



Office Sharing Platter Lunches

Cold Platters

MAINS

Meat

Peppercorn crusted rare sirloin of beef with horseradish creme and slow roast tomatoes (M,Mu)

Harissa rubbed rare sirloin of beef with chermoula yoghurt dressing(Se)

Coronation chicken with mango chutney (Su, M, E)

Honey and saffron baked chicken with almonds

Chicken shawarma skewers with preserved lemon hummous (Se, M)

Hoisin duck, feta, watermelon and rocket salad with toasted cashews & plum sauce dressing (N, M, G, Se, S)

Curried scotch eggs with mustard mayo (G, Mu, E, M)

Fish

Hot smoked salmon and dill tarts (F, G, M, E)

Z'atar baked salmon with walnut and yoghurt (F, N, M)

Herbed fish koftes with spiced yoghurt (F, M, G, E)

Hot smoked salmon scotch eggs with dill and mustard mayo (F, E, G, M)

Vegetarian/Vegan

Spinach, mint and feta borek with chilli-honey dressing (V) (M, G)

Caramelized red onion and goats cheese tarts (V) (G, M, E)

Spiced roast cauliflower frittata (V) (E)

Roast vegetable tarts with walnut pesto (Vegan) (G, N)

Iman Biyaldi - stuffed aubergine with saffron yoghurt ((V) or soy yoghurt for vegan version) (M in vegetarian version)

Sweetcorn fritters with avocado and tomato salsa (E, M, G)

Spiced cauliflower fritters with coconut salsa (Vegan) (S)

SIDES

Italian herb new potato salad (Vegan)

Jewelled couscous with pistachios, almonds, barberries and pomegranate (can be made vegan) (N, M)

Persian potato salad with chermoula (Vegan)

Homemade maneesh bread and selection of dips e.g. baba ghanoush (vegan); roasted red pepper and walnut (vegan) and feta, dill and pistachio

Fattoush salad with fried flat breads, heirloom tomatoes, cucumber and baby gem w, sumac and lemon dressing (Vegan) (G)

Griddled aubergine, pomegranate, feta and rocket salad (M)

Charred courgette and tenderstem broccoli salad with tahini-honey dressing (Vegan) (Se)

Charred courgette ribbons, feta, pinenut and rocket salad with chilli-lemon dressing (M)

ALLERGENS

G - Gluten; M - Milk; E - Eggs; S - Soy; Se -Sesame;

C - Crustacean; Ce - Celery; Mu - Molluscs, Su - Sulphites

Hot Platters (Delivered in Hot Box or Warmed Up Onsite)

MAINS

Meat

Chicken baked with roast lemons, olives and caperberries (G)
Cajun chicken with mojo sauce
Chicken Pot Pie (G, M)
Lamb and pistachio koftes with spiced labneh (N, M)
Ras-al-hanout lamb skewers with preserved lemon yoghurt (M, Se)
Leg of lamb with pomegranate molasses marinade
Vietnamese braised lamb (G)
Harissa beef skewers
Steak and Ale Pie (G, M, E)
Korean style braised beef (Se, S)
Beef in Barolo
Green chilli pork with tortillas and rice
Pulled pork with pibil sauce and tortillas (G)
Pulled pork with smoky BBQ sauce
Sticky hoisin pork meaty ribs (Se, S)

Fish

Posh Fish Pie with crayfish and king prawns (C, F, E, M, G)
Maryland Crab Cakes with lemon mayo (E, C, M, G)
Herbed fish koftas with spiced yoghurt (G, F, M, E)
Italian style baked haddock with herb crust and salsa verde (G, F)
Lobster and crayfish mac'n'cheese (C, G, M, E)

Vegetarian/Vegan

Spiced cauliflower frittata (E)
Indonesian Butternut Squash Curry (Vegan)
Chilli bean cobbler (G, M) (Can be Vegan)
Lentil Shepherds Pie with sweet potato mash (Vegan)
Truffled Mac'n'Cheese (G, M, E)
Fennel gratin (M, G)

SIDES

Dauphinoise Potatoes
Sweet Potato gratin
Glazed baby vegetables
Buttered new potatoes
Dirty Cajun Rice (goes with Cajun chicken)
Steamed lime and coriander rice
Pineapple fried rice

