



Corporate Catering

Morning Snacks & Muffins

Orange, Cardamom & Ginger Muffins

Banana & Cinnamon Muffins

Date & Apricot Oat Bars

Cinnamon Rolls

Crepe Patisserie or Raspberry Danish Pastries

Apple Turnovers

£2.20 per person

Wraps:

Nut Roast, Cranberry Sauce, Ginger Glazed Parsnips & Roasted Sprouts

Mushroom & Horseradish Polpetta, Mustard Mayo, Beetroot, Pickles & Rocket

Pea & Mint Falafel, Chargrilled Courgette, Butterbean Puree and Pea Shoots

Onion Bhaji, Chunky Pineapple Chutney, Bombay Mix and Tamarind Aubergine

B'ssara, Tagine Spiced Tofu and Carrot Fritters

Caramelised Onion Hummus, Cauliflower Fritter, Sweet Potato and Rocket

£3.75 per person

Salads:

(comes with one wrap on the side)

Coconut & Lime Slaw with Grilled Pineapple and Cashews

Pea & Mint Falafel with Quinoa, Kale & Herb Tabbouleh

Carrot Fritters with Celeriac & Fennel Remoulade

Onion Bhaji with Aubergine, Rice Noodle and Lemongrass & Lime Dressing

£5.50 per person

Grumpy Foods Kuku (eggless Iranian quiche):

Cauliflower

Broad Bean

Courgette

Aubergine

All the herbs

£4 each + salad £5.75 each

Hot Food

Seasonal Soup *(please ask)*

served with a Homemade Spinach & Herb Scone

£4.50 per person

Thai Red Curry with Flatbread

Lemon Lentil Daal

Aubergine & Kabula Chickpea Chana

Three Bean & Sweet Potato Chilli

(all served with flatbread)

£5.75 per person

Cakes:

(our cakes can be made as slices or cupcakes)

Banana & Peanut Butter

Sticky Toffee

Apple & Cinnamon

Banana & Chocolate

Lemon Drizzle

Lime & Coconut Polenta Cake

Brownies: *Orange, Mint, Raspberry, Ginger & Cardamom, Oreo, Dark Chocolate*

Peanut Butter or Biscoff

£2.75 each

All our dishes come individually wrapped or boxed.

If you would like to hire equipment for display rather than individually boxed then please enquire about prices.

Delivery is £5.95 within the Edinburgh Bypass.

Prices are for food only, per person and exclude VAT.

For numbers up to 24 people, please choose a maximum of two dishes per heading.



www.theherbivorekitchen.co.uk
letseat@theherbivorekitchen.co.uk