



EXTERNAL CATERING MENU

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).*
- ◆ *Salads (choice of 3 for 1 starter or all in the buffet): 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 choy 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.

EVENT TRAILER MENU

Savoury

- ◆ *Tunisian Bric (light fried pastry parcel) with potato, harissa, tofu, parsley and caper filling. £4*
- ◆ *Indian street food: Aloo Tikki Chaat (fried new potatoes with chick peas). £5*
- ◆ *Indian street food: Crispy Sev (fried noodles) with date and tamarind chutney and coriander chilli sauce. £5*
- ◆ *Falafel wrap with tahini sauce, salad and pickles. £6*
- ◆ *Tofu Kathi rolls: Paratha (flaky flatbread) wraps with spicy tofu and peppers. £6*
- ◆ *Asparagus Club Sandwich with rainbow chard and pine nut cream. £6*
- ◆ *Mexican bean burrito with guacamole, salsa, vegan cheese and salad. £7*

- ◆ *Burgers: Portabello mushroom and pecan OR Beetroot in a seeded bap with hummus, salad and potato wedges.* **£8**

Sweet

- ◆ *Beetroot and chocolate brownies.* **£4**
- ◆ *Pistachio and nutmeg cake.* **£4**
- ◆ *Sultana flapjack.* **£3**
- ◆ *Apple and Marmalade tart slice.* **£4**
- ◆ *Spiced apple and date pie slice.* **£4**

Drinks

- ◆ *Mineral water: still or sparkling.* **£2**
- ◆ *Traditional lemonade.* **£3**
- ◆ *Elderflower cordial.* **£3**
- ◆ *Apple or Orange juice.* **£3**
- ◆ *Selection of teas.* **£3**
- ◆ *Coffee with optional almond or oat milk.* **£3**