



Ottolenghi-style Menu

Price:£57.00

*Menu subject to change in content and price point. Sample menu, for illustration purposes only. Available at selected venues/events. Please contact us directly to confirm availability and price.

Sharing Starters:

Mediterranean boards - a beautiful selection of cured meats, cheeses, breads, dips and oils, as well as grilled aubergine, curried yoghurt and pomegranate seeds and grilled courgette, creamy vegan pesto sauce

Sharing Main Courses:

West Indies Jerk Salmon, fragrant rice, mango salsa
Roast chicken breast, dauphinoise potato, French beans, sun-dried tomato, roasted endive, thyme, mushroom and cream sauce Middle-Eastern spiced rice, harissa yoghurt, crispy onions (V)

Ottolenghi-style Salads:

Tropical salad of mango, sweetcorn & avocado, fresh leaves, heritage tomatoes, sweet chilli and lime dressing (Ve, GF, NF, DF)

Spiced sweet potatoes, maple sauce, toasted pumpkin seeds (Ve, GF, NF, DF)

Roast carrots with ginger tomatoes, quinoa & mint (Ve, GF, NF, DF) Spinach, gorgonzola and risotto stuffed peppers (V, GF, NF, DF)

Dessert – please choose two dishes and send a preorder. Alternatively, you can choose any other two desserts from our menus.

Homemade traditional tiramisu
White chocolate and vanilla panna cotta, cherry liquor and berries compote
Sticky toffee pudding, toffee sauce and vanilla ice cream
Baked New York cheesecake, summer berries and cherry compote