

This menu will be served from 18th October 2021 to 31st January 2022
Allergen information is available on our website and is supplied with your order
Dietary legend: v = vegetarian, g = no gluten ingredients, d = dairy free, n = contains nuts
Full Ts & Cs on our website
Presentation - All food on this menu will come on our Executive white platters at no extra charge.



Forks & Salads



Healthy and delicious Salads and Buffets perfect for individuals or sharing

SHARING SALAD BOWLS - 6-8 PORTIONS

These salads are delivered in beautiful serving bowls with tongs. Each bowl is designed to be part of a selection. We recommend selecting a minimum of three salad bowls to give a complete meal for six to eight guests. These salads can be eaten standing using only a fork. Forks, plates or bowls are NOT included. Please hire from us if needed.

MEAT & FISH

Roast Beef with Winter Salad & Beetroot (g, d) NEW	£20.00
<i>with a chilli & maple dressing</i>	
Cranberry Chicken Salad (g, d)	£24.00
<i>with mixed leaves, caramelised onion & cucumber</i>	
Poached Trout and Asian Kale Salad with Ginger & Peanut Dressing (g, d, n)	£27.50
<i>with red cabbage, carrot, red pepper, flaked almonds and coriander</i>	

VEGETARIAN

Feta with Tomato, Coriander & Toasted Almond Salad - portion (v, g)	£25.00
<i>with a lemon vinaigrette dressing</i>	
Orange, Walnut & Stilton Salad - 6-8 (v, g, n)	£22.00
<i>chopped walnut with crumbled Colston Basset stilton, orange segments and pousse leaves drizzled with olive oil</i>	

VEGAN

Roast Butternut Squash, Spinach & Couscous (vegan, d)	£14.00
<i>cinnamon and nutmeg roasted squash with pumpkin seeds and a pomegranate dressing</i>	
Winter Salad with Beetroot (vegan, g, d) NEW	£19.00
<i>spinach, carrot, red onion, red cabbage and pepper with a chilli and maple dressing</i>	
Asian Kale Salad with Ginger & Peanut Dressing (vegan, g, d, n)	£18.00
<i>with red cabbage, carrot, red pepper, flaked almonds and coriander</i>	
New Potato Salad with Dried Cranberries & Sage Dressing (vegan, g, d)	£16.00
<i>our delicious winter version of this classic dish</i>	
Mixed Leaf Salad with Pomegranate Dressing (vegan, g, d)	£14.00
<i>with pomegranate molasses dressing and fresh herbs</i>	

EQUIPMENT HIRE

Dinner Plate	£0.60
Bowl (full meal size)	£0.80
Fork or Knife	£0.55

SALAD BOXES generous individual boxes complete with a fork and dressing

Asian Kale Salad with Ginger & Peanut Dressing (vegan, g, d, n)	£5.80
<i>with red cabbage, carrot, red pepper, flaked almonds and coriander</i>	
Winter Salad with Beetroot (vegan, g, d)	£5.10
<i>spinach, carrot, red onion, red cabbage, pepper & beetroot with a chilli & maple dressing</i>	
Feta with Tomato, Coriander & Toasted Almond Salad - (v, g)	£6.75
<i>with a lemon vinaigrette dressing</i>	
Orange, Walnut & Stilton (v, g, n)	£6.50
<i>chopped walnuts with crumbled Colston Basset stilton, orange segments and pousse leaves drizzled with olive oil</i>	
Cranberry Chicken Salad (g, d)	£6.10
<i>with mixed leaves, caramelised onion & cucumber</i>	
Poached Trout and Asian Kale with Ginger & Peanut Dressing (g, d, n)	£6.65
<i>with red cabbage, carrot, red pepper, flaked almonds and coriander</i>	

INDIVIDUAL COLD FORK ITEMS

minimum 6 of any item, order deadline: 12:00 2 working days prior

Aberdeen Angus Outdoor Reared Beef and Kale (g, n)	£4.55
<i>finely sliced with kale & walnut pesto</i>	
Chicken Breast with Salsa Verde (g, d) NEW	£6.80
<i>dressed with salsa verde</i>	
Fresh Salmon with Sauerkraut (g, d)	£6.10
<i>poached salmon with homemade dill sauerkraut</i>	
Maple Smoked Mackerel & Celeriac Slaw	£6.00
<i>home smoked maple drizzled mackerel with a parsley, capers, lemon & celeriac slaw</i>	
Tomato & Pesto Tart (vegan, d)	£3.90
<i>Plum tomato with salsa verde on puff pastry</i>	
Stilton & Caramelised Red Onion Tart (v)	£4.75
<i>short crust pastry with caramelised red onions, creme fraiche and stilton</i>	
Kale, Feta & Walnut Frittata (v, g, n)	£4.25
<i>with caramelised onion, potato and cream</i>	
Roll & Butter (v)	£1.60
<i>morning baked dinner rolls with butter</i>	

MEZE SALAD

to provide a complete, nutritious and varied sharing meal for six.

Meze Sharing Traditional - Winter - for 5-7 people	£67.50
<i>Winter Salad with Beetroot, Poached Trout with Asian Kale Salad, Mixed leaf Salad with Pomegranate, New Potato & Cranberry Salad, Rosemary Chicken, Roast Blythburgh Ham with English mustard, Celeriac & Caper Coleslaw. Served with artisan rolls.</i>	
Meze Sharing Vegetarian - Winter - for 5-7 people (v, d)	£57.00
<i>Winter Salad, New Potato Salad with Dried Cranberries, Beetroot, Mixed leaves with Pomegranate, Falafel, Orange, Walnut & Stilton Salad, Celeriac & Caper Coleslaw, Egg Mayonnaise. Served with artisan rolls.</i>	
Meze Sharing Vegan - Winter - for 5-7 people (vegan, d)	£52.00
<i>Winter Salad, New Potato Salad with Dried Cranberries, Beetroot, Mixed leaves with Pomegranate, Cucumber, Asian Kale Salad, Falafel, Roast Butternut Squash with Spinach and Couscous, Moroccan Houmous. Served with artisan rolls.</i>	

COLD DESSERTS

minimum order quantity of 6

Pear & Frangipane Tart (v, n) <i>poached pear baked in sweet frangipane with a sticky apricot glaze</i>	£4.95
Chocolate Mousse (v, g) <i>dark Belgian chocolate with egg, butter and a shot of espresso coffee</i>	£4.55
Blackberry Cheesecake with Cream (v) <i>English blackberries with lemon, cream cheese and cream on a digestive crust</i>	£4.35
Fresh Fruit Salad with Cream - per person (v, g) <i>chopped seasonal fruit served with pouring cream</i>	£4.25
Lemon Cheesecake (v) <i>cream cheese and cream with fresh lemon on a buttery digestive base</i>	£4.00
A British Winter Cheeseboard (n) <i>Colston Bassett Stilton, Laurels Farm Hereford Hop and Ford Farm Dorset Red served with grapes, celery, oatcakes, a selection of crackers and a knife</i>	£4.80

HOT DESSERTS

sold in multiples of 6 portions

Baked Bramley Apple with Cream—6 portions (v, n) <i>English grown Bramley baked with dried fruit, no added sugar and served with cream</i>	£25.50
Treacle Sponge Pudding with Custard—6 portions (v) <i>classic English syrupy pudding made with Lyles, butter, eggs and demarara, served with custard</i>	£25.80
Blackberry and Apple Crumble with Cream—6 portions (v) <i>English apples and blackberries in this favourite dessert, served with a jug of pouring cream</i>	£25.20

SET MENU

Cake Platter <i>a selection of eight cakes from our current seasonal range in the Sandwich Lunch menu</i>	£17.00
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Whether a party, meeting or conference these set menus provide a selection of great tasting food which is best eaten sitting down with a knife and fork. It is for those slightly smarter occasions when you want great presentation and very tasty food.

JACARANDA

Chicken Breast with Salsa Verde (g, d) **NEW**

with salsa verde

Maple Smoked Mackerel & Celeriac Slaw (g)

home smoked maple drizzled mackerel with a parsley, capers, lemon & celeriac slaw

Stilton & Caramelised Red Onion Tart (v)

short crust pastry with caramelised red onions, creme fraiche and stilton

Mixed Leaf Salad with Pomegranate Dressing (vegan, g, d)

with pomegranate molasses dressing and fresh herbs

Feta with Tomato, Coriander & Toasted Almond Salad - portion (v, g)

with a lemon vinaigrette dressing

Roll & Butter (v)

morning baked dinner rolls with butter

Pear & Frangipane Tart (v, n)

poached pear baked in sweet frangipane with a sticky apricot glaze

£24.60pp or £28.00pp inc cutlery and crockery

SYCAMORE (vegetarian)

Stilton & Caramelised Red Onion Tart (v)

short crust pastry with caramelised red onions, creme fraiche and stilton

Tomato & Pesto Tart (vegan, d)

fresh tomato & pesto baked on a puff pastry tart with fresh basil

Winter Salad with Beetroot (vegan, g, d)

spinach, carrot, red onion, red cabbage and pepper with a chilli and maple dressing

Orange, Walnut & Stilton (v, g, n)

chopped walnuts with crumbled Colston Basset stilton, orange segments and pousse leaves drizzled with olive oil

Mixed Leaf Salad with Pomegranate Dressing (vegan, g, d)

with pomegranate molasses dressing and fresh herbs

Roll & Butter (v)

morning baked dinner rolls with butter

Chocolate Mousse (v, g)

dark Belgian chocolate with egg, butter and a shot of espresso coffee

£20.60pp or £24.00pp inc cutlery & crockery

BIRCH

Fresh Salmon with Sauerkraut (g, d)

poached salmon with homemade dill sauerkraut

Kale, Feta, & Walnut Frittata (v, g, n)

with caramelised onion, potato and cream

Roast Butternut Squash, Spinach & Couscous (vegan, d)

cinnamon and nutmeg roasted squash with pumpkin seeds and a pomegranate dressing

Asian Kale Salad with Ginger & Peanut Dressing (vegan, g, d, n)

with red cabbage, carrot, red pepper, flaked almonds and coriander

Mixed Leaf Salad with Pomegranate Dressing (vegan, g, d)

with pomegranate molasses dressing and fresh herbs

Rolls & Butter (v)

morning baked dinner rolls with butter

Blackberry Cheesecake with Cream (v)

fresh blueberries with a cream cheese topping, served with double cream

£21.60pp or £25.00pp inc cutlery and crockery

OAK

Aberdeen Angus Outdoor Reared Beef & Kale (g, n)

finely sliced with kale & walnut pesto

Tomato & Pesto Tart (vegan, d)

fresh tomato & pesto baked on a puff pastry tart with fresh basil

Celeriac & Caper Coleslaw (v, g)

celeriac strips with caper slaw and tarragon

Mixed Leaf Salad with Pomegranate Dressing (vegan, g, d)

with pomegranate molasses dressing and fresh herbs

New Potato Salad with Dried Cranberries & Sage Dressing (vegan, g, d)

our delicious winter version of this classic dish

Rolls & Butter (v)

morning baked dinner rolls with butter

Lemon Cheesecake (v)

cream cheese and cream with fresh lemon on a buttery digestive base

£21.60 or £25.00pp inc cutlery & crockery