

SALADS £50 EACH **platter of approx. x20 125gm portions**

- PANZANELLA** - TOMATOES, OLIVES, CAPERS SLOW ROASTED PEPPERS, CROUTONS+BUFFALO MOZZARELLA V
- BUTTERNUT SQUASH**, TENDERSTEM BROCCOLI, POMEGRANATE, BURNT AUBERGINE+YOGHURT DRESSING V (GLUTEN FREE)
- ASPARAGUS**, TENDERSTEM BROCCOLI, SUGAR SNAPS, GREEN BEANS, ALMONDS, PINE NUTS, SHAVED PECORINO,
HONEY+MUSTARD DRESSING V (GLUTEN FREE)
- HARISSA SPICED COUSCOUS**, SWEET POTATO, ROAST AUBERGINE, OLIVES V (VEGAN)
- MISO ROASTED COURGETTE+BEETROOT**, FREEKAH GRAIN, AVOCADO DRESSING, SESAME SEEDS V (VEGAN)
- BUTTER BEANS**, CHERRY TOMATOES, GREEN BEANS, SOFT-BOILED EGG, PECORINO, WATERCRESS DRESSING V
- CHERMOULA SPICED CELERIAC**, SUN-DRIED TOMATOES, GREEN BEANS, ALMONDS, GOATS CHEESE V (GLUTEN FREE)
- SMOKED SALMON**, CAVOLO NERO, PEAS, NEW POTATOES, MUSTARD MAYO (GLUTEN FREE)

FRITTATAS £40 EACH **(deep, savoury omelette) x12 portions**

- squash, tomato + chilli
- sweet potato + goats cheese
- mushroom, ricotta + cavalo nero

MIXED CHARCUTERIE PLATTER £15 / £30

- OLIVES, ARTICHOKEs, CORNICHONS + FOCACCIA with 6 / 12 slices of
FINOCCHIONA SALAMI, COPPA, MORTADELLA, PROSCIUTTO + MILANO SALAMI

BRANCA @ HOME MEALS

- lasagne with beef ragu - per 6 portions £22
- baked gnocchi, spinach, mushroom, goats cheese and mozzarella v - per 6 portions £20
- aubergine & courgette parmigiana, tomato sauce and mozzarella v - per 6 portions £22
- chicken tagine, green gordal olives, chickpeas, herbed couscous, yoghurt - per 6 portions £30

cooking instructions provided with all BRANCA@HOME meals to reheat