



FROZEN DELICIOUS

CANAPÉS

- Truffle Mushroom & Parmesan Arancini Bites with a basil dip
- Olive, Spinach & Feta Spanakoptia
- Mini Caramelized Onion, Thyme & Brie Puff Pastry Tarts
- Parmesan, Artichoke & Fennel Bake with slices of toasted ciabatta
- Crudités Glazing Platter with a variety of veg sticks, fruit, crackers, normal & beetroot hummus and babaganoush
- Aubergine, Mozzarella, Sun-Dried Tomato and Basil Pesto Roll-Ups

SUBSTANTIAL PLATTERS

- Thinly Sliced Soy Sauce Fillet Crostini topped with sun-dried tomato, garlic and ginger dressing, with rocket & toasted pine nuts
- Vietnamese Crystal Spring Rolls with julienned veg & sweet chili dipping sauce
- Chicken Satay with with coconut flakes, ginger, peanuts & coriander
- Pork / Teriyaki Aubergine Boa Buns with pickled cucumber and asian slaw
- Vegetable Dim Sum with asian dressing
- Mini Pulled Lamb Pitas with tzatziki and fresh greens

HARVEST TABLE MENU IDEAS

CHOICE OF PROTEIN

- Slow Cooked Leg of Lamb with pita breads, hummus, babagnoush and a special slaw
- Tender Fillet topped with parmesan shavings, sun-dried tomatoes, pine nuts, rocket and a soy sauce dressing
- Roasted Chicken Thigh with olives, lemon, capers and fennel
- Spiced Chicken with a Moroccan pesto, topped with pomegranate seeds and coriander
- Curried Chicken Pieces topped with mint yogurt dressing
- Seeded Chicken Schnitzel (Aubergine Schnitzel Available)
- Hot Smoked Salmon with freshly sliced lemon wedges and dill
- Pan-Fried Trout with Pine Nut Salsa

SALADS

- Spiced Cauli & Chickpea Salad with pearl barley, sultanas, mint, parsley and tahini dressing
- Sun-dried Tomato & Olive Quinoa Salad with preserved lemon gremolata, feta and almonds
- Green Asian Salad with charred baby corn & broccoli, edamame beans, avo, sugar snap peas and a hoisin dressing
- Mexican Couscous Salad with corn, roasted butternut, jalapeños, coconut chips, toasted pumpkin seeds & a lime and coriander dressing
- Hot Charred Cherry Tomato Salad with cumin seeds, oregano on top of Greek yogurt
- Pearl Couscous Salad with basil pesto, mozzarella & tomatoes
- Roasted Red Onion & Butternut Pearl Barely Salad with halloumi, almonds, cranberries & crispy sage

SIDES

- Sweet Potato Bake with beurre noisette and crispy sage
- Crispy smashed potatoes with chimichiri
- Roasted French Beans with beurre noisette, flaked almonds, capers & dill
- Tender Stem Broccoli and Edamame Beans with peanuts, ginger, orange and soy sauce Dressing
- Aubergine Involtni filled with herbs and zesty ricotta, baked in arabiata sauce, topped with mozzarella and parmesan cheese
- Slow Roasted Fennel, with olives, capers and cherry tomatoes
- Crunchy Cauliflower Nuggets with sticky hoisin dressing
- Honey Glazed Carrots, topped with pomegranate, mint, oregano & feta
- Spiced Maple Butternut wedges topped with toasted pecan nuts

TO END OFF WITH

- Coffee & Peanut Brittle Layer Ice-cream
- Spiced Apple, Berry & Pear Crumble with ginger, coconut & almond topping
- Carrot Cake with Cream Cheese Icing / Cupcakes
- Chocolate Fudge and Coffee Cake (Vegan Option Available)
- Vegan Cheesecake (large / mini individual cakes) :
Flavours - Blueberry & Vanilla ; Salted Caramel ; Death-by-Chocolate
- Snickersbars (Vegan)
- Ginger and Shortbread Date Bites
- Cheese Platter with fresh fruit, crackers, an assortment of preserves