



## Sharing Platters Spring/Summer 2021 Menu

Sesame seared tuna with pickled bean sprouts and wakame - ponzu dressing

Treacle and black pepper home-cured salmon with fennel and dill remoulade

BBQ rare beef bavette steak with aji verde - radish and red onion slaw

Za'atar and preserved lemon chicken breast - herby leaves

Roasted new potatoes, asparagus, green bean and pea panzanella - almond and lemon pesto (vegan)

Roasted aubergine and tahini yoghurt with pickled beetroot, dill and spicy seeds (v/gf)

Butter bean mash with feta - tomato and sweetcorn salsa (v/gf)

Chargrilled tenderstem broccoli with walnut 'Muhammara' and Aleppo pepper (vegan/gf)

Saffron baked rice with barberries, mixed herbs and crispy onions (gf/vegan)

Heritage tomato and buffalo mozzarella salad - Bloody Mary dressing (v)

Grilled summer squash with truffle, tarragon and basil (vegan/gf)

Dark chocolate brownie with caramelised white chocolate and salted caramel

Baked vanilla cheesecake with summer berries and elderflower

**These dishes are delivered/served chilled on platters and designed to be shared.**

**We recommend choosing between 4-7 dishes, depending on the occasion.**

**Get in touch with the type of event, how many guests there will be and we can advise on quantities. Prices start from £25 per person.**