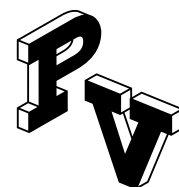


Breakfast Autumn 2020



freshly squeezed juice bottles granola yoghurt G croissants & pastries G D
fresh fruit pots including seasonal berries

plus one cooked menu:

#1

Shakshuka soft boiled egg, roasted peppers & tomatoes, garlic yoghurt, pickled chillies on sourdough toast G D

VEGAN shakshuka: spiced tofu, roasted peppers & tomatoes, garlic yoghurt, pickled chillies on sourdough toast G

#2

Smoked Salmon smashed avocado & soft boiled eggs on sourdough toast G N

VEGAN smashed avocado & roast San Marzano tomatoes on toast G

#3

Turkish Breakfast – lamb sausage, feta, grilled tomato, Muhammara, soft boiled eggs, olives, honey and flatbread G D N

VEGAN Turkish breakfast - vegan sausage, roast portobello mushrooms, grilled tomatoes, Muhammara, olives and flatbread G N

#4

Bacon, Lettuce & Tomato sandwich G

VEGAN Jersey Royal potato and beetroot rosti G

G = Gluten, D = Dairy, N = Nuts

All items served in individually packaged, sealed compostable containers.

Food may contain traces of nuts.

If you have specific dietary requirements or allergies please let us know in advance.

Orders must be confirmed 48 hours before shoot day to avoid additional charges.

Lunch Autumn 2020



#1

Chicken Milanese and parmesan G
Pesto fusilli G N
Tomato salad, burrata D
Green salad, italian dressing, croutons G
Apricot and almond crumb G

VEGAN Courgette and Basil Ciammotta
Pesto fusilli G
Grilled artichokes, lemon and chilli, green
salad, italian dressing, croutons G,
Apricot and almond crumb G

#2

Pork and Fennel Albondigas G
Pan Catalan G
Ensalada Mixta
Arbequina olive oil, tortilla Espanola,
Aioli chocolate torte G

VEGAN Roasted Pepper and Olive Pisto
Grilled broccoli, breadcrumb picada
G, Pan Catalan G
Ensalada Mixta
Arbequina olive oil, chocolate torte G

#3

Roast Chicken Leg, lemon oregano,
olives and tzatziki
Za'taar flatbread G
Greek salad D, parsley and bulgur wheat
tabbouleh G
Roast peaches and vanilla yoghurt

VEGAN Roast Sweet Potatoes, date syrup,
chilli and cumin, tahini lemon sauce N
Za'taar flatbread G,
Greek salad
Parsley and bulgur wheat tabbouleh G
Roast peaches and vanilla yoghurt

#4

Lamb Merguez, butterbeans, red peppers, mint G
New potatoes, black olives, chilli, coriander
Cucumber, dill, watercress, radish, tomato
Chickpeas, warm wholemeal pitta bread G
Poached nectarine, chia pudding, pomegranate seeds

VEGAN Imam Biyaldi - Braised Aubergine, tomato,
oregano
New potatoes, black olives, chilli, coriander
Cucumber, dill, watercress, radish, tomato, chickpeas
Warm wholemeal pitta bread G
Poached nectarine, chia pudding, pomegranate seeds

#5

Cold Roast Sirloin & Horseradish, beetroot,
watercress & walnuts N
Jersey royal potato salad, spring onions, dill,
Poached apricot, almond crumb, vanilla yoghurt

VEGAN Roast Broccoli, fennel, chili
Beetroots, watercress & pickled walnuts N
Jersey royal potato salad, spring onions, dill
Poached apricot, almond crumb, vanilla yoghurt

#6

Hot Smoked Salmon, potato salad, tarragon fennel
and watercress salad, mustard vinaigrette
Roast squash, puy lentils, kale
3 grain rye bread, salted butter G D
Plums, creme fraiche, toasted oats G

VEGAN Roast Squash, puy lentils, kale fennel and
watercress salad, mustard vinaigrette
Potato salad, spring onion, tarragon
3-grain rye bread, extra virgin olive oil G
Plums, crème fraiche, toasted oats G