

# GET STUFFED CATERING



## COMBINATION SALAD LUNCHES.

Delivered as spread with compostable disposables.

All suitable to be served cold. (Vegan options

*italicized*)

@ £14pp



Sprouting broccoli, tahini and garlic.

Grilled corn on the cob with miso

cashew cream.

asparagus, courgette and new potato,

deep fried rosemary.

Broad beans, lemon and spring onion,

avocado hummus and smoked paprika

yoghurt.

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Broad bean falafel, green pea and

avocado hummus.

Sweet potato, almond and tahini

50/50 rice, split peas, caper raisin

vinaigrette, herb salad.

Ceviche kale and courgette, lemon vin,

pickled raisins.

Bresaola, buffalo mozzarella (grilled peach).

orzo/ risetti roasted red pepper, black olive, feta. and orange and tahini dressing.

Green beans, pea and mint, roast butter beans and dukkah.

Slow roast celeriac, burnt cabbage and pickled carrot.

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Poached chicken, burnt cabbage, ginger spring onion dressing.

squash, lamb's lettuce, toasted almonds, parsley and chili dressing

Roast aubergine, tomatoes, smoked paprika and aubergine puree

asparagus, miso butter, shaved egg

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Roast chicken, lemon, garlic, herbs.

Spiced pumpkin (maple and cinnamon) feta, sage.

Braised chickpeas, slow roast spiced tomatoes/ fennel.

Pickled and fermented sweet and sour slaw.

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Teriyaki Chicken, sesame seeds and spring onion.

Slow roast soy aubergine with sesame, chili, spring onion and coriander.

Green beans, sugar snaps, miso mayo, dukkah.

Carrot, cranberry, pumpkin seed, coriander and lime salad.

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Poached chicken and pesto, roast beans.

Herbed Barley, beets, pickles.

Slow roast citrus Aubergine, cashew cream, spring onion.

Squash, mint, parmesan, herb salad.

Some dishes subject to change with the seasons // Advice and dietary requirements available on request.  
Sweets and Treats available from £2pp // Fresh Focaccia from £2pp // Hot and Hearty additions from £5pp.

