



PLANT-BASED SUMMER MENU

Vada Pav (GF) (spiced potato patties
served with tamarind chutney, green
chilli chutney, pomegranate and
coriander)

Bao buns with sticky crispy cauliflower,
matchstick carrots and home pickled
cucumbers

Falafels with hummus (GF)

Tomatokeftedes (Greek tomato fritters)
with vegan tzatziki



SUMMER MENU

Charcuterie cones: salami, mortadella, pecorino primo sale, olives, grissini (veggie version available)

Pomodori ripieni: Buffalo tomatoes stuffed with breadcrumbs, garlic and herbs and roasted in olive oil until crispy and tender (vegan)

Marinated zucchini, whipped feta

Pizzette fritte (choice of veggie or vegan)

Baba ghanoush

Homemade focaccia

Seasonal chop salad & vinaigrette



HOT & COLD SHARING MENU

Succulent roast chicken with dates, olives and capers
(gf, df)

Sumac roasted cauliflower with whipped tahini (v)
(contains sesame)(may contain traces of gluten)

Za'atar roasted Chantenay carrots OR za'atar roasted
aubergines (depending on seasonality) with buttermilk
sauce and pomegranate *(gf) (contains sesame and dairy)*

Sablè potatoes (v)*(contains gluten)*

Mixed Mediterranean dips- Hummus (v)*(contains sesame)*,
roasted peppers dip (v), tzatziki *(contains dairy)*, olives
and stuffed vine leaves (v)

Bulgur Tabbouleh Salad (v)*(contains gluten)*

Pitta bread (v)*(contains gluten)*



CHILDREN'S MENU

Fruit and veggie platter: cucumber caterpillars, hummus and carrots bear, melon stars, strawberries, kiwis, plums, figs, pineapple.

Roasted butternut squash & cheddar mini muffins

Baby friendly puffs

Crustless mini sandwiches: cream cheese and smashed avocado

Stewed plums and yogurt mini pots

All our children's food is free from salt and refined sugars



SHARING PLATTERS MENU

Za'atar roasted aubergines with buttermilk sauce and pomegranate (gf) (*dairy*) (*sesame*)

Mixed Mediterranean dips- hummus (v) (*sesame*), roasted peppers dip (v), tzatziki (*dairy*), olives and stuffed vine leaves platter (v) (gf)

Lemon & fresh herbs lentil salad (v) (*gluten*)

Hasselback butternut squash with whipped feta, pomegranate & pistachios (gf) (*nuts*) (*dairy*)

Pitta bread (v) (*gluten*) (gf available on demand- contains soya)



TEA PARTY MENU

Salmon & Cucumber Sandwiches

Vegan Smoked Salmon & cucumber Sandwiches (v)

Chicken & Tarragon Sandwiches (*contains mustard*)

Peppers, hummus & artichoke wraps (v) (*contains sesame*)

Double chocolate brownies (*dairy free*)

Homemade scones with jam & cream (*contains dairy*)

Tea & Coffee



BOWL FOOD MENU

Meat option:

Warmly spiced lamb tagine with prunes and apricots,
jewelled cous cous

Fish option:

Souvlaki- rustic Greek dish with prawns cooked with
tomatoes, onions and feta; served with sour dough. Dairy
free option available.

Plant-based option:

Porcini and lentil stew with creamed corn



PLANT-BASED FINGER FOOD MENU

Turkish lentil & bulgur "meatballs" (*gluten*)(*v*)

Lightly spiced tomato dip (*v*)(*gf*)

Falafels (*lupin*)(*v*)(*gf*)

Caribbean saltfish-less fritters (*gluten*)(*v*)

Veggie Samosas with Mango Chutney (*gluten*)(*v*)

Mixed crudité's platter with hummus and olives
(*sesame*)(*gf*)(*v*)

*gf= gluten free

*v= vegan



FINGER FOOD MENU

Mini Nigerian meat pies

Mini veggie sausage rolls

Peppers & onion fritters & dip (like saltfish
fritters, but plant-based)(v)

Mini Jamaican patties (choice of plant-based,
chicken or fish)

Cruditès, hummus and olives platter (v)

*(v) = vegan



MEDITERRANEAN LAMB FEAST

Six-hours slow roasted shoulder of lamb
with garlic and rosemary

Herby gremolata

Creamy lemon beans (df)

Crusty bread

Tender leaves salad

Pistachio tiramisu



MIDDLE EASTERN INSPIRED LAMB FEAST

Six-hours slow roasted shoulder of lamb with
harissa and preserved lemons

Jewelled couscous (pomegranate, fresh mint,
fresh parsley, toasted almonds, warm spices)

Cucumber and fresh herbs yogurt

Rose petal and pistachios chocolate date
truffles