



BOXED EVENTS
CREATIVE CATERING

SHARING BOARDS

Our sharing boards offer the complete social dining experience.

SAMPLE MENUS

MENU 1

Coronation chickpea, mini popadom
Pulled pork sliders, apple, fennel slaw
Falafel, hummus, pitta
Creamed mackerel, horseradish, biscuit wafer

Mains

Served sharing boards style - main on boards -
salads and sides in bowls on tables
Slow cooked shoulder of lamb, chermoula rub,
labnah, beetroot hummus, dukkah
Baked aubergine, labnah, beetroot hummus, dukkah

Sides

Moroccan spiced cous cous
Crisp baby gem, feta, toasted pumpkin seeds and
pomegranate
Harissa and cauliflower chickpea
Tomato and onion salad

Desserts

A choice of mini desserts – please contact us for
more details

MENU 2

Parmesan arancini
Ceasar chicken, parmesan shortbread
Aubergine roll mop, pickled shallots, dill creme fraiche
Vietnamese rice summer rolls

Mains

Rolled rump of beef, soft green peppercorn salsa verde dressing
Salt baked crusted salmon with lemon and herbs
Baked aubergine, pesto crust, buffalo mozzarella, sun blush tomato
tapanade
Fig, pear and walnut salad
Roasted butternut squash and avocado salad , puy lentil and soy tahini
dressing
Butterbean salad with roasted heirloom tomatoes, Roquefort cheese,
balsamic dressing
Rosemary and garlic baby roasted new potatoes

Desserts

A choice of mini desserts – please contact us for more details