

Drop off menu

Autumn 2017

Finger food

Beetroot and goats cheese tarte tatin (v)

Roasted aubergine with labneh and dukkah (v) (gf)

Brown rice, kale and sesame balls with tarator dip (vg) (gf available)

Free range pork and fennel sausage rolls

Chicken drumsticks with sticky pomegranate glaze (gf)

Salmon, spinach and horseradish wrapped in filo

Smoked mackerel pate with alfalfa and melba toast (gf available)

Salads

Winter tabbouleh with pomegranate and fresh herbs (vg) (gf)

Kale, apple and kefir slaw

Cauliflower, leek and chick pea salad (vg) (gf)

Barley, thyme and honey roasted roots

Roasted pumpkin with burrata and hazelnuts (gf)

Baby leaves with figs, manouri and walnut & parsley pesto (gf)

Sweet treats

Baked chocolate mousse and ginger cookies

Plum and almond slice

Rose meringue with figs and orange blossom yoghurt



Sartirana & Lee