

All pricing excludes VAT

SHARING STYLE OR INDIVIDUALLY PACKED

Please specify when ordering. For individually packed, a small fee will apply.

Min order of 6 per menu

MENU 1

- Butterflied Chicken, Lemon, Thyme & Sweet Pepper Relish (GF)
- Rosemary Cubetti Potatoes (VG) (GF)
- Sautéed Chilli Broccoli (GF) (VG)

MENU 2

- Honey & Rosemary Slow Roast Lamb (GF)
- Rosemary Cubetti Potatoes (VG) (GF)
- Green Beans, Black Olive Tapenade & Toasted Almonds (VG) (GF)

MENU 3

- Piri-Piri Chicken Breast (GF)
- Paprika Spiced Sweet Potato Wedges (VG) (GF)
- Pineapple, Sweet Picante Peppers, Spring Onions, Jalapeno, Lettuce & Lime Coriander Vinaigrette (VG) (GF)

MENU 4

- Slow Cooked Moroccan Beef Tagine (GF)
- Batata Harra Potatoes (VG) (GF)
- Fattoush Salad, Crispy Tortilla (VG)

MENU 5

- Sesame Crust Miso Cod
- Shell-On Steamed Edamame, Ginger & Soy Dressing (VG)
- Soba Noodles, Chilli, Coriander, Sesame & Lime Dressing (VG)

MENU 6

- Thai Spiced Salmon (GF)
- Coconut Rice (VG) (GF)
- Stir Fried Seasonal Greens (GF) (VG)

MENU 7

- Spiced Chickpea & Spinach Curry (VG) (GF)
- Coconut Rice (VG) (GF)
- Roasted Turmeric Cauliflower (VG) (GF)

MENU 8

- Roasted Pumpkin & Sage Tortelloni, Creamy Butter Sauce (VG)
- Sicilian Caponata (VG) (GF)
- Heritage Tomatoes, Rocket, Red Onion & Balsamic Vinegar (VG) (GF)

MENU 9

- Smoky Mixed Bean Chilli Sin Carne, Dark Chocolate (VG) (GF)
- Three Rice Pilaf (VG) (GF)
- Blue Corn Tortillas (VG) (GF)

DESSERTS

£3.50 per person

- Burnt Lemon Tart (V)
- New York Cheesecake, Mixed Berry Coulis (V)
- Carrot Cake, Cream Cheese & Orange Zest Crust (V) (GF)
- Flourless Salted Caramel Brownies (GF) (V)
- Giant Chocolate Chip Cookies (VG)
- Seasonal Fruit Salad (VG) (GF)
- Tiramisu Cup (V)
- Vegan Pecan Pie (VG)

(VG) Vegan (V) Vegetarian (GF) Gluten Free