



BOXED EVENTS
CREATIVE CATERING



VEGAN SHARING BOARD

MENI I

SELECTION of 4 CANAPÉS

Sharing Board – Main

Muhammara

Beet hummus with roasted cumin, spiced chickpea

Whipped labneh with young garlic, zaatar and olive oil

Pea, edamame and mint dip

Baba ganoush

Flat breads

Chermoula rubbed aubergine, spiced chickpea,
roasted beet hummus, labnah, sorrel and flat bread

VEGAN SHARING BOARD

MENI I

Choice of 3 salads and potatoes

Moroccan spiced cous cous

Crisp baby gem, feta, toasted pumpkin seeds and pomegranate

Harissa and cauliflower chickpea

Tomato and onion salad

Fig, pear and walnut salad

Roasted butternut squash and avocado salad, puy lentil and soy tahini dressing

Butter with roasted heirloom tomatoes, cashew goats cheese, balsamic dressing

Traditional coleslaw

Fennel and apple slaw

Asian slaw

Cucumber, tomato, radish salad

Sumac salad, pomegranate, molasses, mint, coriander, dukka

Green papaya salad

Rosemary and garlic baby roasted new potatoes

Baked potato

Cajun spiced potato wedges

Potato and chive salad (cold)

Roasted sweet potato, peppers and onions with seeds (cold)



BOXED EVENTS
CREATIVE CATERING



VEGAN SHARING BOARD

MENI I

Dessert

Eton mess

Lemon mousse pots with orange short bread

Sticky toffee pudding, caramel sauce and ice cream

Chocolate and almond, velvet ganache torte, caramel and nut brittle