



VEGAN LUNCH PLATTER MENUS

Our lunch platters are perfect for corporate lunches. You can opt for a complete vegan lunch or include some of these platters in a larger order with our non-vegan platters.

Cold Platters are delivered on sustainable disposable trays and hot platters in strong foil disposable trays but we can also deliver in china dishes for a small collection charge. We can also supply chaffing dishes if required.

Prices start at £7.50+VAT pp for 1 cold main and 1 side with a minimum order of £400.00+VAT plus delivery.

Optional serving staff are £16.50+VAT per hour (minimum 4 hours)





COLD PLATTERS

Middle Eastern Dips (*e.g. Babaghanoush, spiced hummous, walnut & red pepper*), Flat Breads & Home-Made Lebanese Maneesh Bread (G, N)

Anti-pasti de verdure and home-made grissini with Walnut Pesto (G, N)

Bruschetta Selection (*toppings include artichoke and cannellini bean with lemon & thyme; marinated roasted red pepper; tomato and basil; crushed broad bean, pea & mint*) (G)

Spiced Pea & Potato Samosas with Coconut Yoghurt Raita (G)

Curried Cauliflower Fritters with Coconut & Tomato Salsa (G, S)

Sweet potato patties with avocado and mango salsa

Vegan spinach spanokopita pie with sweet chilli drizzle (G)

Sweet potato koftes with sesame & nut crust and romesco sauce (N, G)

COLD SALADS & SIDES PLATTERS

Roast sweet potato, pecan and spinach salad with chipotle maple dressing (N)

Spiced squash, blackbean and charred sweetcorn salad with chipotle vinaigrette

Charred Broccolini and Courgette Salad, Baby Spinach and Miso-Maple-Tahini Dressing (Se)

Persian Potato Salad with dill, mint and chermoula dressing

Avocado & Baby Gem Salad with Vegan Caesar Dressing

HOT PLATTERS

Mains

Mushroom & Ale Pie (G)

Vegan mac'n'cheese (G)

Lentil shepherds Pie with sweet potato mash

Vegan Mole Chilli with tortillas (G)

Chickpea and squash tagine with jewelled rice (N)

Indonesian Butternut Squash satay curry (P)
Katsu sweet potato with kare kare sauce (G, S, Se)*
Cauliflower & Chickpea Masala Curry with chapatis (G)
Grilled Jamaican Jerk Veg Skewers with mango salsa

Sides

Rosemary Roast Potatoes
Mashed sweet potato
Steamed Rice
Lime & Coriander Rice
Herbed Baby Vegetables

DESSERTS (CANAPE, MANAPE OR BOWL SIZE)

Vegan Chocolate brownies (N, G)* (also available in canape size)
Vegan Chocolate Torte
Lemon polenta and raspberry cake with vanilla soy yoghurt (N, G)* (also available in canape size)
Sticky toffee and pear pudding with toffee sauce (Hot) (N, G)

Dietary & Allergen Notes

**Can be made Gluten Free*

Se - Sesame; S - Soy; G - Gluten

N - Nuts; P - Peanuts; Ce - Celery

Su - Sulphites; Mu - Mustard