

EARTHY STYLE VEG MENU

*Vegan? We can veganise any dish!
Contact us for details*

Artisan Veg

£2.50 per Guest

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 crumbled goat cheese & rested on a chickpea, bulgur & freekeh wheat salad

Stuffed Red Peppers

with roasted courgette, marinated aubergine, mozzarella & couscous

Artisan Potato Dishes

£2.50 per Guest

Potato Dauphinoise

Thinly sliced potatoes with butter, cream, cheese & onions

(Request without bacon)

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 & chives

(Request without bacon)

SCOUT
& HUNTER

Scout's Salads

£2.50 per Guest

Caprese

Tomato, pesto, mozzarella & red onion with a basil dressing

Autunno

Pesto, spinach & pumpkin ravioli with smoked sundried tomatoes

Traditional Greek Salad

Feta cheese, cucumber, cherry tomatoes, red onion, kalamata olives & a balsamic vinegar dressing

Moroccan Tabbouleh

Toasted grains, couscous, freekeh wheat, chickpeas, parsley, onion, mint, cucumber, fresh tomato, with a lemon, mint yoghurt dressing

The Australian

Smoked bacon lardons, shallot curls, diced confit potato, whole egg with spring onions & thyme, in a mayonnaise dressing

(Request without bacon)

The Not-So-Common Garden Variety

Tomatoes, cucumber, red onion, grated carrot, roasted baby beets, mesclun lettuce

American Slaw

Shredded veg, carrot, red and white cabbage, sweet apple, with spiced Creole dressing

El Asado

Roasted corn, roasted red peppers, sweet onion, chives, coriander, patatas bravas, diced tomato

(Request without chorizo)

Primo Salads

£3.50 per Guest

Super Food Salad

Freekeh wheat, toasted almonds, shredded carrot & beetroot, goji berries, spring onion, green beans, rocket with a pomegranate molasses dressing

Fire-Roasted Pepper Caponata

Cooked over the flames, with caramelised aubergine, chickpeas toasted with wild garlic, thyme & rosemary and crushed tomato & sherry dressing

Roasted Sweet Potato & Endive

with a lemon & yoghurt dressing, chilli, hazelnuts & coriander

Roasted Aubergine with Tahini

Yoghurt, pickled radish, toasted sesame seeds & picked herbs

Three Artichoke Salad

Globe, Jerusalem & crosnes artichokes tossed with mixed leaves & pecorino shavings in a lemon & truffle oil dressing

**SCOUT
& HUNTER**