

<u>EXTERNAL CATERING MENU</u>

Prices per head from:

1 course/light buffet: £6
2 courses/full buffet: £10
3 courses: £15
Coffee, selection of teas and vegan chocolates: + £4
Selection of soft drinks: + £4

Starters

- ◆ Crudités and fried potato wedges with dips: Hummus, Muhammara (Middle Eastern walnut and roasted red pepper dip), Atom (Turkish chilli dip), Baba Ganoush (Lebanese aubergine dip).
- ♦ <u>Salads (choice of 3 for 1 starter or all in the buffet)</u>: Berber spiced chickpea and sweet potato salad; Tabouleh; Roast Veg and quinoa salad; Lentil and shawarma spiced sweet potato salad; fresh Syrian salad; Roast cauliflower and chickpea salad.
- ♦ Mini Tofu omelettes with roasted peppers.
- ♦ Shiitake mushroom tempura with vegan wasabi mayonnaise.
- Ruby chard bundles filled with beetroot, millet and raisins, with a brazil nut and rosemary cream.

Mains (Sit down meals adapted for buffet serving)

- ♦ Za'tar spiced aubergine stew with wild rice, harissa and rose water.
- ◆ Butternut and chickpea stew with courgette fritters.
- ◆ Vegetable Thali: Indian Main consisting of Lentil Dal, Rasam (spicy sweet-sour soup), Vegan Raita (yoghurt and veg dip), Channa (chickpea) Masala, Sambar (South Indian and Sri Lankan lentil and veg. stew) and Veg. curry.
- Mushroom, walnut and cranberry wellington with roast potatoes, steamed seasonal green veg and red onion gravy.
- ♦ Tempeh with a maple and orange glaze, bok choi greens and soba noodles.

- Mexican bean burrito with guacamole, salsa and vegan cheese served with salad and tortilla chips.
- Burgers: Portabello mushroom and pecan OR Beetroot served in a seeded bap with hummus, salad and potato wedges.

Deserts

- ♦ Fresh fruit salad layered onto coconut yoghurt.
- Raw Cashew nut cream cheesecake with maple crunch base and raspberry coulis topping.
- ◆ Dark chocolate mousse with a biscuit topping and fresh strawberries.
- ♦ Beetroot and chocolate brownies served with cashew nut cream (optional).
- ◆ Pistachio and nutmeg cake served with cashew nut cream (optional).
- ♦ Apple and marmalade tart served with cashew nut cream (optional).

Soft Drinks

Still and sparkling mineral water, orange and apple juice, lime, elderflower and apple cordials: still or sparkling.