

This menu will be served from 1st February 2022 to 31st May 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 and very tasty food.
Served on white platters.

SHARING SALAD PLATTER - 6-8 PORTIONS

These salads are served on palm leaf platters with serving tongs provided. Each platter is designed to be part of a selection; we recommend selecting a minimum of three salads 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 buy disposable ones from us if needed.

MEAT & FISH

Chargrilled Chicken with Beans & Broccoli - 6-8 portions (g)	£24.00
<i>free range chicken with haricot and butter beans, chargrilled broccoli, baby leaves, dried cranberries & minted yoghurt</i>	
Chorizo with Roasted Peppers and Rocket Salad - 6-8 portions (g, d)	£25.00
<i>with roasted peppers and rocket, olives and capers</i>	
Smoked Dorset Trout Salad with Edamame Beans & Barley - 6-8 Portions	£26.00
<i>pickled red onion, edamame beans, barley & lemon dill dressing</i>	

VEGAN

Oriental Raw Vegetable Salad 6-8 Portions (vegan, g, d)	£21.00
<i>with peppers, baby corn, mange tout, sesame seeds, spring onion & ginger dressing</i>	
Freekeh, Chickpea & Chargrilled Aubergine Salad - 6-8 portions (vegan, d)	£21.00
<i>with baby spinach, red quinoa, cherry tomato & maple balsamic dressing</i>	
Wild Rice Salad - 6-8 portions (vegan, g, d, n)	£21.00
<i>with mint, apricot, pistachio, rocket, spring onion, lemon & garlic with balsamic dressing</i>	
New Potato Salad - 6-8 portions (vegan, g, d)	£18.00
<i>with spring onion and Lemon & Herb Dressing</i>	
Mixed Leaf Salad with Lemon & Herb Dressing - 6-8 portions (vegan, g, d)	£15.00
<i>four seasonal leaves with red wine vinaigrette dressing and fresh herbs</i>	

VEGETARIAN

Broccoli & Cauliflower Salad with Feta - 6-8 portions (v, g)	£20.00
<i>cauliflower and broccoli tiny florets with feta, tomato, black olives and Italian dressing</i>	
Kale Salad with Pecans, Bella Lodi and Cranberries - 6-8 portions (v, g, n)	£26.00
<i>curly kale, cranberry, pecan and bella lodi with lemon dressing</i>	

SALAD BOXES *generous individual boxes complete with a fork and dressing*

Wild Rice Salad with Roasted Roots (vegan, g, d, n)	£6.30
<i>with mint, apricot, pistachio, rocket, spring onion, lemon & garlic, beetroot houmous & almonds with balsamic dressing</i>	
Oriental Raw Vegetable Salad (vegan, g, d)	£6.40
<i>with peppers, baby corn, mange tout, sesame seeds, spring onion & ginger dressing</i>	
Kale Salad with Pecans, Bella Lodi and Cranberries (v, g, n)	£6.40
<i>curly kale, cranberry, pecan, new potato, sweet potato puree and bella lodi with lemon dressing</i>	
Chargrilled Chicken with Beans & Broccoli Salad (g)	£6.50
<i>free range chicken with haricot and butter beans, chargrilled broccoli, baby leaves, dried cranberries & minted yoghurt</i>	
Smoked Dorset Trout Salad with Edamame Beans & Barley (d)	£6.80
<i>with pickled red onion, edamame beans, pearl barley & lemon dill dressing</i>	

MEZE SALAD

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

Meze Sharing Vegetarian - 5-7 people (v)	£57.50
<i>Nine or more vegetarian salad items and mixed salads attractively displayed on a large round bowl with artisan rolls. To serve 5-7 people.</i>	
Meze Sharing Vegan - 5-7 people (vegan, g, d)	£52.50
<i>Nine or more vegan salad items and mixed salads attractively displayed on a large round bowl with artisan rolls. To serve 5-7 people.</i>	
Meze Sharing Traditional - 5-7 people	£68.00
<i>Nine or more salad items and mixed salads attractively displayed on a large round bowl with artisan rolls. To serve 5-7 people.</i>	

EQUIPMENT HIRE

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

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

Roast Lemon & Thyme Chicken Breast (g, d)

Herefordshire chicken marinated in lemon and thyme

Kale & Butternut Frittata (v, g)

egg and cream quiche with butternut squash, curly kale and chilli

Mixed Leaf Salad with Lemon & Herb Dressing (vegan, g, d)

four seasonal leaves with red wine vinaigrette dressing and fresh herbs

Broccoli & Cauliflower Salad with Feta (v, g)

cauliflower and broccoli tiny florets with feta, tomato, black olives and Italian dressing

Kale Salad with Pecans, Bella Lodi and Cranberries (v, g, n)

curly kale, cranberry, pecan and bella lodi with lemon dressing

Rolls & Butter

Sour Cherry Cheesecake (v)

sour cherries with cream cheese, cream and a digestive crust

£25.00pp or £28.50pp inc cutlery and crockery

OAK

Aberdeen Angus Outdoor Reared Beef with Creamed Horseradish (g)

finely sliced with creamed horseradish

Kale & Butternut Frittata (v, g)

egg and cream quiche with butternut squash, curly kale and chilli

New Potato Salad (vegan, g, d)

Mixed Leaf Salad with Lemon & Herb Dressing (vegan, g, d)

four seasonal leaves with red wine vinaigrette dressing and fresh herbs

Kale Salad with Pecans, Bella Lodi and Cranberries (v, g, n)

curly kale, cranberry, pecan and bella lodi with lemon dressing

Rolls & Butter

French Apple Flan with Cream (v)

brambley and braeburn with apricot glaze on crunchy pastry, served with pouring cream

£22.00pp or £25.50pp inc cutlery & crockery

BIRCH

Spiced Prawns & Smoked Salmon with Wasabi & Lime

smoked salmon & North Atlantic prawn rolls with wasabi cocktail sauce

Kale & Butternut Frittata (v, g)

egg and cream quiche with butternut squash, curly kale and chilli

Freekeh, Chick Pea & Chargrilled Aubergine Salad (vegan, d)

with baby spinach, red quinoa, cherry tomato & maple balsamic dressing

Wild Rice Salad (vegan, g, d, n)

with mint, apricot, pistachio, rocket, spring onion, lemon & garlic with balsamic dressing

Mixed Leaf Salad with Lemon & Herb Dressing (vegan, g, d)

four seasonal leaves with red wine vinaigrette dressing and fresh herbs

Rolls & Butter

Mandarin Cheesecake (v)

Mandarins with lemon cream cheese and a digestive crust.

£22.00pp or £25.50pp inc cutlery and crockery

SYCAMORE (vegetarian)

Root Vegetable Tarte Tatin (vegan, d)

sweet spring roots, baked with crisp puff pastry, fresh thyme and butter glaze

Kale & Butternut Frittata (v, g)

egg and cream quiche with butternut squash, curly kale and chilli

Oriental Raw Vegetable Salad (vegan, g, d)

with peppers, baby corn, mange tout, sesame seeds, spring onion & ginger dressing

Broccoli & Cauliflower Salad with Feta (v, g)

cauliflower and broccoli tiny florets with feta, tomato, black olives and Italian dressing

Mixed Leaf Salad with Lemon & Herb Dressing (vegan, g, d)

four seasonal leaves with red wine vinaigrette dressing and fresh herbs

Rolls & Butter

Lemon Posset (v, g)

lemon juice, double cream...and a little sugar. Comes with a mini spoon

£21.00 or £24.50pp inc cutlery & crockery