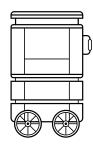


Event Catering Menu

Salads	Individual prices	Platter prices
Aubergine	4	6 portion 22.5
Fruit tahini, pomegranates, dukkah, zough	7	LL.0
Quinoa & Corn Roasted red peppers, kale ,spring onions, puffed pumpkin seeds, yuzu soya dressing	4	22.5
Pumpkin Yogurt, pickled walnuts dressing, pumpkin seeds	4	22.5
Brussel sprouts Turmeric cauliflower, almonds, cranberries, parsley	4	22.5
Char grilled Broccoli Soya peanut sauce, chilli, crispy garlic, peanuts	4	22.5
Courgettes Green beans, peas, shallots and caper dressing, barley, mint	4	22.5
Tabouleh Parsley, bulgur wheat, tomatoes, pomegranate, spring onions	4	22.5
Mains		6 portion
Glazed Salmon Sweet chilli baked salmon, sesame, house kimchi	7.5	42
Frittata Spinach, feta, chilli, onions, peppers, potatoes	4.5	25
Kofte Stuffed gem lettuce with lentil kofte, pomegranate gremolata	4.5	25
Peppers Stuffed Cup pepper with rice, plenty fresh herbs and vegetables, pomegrante molasses on a bed of yogurt		28
Lasagne Porchini, portabello, spinach, cream cheese topped with parmesan & green beans and potatoes	6.5	39
Snacks & Dips		C
Amber Hummus Salsa Served with pita	3.5	6 portion 20
Labneh Beets Basil Labneh, beetroot, pistachios, served with pita	4	22
Marinated Olives Kalamata & green Chalkidiki	2.5	14



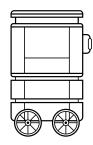


Individual

Office Catering Menu - Breakfast

	prices
Fresh & Sweet	p
Acai pot, Granola, blueberry reduction,greek yogurt, blueberry, raspberry, banana honey, organic acai powder	5
Avocado on Toast Avocado on sourdough with kale, cauliflower rice, almonds, chilli and fresh herbs	7,5
Fruit salad pot Apple, banana, melon, grapes	5
2 american style pancake - with tahini and honey, banana, pistachios - with nutella and hazelnuts - with butter and maple syrup	4,5
Pitas & Bagels	
Amber pita Bacon, boiled egg, gem lettuce, tomato, fresh, house gin cured cucumber, mustard tahini	8
Sabich pita Roasted aubergines, humus, boiled egg, mango chutney, house pickled red onions	8
Avocado & grilled chorizo Crushed avocado & spanish chorizo in a pita pocket with lots of rocket	8
Amber salt beef bagel Salt beef, harissa mayo, gem lettuce, house gin cured cucumber	8
Salmon & cream cheese bagel Salt baked salmon, cream cheese, cucumber, rocket	8
Artisan Pastries /48 hours notice	
Croissant Artisan pastry ,croissant	2
Almond croissant Artisan pastry, almond croissant	2
Pain au chocolat Artisan pastry, pain au chocolat	2
Pain aux raisin Artisan pastry, pain aux raisin	2
Apricot danish Artisan pastry, apricot danish	2,5



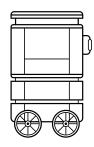


Individual

Office Catering Menu — Lunch 1 of 3 pages

	prices
Dips	
Amber humus crispy shallots, chickpeas, paprika, dukkah, lots of extra virgin olive oil and fresh hebs (served with best pitas in London)	4
Labneh beets Basil labneh, balsamic roasted beetroot, crushed pistachios, herb infused extra olive oil (served with best pitas in London)	4
Borek Minimum order 6	
Feta Filo pastry with feta, spring onions, parsley, aleppo	5
Shakshuka Filo pastry with smoked aubergine, burnt peppers, crushed olives, goats cheese and fresh herbs	5
Sandwiches	
Halloumi and grilled veg Grilled courgettes, red peppers, aubergine, halloumi, pesto, humus in ciabatta	5,5
Salt beef Salt beef, mustard mayo, cheddar, cabbage, house gin cured cucumber in sour dough slice.	5,5
Capresse Mozzarella, artichoke, tomato, salami, basil in chibatta	5,5
Cold Box	
The Vegan Lentil kofte, quinoa, charred broccoli with soya peanuts, courgettes & green bean salad	8
The Vegetarian Roasted aubergine fruit tahini, Brussels sprouts + Pumkin +tabouleh salad	8
Burmese chicken Turmeric chicken with sultanas & peanuts, quinoa, charred broccoli with soya peanuts.	8
Salmon Honey & chilli dipped sesame salmon, quinoa, Brussels sprouts & cauliflower	8
Salt beef Salt beef with chilli peanut sauce, charred broccoli with soya peanuts + courgettes & green bean salad	8





Office Catering Menu — Lunch 2 of 3 pages

pocket

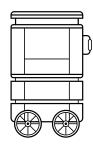
Cauliflower

All Prices includes delivery (minimum order for delivery £100)		
	Individual prices	
Hot Box & Salad	p	
Cauliflower Green tahini, crispy shallots, pomegranate, dukkah + courgettes & green bean salad	8	
Morrocan chicken Morrocan spiced chicken leg roasted with olives and shallots + pumpkin salad	8	
14 Hour lamb 14 hour slow cooked lamb shoulder, glazed with our secret pomegranate sauce on double roast potatoes and smoked aubergine.	8	
Fritata Potatoes, onions, peppers, feta, spinach, feta, chilli & pomegranate tabouleh	8	
Lasagne Porchini, portabello, spinach, cream cheese, Parmesan + courgettes & green bean salad	8	
Meat balls Oven baked casserole of potatoes, peppers, onions, with mild tomato ragout + sourdough	8	
Compose your salad box	any 3 for £8	any 4 for £10
Aubergine Fruit tahini, pomegranates, dukkah, zough		
Quinoa & Corn Roasted red peppers, kale ,spring onions, puffed pumpkin seeds, yuzu soya dressing		
Pumpkin Yogurt, pickled walnuts dressing, pumpkin seeds		
Brussel sprouts Turmeric cauliflower, almonds, cranberries, parsley		
Char grilled Broccoli Soya peanut sauce, chilli, crispy garlic, peanuts		
Courgettes Green beans, peas, shallots and caper dressing, barley, mint		
Tabouleh Parsley, bulgur wheat, tomatoes, pomegranate, spring onions		
<u>Pita Burgers</u>		
14 hr Glazed lamb shoulder 14 hr slow cooked glazed lamb shoulder sumac onion, turkish peppers, tahini, tomato in a pita pocket	8	
Crispy chicken Chrispy fried chicken thighs house kimchi, harissa mayo, gem lettuce in a pita	8	

Fried cauliflower, fresh herbs, green tahini, pomegranates, dukkah in a pita pocket

7





Office Catering Menu — Lunch 3 of 3 pages

Sweets	Individual prices
Chocolate brownie Home made chocolate fudge brownie	3,5
Orange and raspberry Home made orange and raspberry cake	3,5
Raspberry & almond tart Supplied by artisan foods company	3,5
Hazelnut and carrot Cake Supplied by artisan foods company	3,5
Choclate mandarin Supplied by artisan foods company	3,5