



## Breakfasts

Bacon, Sausage or Portabello mushroom bap - £5.50

Gluten free Granola w/ Greek yogurt & fruit compote - £5.00

Selection of pastries - £3.50

## Buffets

### Sandwich lunch £8

A selection of **3 types of sandwiches**, for example:

*Somerset cheddar and chutney (V)*

*Hummus, roast red pepper and spinach (VG)*

*Ham, landcress and wholegrain mustard*

With Cake Bites or Seasonal Fruit, or mix of both.

### Grazing buffet lunch £11.50

**Mezze board** - trio of seasonal dips (e.g. Beetroot borani (beetroot, yoghurt and dill); Harissa hummus, Roast squash and carrot with lemon), flatbreads, tortilla with aioli, olives and pickles (V) (VGO) (GFO)

**Charcuterie board - selection of Spanish cured meats** with house pickles, potato salad, olives and breads (GFO)

**Cheese board** - three ripe cheeses from Bristol Cheesemonger, crackers and bread, chutney and house pickles, selection of fruit (V) (GFO)

## **Combined Buffet - £17.50**

### **Selection of Spanish cured meats**

**Cheese selection** with crackers and chutney

**Potato salad**, with mayonnaise, capers, chopped salad onions, wholegrain mustard and herbs (V)

**Trio of seasonal dips** - e.g. Beetroot borani (beetroot, yoghurt and dill); Harissa hummus, Roast squash and carrot with lemon (V) (VGO) (GF)

Flatbreads (VG)

Spanish tortilla (potato & onion omelette) slices with aioli (V)

Marinated olives (VG)

Mixed pickles (VG)

Crisps (VG)

## **Hot Bowl Food £12.50**

*suitable for buffet or seated*

Choose up to 2 dishes per group. 20 portions minimum

**Aduki bean chilli** and basmati rice served with tortilla chips, soured cream, jalapeños and coriander (V) (GF)

**Squash, chickpea and preserved lemon tagine** served with apricot couscous and toasted almonds (VG) (GFO)

**Celeriac, kale and coconut curry** served with lemon rice and raita (VG) (GF)

**Barley risotto**, served with seasonal vegetables and parmesan, or ground almonds (V) (VGO)

### **Meat options - £2.50 supplement**

**'Cochinita pibil'** - slow roast pork - served with spiced rice, sweet pickled onions, and red cabbage and apple coleslaw (GF)

**Mutton, chickpea and preserved lemon tagine** served with apricot couscous and toasted almonds (GFO)

**Sicilian roast chicken salad**, served with new potatoes, pine nuts, raisins and green beans (GF)

**Pork and herb sausages**, served with champ and onion gravy

# WEDDINGS & CELEBRATIONS

## Celebration Sharing Menus

*A selection of dishes for the table to share*

### **Middle Eastern Influenced - 3 courses £34**

#### **Starters**

**Beetroot borani** - beetroot, yoghurt and nigella (V) (GF)

**Labneh** – strained yogurt with lemon and dill (V) (GF)

**Harissa hummus** (VG) (GF)

**Mixed house pickles** (V) (GF)

**Marinated olives** (V) (GF)

**Flatbreads** (V)

#### **Mains**

**Slow-roast lamb** with fennel & red peppers (GF)

**Warm salad of spiced aubergine** with feta, toasted almonds, and mint (V) (VGO) (GF)

**Buckwheat tabouleh** (VG, GF)

**Sumac roasted vegetables** (VG, GF)

**Lemon dressed green salad** (VG, GF)

#### **Desserts**

**Persian orange, almond, and polenta cake** served with orange blossom syrup and crème fraîche (V) (GF)

**Roast apricots** with vanilla cream and toasted almonds (V) (GF)

## Vegan 3-courses £32

### Starters

**Muhamra** - Roast red pepper and walnut dip (VG) (GF)

**Dolmades** - stuffed vine leaves (VG) (GF)

**Harissa Houmous** (VG) (GF)

**Mixed house pickles** (VG) (GF)

**Marinated olives** (VG) (GF)

**Flatbreads** (VG)

### Mains

**Roast cauliflower**, turmeric, and lemon quinoa with radish and sprouting seeds (VG) (GF)

**Slow roasted aubergine** with chermoula, pomegranate, and almonds (VG) (GF)

**Warm salad of roast squash**, and pumpkin seed pesto (VG) (GF)

**Seasonal raw vegetable** salad (VG) (GF)

**Lemon dressed green salad** (VG) (GF)

### Desserts

**Baked peaches** with vanilla coconut cream (VG) (GF)

**Silken tofu chocolate mousse** with nut brittle (VG, GF)

## Persian Wedding Feast: 3-courses £39

*Inspired by the culinary landscape of the Middle East & Persia this is a feast based around a wedding rice which is jewelled with sour berries and apricots, flavoured & coloured with saffron & decorated with toasted flaked almonds & rose petals.*

### Starters

**Baghali Ghatogh** - fava bean dip with sliced egg (VG) (GF)

**Baba Ganoush** - scorched aubergine and tahini dip (VG) (GF)

**Roast tomato and pepper salad** with basil (VG) (GF)

**Marinated Olives** (VG, GF)

**Flatbreads** (VG)

### Main

**Slow-roasted marinated lamb OR Griddled halloumi** and vegetables (VGO)

Served with **jewelled wedding rice** (VG) (GFO) and green **salad of baby leaves and crisp lettuce** with lemon vinaigrette and **fatoush**- a salad of chopped tomatoes, peppers, cucumber, red onion, parsley, mint, coriander and garlic with pitta croutons (VG) (GFO)

### Desserts

**Persian orange, almond and polenta cake**, served with orange blossom syrup and crème fraîche (V) (GF)

**Bristol Mess** (not strictly Persian but a worthy addition of any big celebration we think) - a sumptuous tower of crisp meringues with whipped cream & fruits (V) (GF)

**Summer version** - rose meringues, vanilla whipped cream, fresh berries and red berry coulis with edible flowers.

**Winter version** - pistachio meringues, brandied apricots, prunes and figs

## Canapés

*Light bites for all occasions // All £2.50 per serving//20 portion minimum  
Crostoni's are 2 items per serving, other canapés are 1 item per serving*

**Crostoni** - little toasts topped with:

**Smoked salmon**, crème fraîche and dill

**Mushroom**, lentil and walnut pâté (VG)

Roast pepper, goat's curd and oregano (V)

**Green olive tapenade** with sun-blush tomato (VG)

**Jamón butter** with pickled chillies

**Beetroot borani** with feta (V)

**Blue cheese** and caramelised walnuts (V)

**Roast squash** and tahini with thyme (VG)

### Meat / Fish:

**Serrano wrapped dates stuffed with blue cheese & almonds**

**Morcilla sausage rolls**

**Lamb köfte** meatballs with mint yoghurt (GF)

**Roast chorizo** with honey and red wine (GF)

**Boquerones** - marinated anchovies wrapped around green olives (GF)

**Radishes with anchovy** mayonnaise (GF)

**Blinis with smoked salmon** and crème fraîche (GF)

### Vegetarian and Vegan:

**Spanish tortilla** bites with aioli (V) (GF)

**Asparagus spears** with lemon and sea salt (VG) (GF) *(seasonal)*

**Slow roast tomato**, mozzarella and basil skewers (V) (GF)

**Red pepper, feta** and oregano rolls (V) (GF)

**Cucumber, tomato, feta** and black olive skewers (V) (GF)

**Radishes** with butter and sea salt (V) (GF)

**Manchego**, sun-blush tomato and basil skewers (V) (GF)

**Aubergine rolls** with goat's cheese and pomegranate (V) (GF)

**Baked falafel** with lemon and tahini dressing (VG) (GF)

## Evening Food

### **Cheese board** £8.50

Three perfectly ripe cheeses from the Bristol Cheesemonger served with crackers, chutneys and grapes (GFO) (V)

### **Filled baps** £5

Smoked bacon; pork and herb sausage; or Portobello mushroom and thyme

### **Buxton Pies** £5.50

**Please ask about any dietary requirements you may have**

## **Terms & conditions**

Different minimum numbers can apply to our menus - please ask.

*Please note : These are sample menus only. Our menus are seasonal and we depend very much on what is available at any given time. We are happy to tailor menus to your wants and budgets and welcome discussions regarding the style and details of your event so we can provide the best possible food for you. We reserve the right to substitute items and ingredients without notice but will always try to give as much information and notice as possible.*

Prices are correct at the time of printing, but can go up with market rises. We reserve the right to increase prices as required but will always aim to consult with the client before doing so.

This menu includes VAT, but **does not include hire of crockery, cutlery, glasses etc. should they be required. All equipment hire quotes are estimates, and prices can change from booking to delivery times although we will always aim to keep everyone informed as changes occur.**

If catering is required in a location with limited kitchen facilities, we may also need to hire in extra field kitchen equipment at an extra cost. Delivery cost is dependent on location of event.