

WALK AND FORK LUNCH

Design your own menu from below. A minimum order of 20 guests applies.
Fill out the order form and return it to your event manager - remember to include beverages.

BREAD

Fresh naan

Bao buns

Ciabatta roll

Pita bread

Turkish loaf

HOT DISHES

Tandoori chicken roulade, mint raita, makhani gravy (GF)

Onion and balsamic braised beef brisket, salsa verde, pan juices (GF, DF)

Lamb shoulder tagine, apricot, paprika, preserved lemon (GF, DF)

Chicken thigh Coq au Vin, mushroom, parsley, thyme (GF, DF)

FARINCAEOUS

Basmati rice, cardamon, coriander (V, GF)

Olive oil roasted baby potatoes, kumara, parsnip (V, GF, DF)

Mint and courgette cous cous, tomato vinaigrette (V)

Farfalle, truffle oil, parmesan (V)

Soy and mung bean fried brown rice (V, GF)

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SALADS

Iceberg salad, toasted mustard seed vinaigrette, cucumber, carrot (V, GF, DF)

Greek salad, cucumber, feta, tomatoes, olives, dill, red wine and balsamic dressing (V, GF, DF)

Cos salad, avocado dressing, toasted sunflower seeds, parmesan (V, GF)

Roast parsnip and kale salad, toasted almonds, lemon and apple vinaigrette (V, GF)

Quinoa, chickpea and spinach salad, feta herb dressing (V)

Roast cauliflower salad, black olives, capers, raisin and parsley dressing (V, GF, DF)

Asian chop salad, cos, mint, carrot, mung beans, coriander, peanuts, lime dressing (V, GF, DF)

Marinated broccoli salad, tamari almonds, cranberries, toasted pumpkin seeds (V, GF, DF)

Herb slaw, orange dressing, toasted pistachios (V, GF, DF)

Roast beet and lentil salad, feta, cashews, coconut yoghurt (V, GF)

DESSERTS

Dark chocolate brownie (V, GF)

Passionfruit coconut slice (V, GF)

Coffee, cardamom and chocolate slice, toasted walnuts (V, GF)

Selection of éclairs and profiteroles (V)

Cranberry and oatmeal bar (V)

Berry crumble bar (V, GF)

Oaty ginger slice (V)

Lemon and orange citrus slice (V, GF)

Basket of whole seasonal fruit (V, GF)

BEVERAGES

Tea selection, filter coffee and water station