



Breakfasts

Bacon or Portabello mushroom bap - £5.50

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

Cinnamon buns - £3.75 (VG)

Soup of the day with house bread £6.25 (8 people minimum)

Daily changing vegan soup to be served in your room from a soup kettle with freshly baked bread & organic butter

Sandwich buffet £9.50 (8 people minimum)

A selection of sandwiches, for example:

Somerset cheddar & chutney (V)

Hummus, roast red pepper & rocket (VG)

Egg mayonnaise & Landcress

With Crisps, Cake Bites or Seasonal Fruit (or a mix of all three for £12.50)

Grazing buffet £12.50 (8 people minimum)

Seasonal dips (Beetroot borani, Harissa hummus etc) (VG, GF)

Squash, chickpea & sumac salad (VG, GF)

Stuffed vine leaves (VG, GF)

Tortilla & aioli (V, GF)

House bread or focaccia (VG - gluten free bread available)

Preserved peppers & sauerkraut (VG, GF)

Marinated olives & pickles (VG, GF)

Add a selection of cured meats with celeriac remoulade for £5.50 p/p

Add a selection of ripe cheeses with crackers, grapes & chutney for £5.50 p/p

V = vegetarian VG = vegan VGO = vegan option available GF = gluten free GFO = GF option available

Hot Bowl Food £13.50

suitable for buffet or seated

Choose up to three dishes per group. 20 portions minimum order per dish

Black bean chilli & brown rice served with tortilla chips, soured cream, jalapeños and coriander (V) (GF)

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

Celeriac, kale & coconut curry served with basmati rice & raita (VG) (GF)

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

Meat options - £2.50 supplement

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

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

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

Pork and herb sausages, served with champ & onion gravy

WEDDINGS & CELEBRATIONS

Celebration Sharing Menus *A selection of dishes for the table to share*

Middle Eastern Influenced - 3 courses £36

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)

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Marinated olives (V) (GF)

Flatbreads (V)

Mains

Slow-roast lamb with fennel & red peppers (GF) or **Warm salad of spiced aubergine** with feta, toasted almonds, and mint (V) (VGO) (GF)

Quinoa 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 £34

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

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

Roast cauliflower, turmeric, and lemon quinoa with radish and sprouting seeds (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 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 per item
Crostinis are 2 items per serving, other canapés are 1 item per serving*

Crostini - 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 (GF)

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

Samosas & dips (VG) £4

Please ask about any dietary requirements you may have

Terms & conditions

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

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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.