carton of oat milk - £1

***Please note that due to staff capacity we can currently only cater for smaller meetings, with up to 2 jugs each of tea and coffee at a time**



From box sandwiches to baguettes, from foccacia to bagels and all points in-between. Feast offers a wide range of fillings and breads to ensure you could have something different everyday for a month! lots of veggie choice plus we can make anything on gluten free bread as well as offering a vegan alternative for any of our lines.

Simple Breakfast - £3.55 per person (minimum order 10)

- Selection of breakfast pastries

Premium Breakfast - £7.10 per person (minimum order 10)

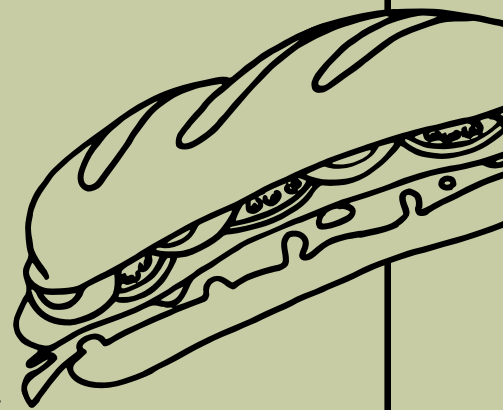
- Selection of breakfast pastries and fruits

Simple Lunch - £4.60 per person (minimum order 8)

- Traditional sandwiches on malted wheat bread - Platters come in 2's , 4's and 6's and served with a packet of hand-cooked crisps. **Selection from:** Chicken // Ham (plain and/or with salad) // Tuna Mayo // Tuna & Sweetcorn // Prawn Salad // Prawn Mayo // Egg Salad // Cheese & Pickle // Cheese Coleslaw // Cheese & Tomato // Hummus Salad // Brie and Cranberry

Classic Lunch - £5.55 per person (minimum order 6)

- Classic feast malted wheat sandwiches and wraps. Platters come in 2's, 4's and 6's and are served with an individual packet of hand-cooked crisps per person. **Selection from:** BLT // Cajun Chicken // Chicken & Chorizo // Thai Chicken // Chicken Tikka // Chicken & Bacon Club // Pastrami Deli // Brie & Bacon // All Day Breakfast // Chicken / Ham Salad // Chicken, Bacon & Avocado // Tuna Slaw & Jalapeno // Smoked Mackerel & Horseradish // Prawn Salad & Marie Rose // Tuna Mayo Salad // Smoked Cheddar & Chutney // Onion Bhaji & Mango Chutney // Feast Egg Mayo // Quorn Ham Deli // Cheese, Slaw & Jalapeno // Mature Ploughman // Wensleydale & Chutney // Brie & Cranberry // Houmous Salad (VE) // Tex-Mex Veggie // Vegan Quorn Deli





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Premium Lunch - £5.90 per person (minimum order 6)

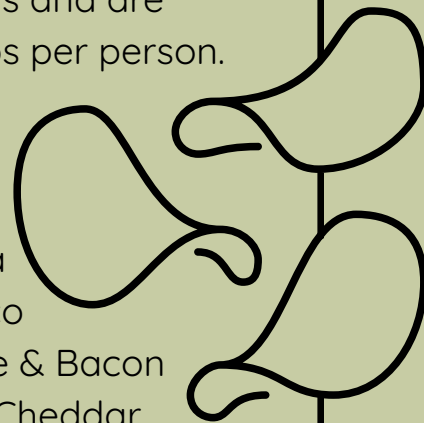
- Selection of classic feast malted wheat sandwiches, wraps, bagels, baguettes and ciabatta. Platters come in 2's, 4's and 6's and are served with an individual packet of hand-cooked crisps per person.

Selection from:

- Classic feastmalted wheat sandwiches and wraps as above
- Bagels - Salami / Chorizo Deli // Chicken & Mozzarella // Smoked Salmon & Cream Cheese // Tuna & Tabasco
- Baguettes - Ham & Swiss Cheese // Tuna Mayo // Brie & Bacon // B.L.T. // Smokey BBQ Chicken // Prawn Cocktail // Cheddar, Slaw & Jalapeno // Chicken Fajita
- Ciabatta - Peri-Peri Chicken // Mozzarella & Basil // Brie & Bacon // Feta Salad & Olives

Salad Boxes - £5.50 per person (Minimum order 4 people)

- Selection of individually layered salad boxes. Select from Chicken with Bacon, Cajun Chicken, Prawn, Tuna, Smoked Mackerel or Feta. Please specify if you require gluten free.



Rudy's is accredited by the Associazione Verace Pizza Napoletana. This means zero compromise on ingredients, correct proving, pinning and baking by properly trained pizzaioli. It's a bit fresher than ordering in from Naples, though, because it's made less than 50m from The Circle.

Below are a selection of pizzas, however we can order anything from the full Division St menu [here](#) (please also see the full menu for allergen info). All pizzas (except Vegan option) have San Marzano tomatoes, fior di latte mozzarella, Grana Padano (not vegetarian) and e.v. olive oil to finish, unless stated otherwise.

Margherita - £8.35

Capricciosa - £11.60

- Prosciutto cotto, Kalamata olives, portobello mushrooms, artichoke hearts (olives may contain stones)

Portobello - £9.95

- Portobello mushroom, oregano, sea salt, garlic oil

Triple Pepperoni - £12.10

- Napoli, British + Calabrian pepperoni, stracciatella (burrata heart), chilli honey

Carni - £11.60

- Salame finocchiona, salame piccante, wild boar salame (add fresh chilli on us)

'Nduja Ortolana - £11.25

- Vegan 'nduja, roasted tenderstem broccoli, Kalamata olives, chestnut mushrooms, finished with rocket pesto (olives may contain stones)

Cinghiale - £10.75

- Wild boar salame, 'nduja, roquito peppers, fresh chilli

Salsiccia - £10.75

- Smoked mozzarella, fennel sausage, caramelised red onions, chilli flakes





PJ Taste are an employee owned business, focussed around quality produce and working with local suppliers. Their food includes produce from their own 2 acre plot as well as from sustainable foraging. Their zero-waste kitchen and electric vans are powered by 37 solar panels.

Please note all orders from PJ Taste incur a £4.50 delivery fee

Tea and coffee

- With crockery £3.20 per person
- With disposable cups £3 per person
- Upgrade to award winning Santa Maria Coffee 35p per person
- 2 handmade cookies £1.80 per person

Continental Breakfast - £9.70 per person

- Filled croissants (ham and cream cheese, cheddar and tomato)
- Fresh baked mini pastries
- Bowl of fruit

Grenoside Buffet - £10.00 per person

- Freshly prepared selection of meat and vegetarian sandwiches
- Weekly selection of sweet treats OR choose a fruit bowl
- Seabrooks crisps

Made in Sheffield - £16.00 per person

- Premium selection of meat and vegetarian sandwiches
- PJ Taste's famous Sheffield egg made with Moss Valley pork and Henderson's Relish. Cryer and Stott Cheese
- Freshly baked quiches
- A further seasonal savoury
- Handmade cakes which could include scones with our handmade jams and Our Cow Molly cream and chocolate brownie (or choose a fruit bowl)
- Tubs of Yorkshire Crisps

Vegan sandwich platter - £20.65 (serves 3)

Gluten Free sandwich platter - £20.65 (serves 3)





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Sweet Treats

- Fresh mini Danish pastries (2 per person) - £3.40
- Handmade flapjack - £4.30
- Handmade brownie - £4.30
- Handmade giant cookie - £2.90
- Handmade muffin - £4.00
- Fruit bowl for 5 - £7.50 (5 person) / £14.40 (10 person)
- Vegan and gluten free Honeybun brownie - £2.70
- Gluten free Honeybun cranberry and sultana flapjack - £2.60



Tea and coffee

- With crockery £3.25 per person
- With disposable cups £2.90 per person
- Add a pack of Borders / Lotus biscuits £1.05 per person

Breakfasts and Sweet Treats

- Assorted Danish Pastries £3 per person
- Assorted Vegan Danish Pastries £3.45 per person
- Chef's Handcrafted Treats (selection of seasonal cakes, traybakes, and shortbreads) £3 per person
- Freshly Baked Cookies £2.30 per person
- Fresh Fruit Bowl £8.60 (small, 4-6 people) / £17.25 (large, 10-12 people)

Sliced Sandwiches (On a selection of sliced breads. Recommended 6 quarters per person. Vegan and halal also available)

- Platter of 20 quarters £22.95
- Platter of 30 quarters £32.15

Special Diet Sandwich - £5.40 per person

Special Diet Salad - £5.70 per person

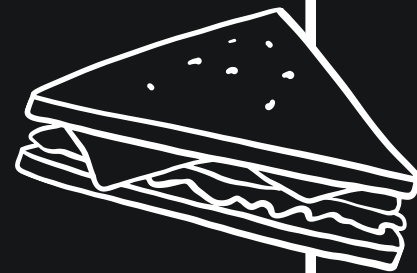
Wraps (On a selection of plain, tomato, and spinach wraps.

Recommended 5 pieces per person. Vegan and Halal also available)

- Platter of 18 pieces £27.60
- Platter of 30 pieces £45.95

Gluten Free Wrap Platter (On a selection of plain, tomato, and spinach wraps. Recommended 5 pieces per person)

- Platter of 18 pieces £29.35
- Platter of 30 pieces £48.90



Sandwich Lunch - £11.20 per person (minimum order 6 people)

- Selection of sandwiches filled with chef's choice of meat, fish, and vegetarian fillings. Choose sliced breads or wraps
- Mini flowerpot muffin (swap to chef's handcrafted treat for an additional £1.15 per person)
- Fresh Fruit Bowl
- Fruit Juice



Standard Cold Finger Buffet - £9.75 per person

- Selection of sandwiches filled with chef's choice of meat, fish, and vegetarian fillings. Choose sliced breads or wraps
- 3 savoury extras from: Yorkshire Pork Sausage Roll // Mozzarella and Tomato Pizza Fold (v) // Chicken Yakitori Skewer // Vegetable and Spinach Pakora with Tandoori Ketchup (ve) // Honey and Ginger Vegetable Spring Roll (v) // Savoury Scone (v) // Potato and Onion Frittata (v) // Punjabi Vegetable Samosa (ve) // Sweet Potato Falafel with Mango Chutney (ve) // Smashed Pea and Lemon Croquette with Minty Vegannaise (ve) (or ask the chef to choose)

Premium Cold Finger Buffet - £11.25 per person

- Selection of sandwiches filled with chef's choice of meat, fish, and vegetarian fillings. Choose sliced breads or wraps
- 3 savoury extras from: Locally Sourced Pork Pie with Caramelised Onion Chutney // Authentic Lamb Samosa (h) // BBQ Jackfruit Spring Roll (ve) // Spicy Sweetcorn Fritter with Salsa Dip (ve) // Marinated Chicken Tulip // Beetroot Falafels with Hummus Dip (ve) // Mozzarella, Cherry Tomato and Basil Kebabs (v) // Creamy Leek and Wensleydale Tart (v) // Southern Style Chick*n Tenders with Reggae Reggae Dip (ve) // Smoked Salmon and Crab Parcel (or ask the chef to choose)

Looking for something else?

If you are looking for something which you can't find then please let us know - several of our caterers are able to arrange bespoke quotes.

If you would prefer to use your own caterer instead then you are very welcome to do so, however we do need a short disclaimer to be filled out beforehand, and due to the extra cleaning costs this does also incur a fee (outlined below). If you could let us know what to expect and at what time(s) then this will also help reception to direct the food to the right room when they arrive.

Food:

- 1st Floor Rooms - £25
- Conference Room 1 or 2 - £40
- Conference Suite - £60

Drinks:

- Conference Room 1 or 2 - £20
- Conference Suite - £30