



FOR VEGETARIANS & OTHERS

If you are catering for a number of people it is likely you may require a vegetarian option.
Even confirmed meat eaters like to try something different
We also cater for allergies & celiac – please tell us when you order

STARTERS

Pan Fried Halloumi Cheese Topped with a Salsa of Sun dried Tomatoes & Pine nuts (G/F)
Ripe Tomato & Creamy Avocado Timbales With Fresh Salad Leaves & Sour Cream & Chive Sauce (G/F) (N/F)
Warm Goats Cheese, On Toasted Bread With Sun blush Tomatoes & Balsamic Dressing (N/F)
Toasted Bread topped with Button Mushrooms in a Creamy Chive Sauce (N/F)

HOT BUFFETS

Vegetable Mousaka, Courgettes, Mushrooms, Onions & Tomato Sauce Layered with Aubergine & Potato with a Baked White Sauce topping
Mixed Mushroom & Vegetable Stroganoff with a Creamy Paprika & Brandy Cream Sauce (N/F) (G/F)
Thai Style Vegetable Curry, with a Chilli, Coriander, lemon grass & Coconut Sauce (G/F)
Ginger & Chilli Mixed Bean & Tofu Casserole with a Creamy Spiced Sauce (N/F) (G/F)

COLD BUFFETS

Light Carrot & Coriander Roulade With A Delicate Fresh Herb & Soft Cream Cheese Filling (N/F) (G/F)
Light Pastry Tart with a creamy Filling of Seasoned Butternut Squash & Parmesan (N/F)
Sweet Caramelised Red Onions In a light pastry Tart with Gently Baked Creamy Goats Cheese (N/F)
Tart Provençale; combine all the flavours of Provence, Aubergine, and Green Peppers, Garlic, tomatoes & Basil in a Creamy Filling (N/F)

HOT SIT DOWN MAIN COURSE DISHES

Wild Mushroom Risotto Cakes Filled with Creamy Mozzarella & Baked In a Golden Crumb With Our Homemade Chunky Tomato Sauce
Homemade Spinach & Ricotta Cannelloni, Baked in a Nutmeg Infused Béchamel Sauce with Parmesan Shavings & Fresh Green Salad
Torta Di Risotto, An Oven Baked Terrine of Tomato Infused Risotto Rice with Char Grilled Vegetables & Three Cheeses (G/F)
Indian Spiced Handmade Bean Cakes Finished with Coriander & Soured Cream Dressing & Served with Chilli Mango Chutney
Tomato & Lentil Pie, Light Crumbly Cheddar Pastry with a Tomato & Basil Scented Lentil Filling

We are happy to discuss your requirements and Create menu's to Suit Vegetarian & Dietary Requirements
Prices Are Subject To VAT @ 17.5%

Subject To Availability & Seasonal Changes & Staffing & Equipment Requirements

**KEY – (G/F) = Gluten Free (N/F) = Nut Free
(ND) = No Dairy**

Please note – we cannot fully guarantee that products we use have not been in contact with nut products & traces although we do our best to avoid nut contact