

BENTO BOX MENU

Option 1

Based on a minimum of 10 guests

STARTERS

Please select two options

- ROASTED BEETROOT SALAD WITH HAZELNUT YOGHURT DRESSING
- WATERMELON, CRUMBLLED OLIVE, CAPER AND FETA SALAD
- BROCCOLI, CHICKPEA AND POMEGRANATE WITH TAHINI LIME DRESSING
- CRAYFISH, CUCUMBER, AVOCADO AND MARIE ROSE
- DRESSED CRAB WITH MANGO AND CHIMICHURRI DRESSING
- ROASTED CARROT, PEARL BARLEY AND DILL VINAIGRETTE
- SUPERFOOD SALAD WITH CITRUS DRESSING
- CHICKEN, RADISH AND SUGAR SNAP PEAS WITH CORIANDER LIME DRESSING
- SEARED BEEF AND RAW PAPAYA SALAD WITH TAMARIND SOYA DRESSING
- PUY LENTIL, PEPPER AND RED ONION TEMPERED WITH MUSTARD SEEDS
- QUINOA, SQUASH AND BROCCOLI SALAD
- MEDITERRANEAN TUNA SALAD WITH ZESTY DIJON VINAIGRETTE
- CHICKPEA, PEPPER AND RAS EL HANOUT
- CARROT, SUGAR SNAP PEAS AND MINT WITH HONEY MUSTARD DRESSING
- GREEK SALAD WITH ROASTED CUMIN

SANDWICHES

Please select two options

PROVENÇAL TUNA
KIMCHI AND CRUSHED AVOCADO
BBQ TOFU WRAP
GRILLED ARTICHOKE, BABY SPINACH AND PESTO
SRIRACHA LIME SHRIMP, BABY GEM
KOREAN PULLED PORK AND APPLE
CUMIN RUBBED CHICKEN, CHIMICHURRI WRAP
CHICKEN KATSU WITH WILD ROCKET
CHICKEN TIKKA WRAP WITH RED ONION AND PICKLES
SMOKED SALMON, CUCUMBER AND GREEN APPLE
TANDOORI CHICKEN, RED ONION AND BASIL PESTO
PRAWN AND AVOCADO WRAP
ROSARY GOAT CHEESE AND CUCUMBER
ROAST BEEF AND HORSERADISH

DESSERTS

Please select one option

ASSORTED MACARONS
HAZELNUT BROWNIE, DULCEY BLOND CHOCOLATE WHIPPED GANACHE
ORANGE AND PRALINE CHOUX
FRESH FRUIT SALAD, ORANGE AND VANILLA JUS
DARK CHOCOLATE AND MASCARPONE TARTLET

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Option 2

Based on a minimum of 15 guests

MAIN COURSES

ROAST CORNISH COD, CARAMELISED ENDIVE, CAULIFLOWER, RAISIN AND CURRY DRESSING
RUMP OF ROMNEY MARSH LAMB, CHARLOTTE POTATO, VIOLETTE ARTICHOKE, BROAD BEANS, MINT
NORFOLK BLACK CHICKEN LEG, PARMESAN AND HAZELNUT CRUST,
BRAISED LEEK AND TRUFFLE MASHED POTATOES
BAKED CELERIAC RISOTTO, CELERY, SEMI-DRIED GRAPES, ROAST CELERIAC JUS
AUBERGINE GATEAUX, PARMESAN, RED PEPPER, COURGETTE PESTO

DESSERTS

BLUEBERRY TARTLET, LEMON THYME AND CITRUS FRUIT
APRICOT CLAFOUTIS, ALMOND ICE CREAM, ORANGE BLOSSOM AND APRICOT COULIS
PISTACHIO AND CHERRY CHOUX
WHITE CHOCOLATE, ELDERFLOWER, CANDIED GRAPEFRUIT
DARK CHOCOLATE MOUSSE, RASPBERRIES, YOGHURT ICE CREAM
VERBENA POACHED PEACH, CEREAL CRUNCH, PEACH SORBET