

WORKING LUNCH

Savouries

Vegetarian

- Feta and spinach filo pastries (v)
- Goats' cheese and roast red pepper tart (v)
- Homemade individual feta, spinach and tomato tart (v)
- Applewood smoked cheddar tart and red onion jam tart (v)
- Sweet leek and Gruyere tart (v)
- Roasted red peppers stuffed with fennel and tomatoes (v)
- Courgettes stuffed with cherry tomatoes, garlic, mozzarella and parmesan (v)
- Summer squash stuffed with spiced orzo pasta (v)
- Selection of crudites, with mixture of olives, cool tortilla chips and dip (v)
- Crostini with roasted cherry tomatoes, homemade pesto and mozzarella (v)
- Spanish tortilla (v)
- Butternut squash and feta frittata (v)

Meat

- Harissa and yoghurt marinated chicken skewers
- Lightly spiced satay chicken with a peanut, chilli and coconut dip
- Chicken and tarragon pithivier
- Mini Yorkshire puddings with roast beef and horseradish cream
- Rare roast beef on a garlic rubbed bruschetta with slow roasted cherry tomato and rocket
- Chorizo, potato and sweet red pepper frittata
- Cumin scented lamb kofte with minted yoghurt dip
- Homemade sausage rolls with lemon and thyme in light shortcrust pastry
- Homemade wild boar and apple sausage rolls in light shortcrust pastry
- Honey, mustard and toasted sesame sausages
- Homemade quiche Lorraine

Fish

- Smoked mackerel and spinach tart
- Smoked salmon and asparagus tart
- Traditional fishcakes with homemade tartar sauce
- Tiger prawns with harissa mayo
- Thai salmon fishcakes with cucumber dipping sauce
- Individual poached salmon portions with soft herb mayo
- Kilnbaked salmon nicoise

Salads

- Baby potato salad with lemon and wholegrain dressing (h/c)
- Greek salad
- Classic Caesar salad
- Courgette and aubergine salad with rocket, mozzarella, parmesan and a homemade pesto dressing
- Aromatic cous cous with roast vegetables and mixed leaves
- Spinach, tomato, feta and pine nut salad
- Chopped salad - cucumbers, peppers, spring onions, tomatoes with lemon juice, mint, parsley and olive oil
- Green salad with soft herbs and vinaigrette
- Paprika grilled aubergine salad with feta, cherry tomatoes, rocket and mint
- White bean and tuna salad with lemon pepper dressing
- Homemade coleslaw

Sweets

- Fresh fruit platter
- Fruit and treat platter (a mixed platter of cupcakes, brownies and fresh fruit)
- Goey double chocolate brownie
- Rocky Road
- Chocolate pot with orange polenta biscuits
- Chocolate topped profiteroles
- Lemon posset in a chocolate cup
- Lemon meringue cupcake
- Carrot, orange and hazelnut cake
- Bakewell tart
- Individual raspberry New York cheesecake