



SPECIAL EVENTS CATERERS

Artisan Veg

CHUNKY SEASONAL ROAST VEGETABLES

THICK-CUT LEEKS, PARSNIPS, CARROTS, SHALLOTS
& CAULIFLOWER, WITH BEETROOT, SPINACH & KALE.
DRESSED WITH SUMAC, LEMON & OLIVE OIL
& FINISHED WITH PERSIAN FETA

BUTTERNUT STEAKS

OREGANO, THYME & CONFIT GARLIC MARINADE

SLOW-ROASTED WOODFIRED RATATOUILLE

CHARRED PEPPERS, COURGETTES
GOLDEN SHALLOTS, AUBERGINE

BARBECUED SWEETCORN WHEELS

CREAMED BUTTER, CHIVES

SAUTÉED MUSHROOMS

WITH THYME & CONFIT GARLIC

DRUNKEN MUSHROOMS

CHARDONNAY, ONIONS & GARLIC

CHARRED CAULIFLOWER STEAKS

BRUSHED WITH TUNISIAN HARISSA

MILDLY SPICY, FINISHED WITH CRUMBLLED GOAT CHEESE
& RESTED ON A CHICKPEA, BULGUR & FREEKEH WHEAT SALAD

STUFFED RED PEPPERS

WITH ROASTED COURGETTE, MARINATED AUBERGINE,
MOZZARELLA & COUSCOUS



Artisan Potato Dishes

POTATO DAUPHINOISE

THINLY SLICED POTATOES WITH BUTTER, CREAM,
CHEESE, BACON & ONIONS

POTATO LYONNAISE

A CLASSIC FRENCH TRAYBAKE,
WITH STOCK, ONION & GARLIC

PATATAS BRAVAS

PEPPERS, ONIONS, TOMATOES, PAPRIKA

CREAMY MASHED POTATO WITH CARAMELIZED ONION

SLOW-BAKED KING EDWARD POTATOES WITH
DOUBLE CREAM & REAL BUTTER, FINISHED WITH SOFT
ONIONS & DIJON MUSTARD

ROASTED POTATOES

WITH GARLIC, THYME & ROSEMARY

ROASTED BABY NEW POTATOES

CRÈME FRAÎCHE, CHIVES & FRIED SHALLOTS

BAKED WHOLE POTATOES

TOPPED WITH SOUR CREAM, CHEESE, CRUNCHY
BACON BITS & CHIVES