

FUEL YOUR TEAMS

Breakfast, lunch and treats that
bring the feel-good mood

Supercharge your teams' creativity and productivity with Fuel. From full meals to grab and go snacks and drinks, we'll drop off the tastiest, healthiest, most sustainable food individually packaged in compostable containers, straight to your office fridge.

Feed your employees meals made the proper way. We cook every meal from scratch with seasonal and local ingredients. Our chefs prepare your meals every morning to guarantee freshness and our temperature controlled vans ensure the health and safety of our food on the journey from our kitchen to your office.

Fuel lunch boxes are the perfect solution for workplaces with fluctuating headcounts because we can scale up and down at short notice. There's no need to worry about placing orders either. Just tell us the headcount you want us to cater for and we'll deliver a good mix of vegan, vegetarian and meat dishes so everyone can find something they like to eat.

[Get to know our sustainability mission >](#)

But what'll it cost?

£9.50

Lunch

£14.50

Breakfast + Lunch

£11.50

Lunch + Treat or Snack Pot

£16.50

Breakfast + Lunch
+ Treat or Snack Pot

*Delivery £50

**GET IN
TOUCH**

**All our food is cooked from
scratch with local and seasonal
ingredients. Weekly changing
menus offer plenty of variety
for all tastes.**



The Menu

We could talk about our food until the cows come home. So instead, here's a boxed lunch menu we served the other week for one of our London clients:

Breakfasts

Burrito pot- brown rice, avocado, diced egg, black beans, pico de gallo **V**

Passion fruit & pineapple compote, coconut chia, coconut chips & dried pineapple **VE**

Onion seed croissant, ham, sundried tomatoes, pesto

Tahini banana bread, toffee apple and coconut yoghurt **VE**

Fresh cut fruit & berries **VE**

Treats

Banana rum cake **VE**

Peanut butter cookies **V**

Lunch

Thai style cod & prawn cakes, ramen noodles, pepper, beansprouts & mange tout, pickled cucumber & chilli

Chimichurri chicken, roast carrot & red onion fregola, slow roast tomato, pickled radish, crushed mixed nuts

Salt beef, roast shallot, new potato, egg, green beans w/ grain mustards dressing, candied cashews

Mozzarella, charred pumpkin, orzo, cavolo nero, heritage tomatoes, toasted pine nuts **V**

Miso aubergine, pickled cucumber, super food noodle salad, silken chilli tofu **VE**

Marinated tofu, rice, pickled shallot, peanut and bok choy salad, sweet chilli and kaffir lime dressing **VE**

Sandwiches & wraps

Southern fried chicken, red pepper, white cabbage, red onion, mayo in a tortilla wrap

Pastrami, caramelized onion, pickled apple, edam cheese on sesame bagel

Hot smoked salmon, avocado, feta, slow roast tomato cream cheese on pain de campagne

Roast squash, smoky aubergine, spiced cheddar, toasted almonds, chimichurri on tomato focaccia **VE**

Jerk plant-based chicken, jerk mayo, pineapple, and coriander slaw in a floured bap **VE**



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