

Catering Menu

Canapés

Homemade Dip & Seeded Crackers

Marinated Tempeh & Vegetable Sushi Rolls

topped with a spicy homemade mayo.

Mushroom Pate Sourdough Toast (VG)

Red onion chutney

Crispy Eggplant Bao Bun

Baby lettuce, pickles (shitake, cucumber, red cabbage), strawberry hoisin

Sweet Potato Taco (VG)

Feta, crispy corn, spring onion, pickled red onion, chilli almond sauce

Goats Cheese Mini Cheese cakes

served with plum chutney, hazelnut crust

Soups

Tom Yum

aromatic broth with bean sprouts, cherry tomatoes, shimeji mushrooms, spinach & coriander.

Leek & Potato

topped with roasted chestnuts, black trumpet mushrooms & garlic chops

Red Lentil & Coconut Curry

puréed with chilli oil, basil & raw vegetables.

Portobello Mushroom

Roasted Beetroot Gazpacho

puréed with tomatoes, cucumbers, red pepper & garlic.

Chilled Avocado

with dill, coconut yogurt & spiced oil.

Ajo Blanco

Chilled almond soup topped with cherries, diced cucumber, sourdough croutons & sprouts

Raw & Roasted salads

Raw Shaved Broccoli

with kale, rocket, tarragon, cranberries, walnuts and roasted red onions lightly dressed with a honey and lemon vinaigrette dressing.

Raw Rainbow Slaw

mixed cabbage, carrots, corn, radish, edamame, pickled red onions with a ginger, lime, agave, coriander & spring onion dressing.

Roasted Potato

made with grilled asparagus, pickles, capers, dill, red onion, fennel and a home-made tartar dressing.

Roasted Carrot & Leek

served with spiced almonds, feta cheese and roasted seed garlic oil.

Roasted Beetroot & Carrot

with buckwheat and a spicy sesame sauce peanut dressing.

Wholewheat Cous Cous

with chargrilled zucchini, chickpeas, green olives, gherkins, harissa, lemon & mixed fresh herbs.

Green Goddess

made with bimi, asparagus, green beans, mangetout, tarragon, with crispy garlic and tossed in a tahini tamari dressing with lemon zest.

Japanese Marinated Cucumber Salad

served with a pistachio, nori & rocket dressing



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Mains

Son Braho Quiche

made using eggs from our own pasture raised hens, grilled asparagus, black olives and cherry tomatoes, on a wholegrain low gluten xeixa pastry base.

Zucchini & Feta Fritters with a mint & lime aioli

Asian Fried Rice

made with mushrooms, kale, edamame, carrots, eggs, cashews, crispy onion, spring onion and garnished with a spicy home-made mayo.

Vegetable Biryani

made with artichokes, fresh peas and fava beans using basmati rice.

Butter Masala Lentil & Mushroom Lasagna

with spinach pasta, cardamom coconut bechamel and topped with cheddar cheese.

Eggplant Parmiggianna

Vegan Shepherds Pie

made with a mushroom & lentil ragu & vegan gravy.

Grilled Portobello Mushrooms

served with roasted vegetables on a butter bean mash and topped with a chipotle sauce.

Malaysian Laksa Curry

with sambal paste, coconut milk, bok choy, green cabbage and curry leaves served with fragrant basmati rice.

Chickpea Tandoori Curry

in tomato, onion & ginger garlic base with mangetout, bimi, roasted cherry tomatoes and fresh peas served with fragrant basmati rice.

Vietnamese Soba Noodle

with roasted peppers, green beans, onions & mushrooms tossed in a spicy/peanut/garlic sauce.

Sweet Leek Carbonara

Yellow mushroom trumpets, artichokes, confit cherry tomatoes

Beetroot Risotto

Confit beetroot, walnut gorgonzola cream, herb dust

Desserts

**Pistachio, Sea Salt & Dark
Chocolate Truffles**

Sweet Potato Brownies

Pumpkin Cake

Chocolate & Date Cake

Lemon Posset with Ginger Crumble

Apple Berry Crumble

**Vegan & Gluten Free Chocolate
Avocado Tart on a base of dates
& hazelnuts**

**No Bake Cheesecake topped
with fresh berries**

**Vegan Carrot Cake with coconut
cream cheese frosting**

**Gluten Free Almond, orange
organic olive oil cake**