

### **SALADS £70 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)

**CONCHIGLIE PASTA**, SUGAR SNAPS, GREEN BEANS, CHERRY TOMS, SHALLOTS, BASIL+PINENUT PESTO (VEGAN)

**HARISSA SPICED COUSCOUS**, SWEET POTATO, ROAST AUBERGINE, OLIVES V (VEGAN)

**MISO ROASTED COURGETTE+BEETROOT**, FREEKAH GRAIN, AVOCADO DRESSING, SESAME SEEDS V (VEGAN)

**CELERIAC & CHICKPEA COLESLAW**, CAPERS, RED ONION+MUSTARD MAYO V (GLUTEN & DAIRY FREE)

**SMOKED SALMON**, CAVOLO NERO, PEAS, NEW POTATOES, MUSTARD MAYO (GLUTEN FREE) (£10 Supp)

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### **FRITTATAS £55 EACH** **(deep, savoury omelette) x12 portions**

squash, tomato + chilli

sweet potato + goats cheese

mushroom, ricotta + cavalo nero

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### **MIXED CHARCUTERIE PLATTER £25 / £50**

OLIVES, ARTICHOKEs, CORNICHONS + ARTISAN BREADS with 8 / 14 slices of  
FINOCCHIONA SALAMI, COPPA, MORTADELLA, PROSCIUTTO + MILANO SALAMI

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## **WHOLE CELEBRATION CAKES**

**14-16 PTNS £50**  
**GLUTEN FREE OR VEGAN OPTIONS AVAILABLE**