

SALADS

POTATO & ONION (v)

Lemon, mustard & olive oil dressing, capers, fresh mint & parsley.

CORONATION CHICKEN

Shredded chicken, potato, dried apricots, sultanas, spring onion & fresh coriander.

SAFFRON COUS-COUS (v)

Dried fruit and nuts, lemon, mixed fresh herbs, peppers & baby spinach.

TABOULEH (v)

Cous cous, fresh parsley, finely diced tomato, cucumber, lemon & pomegranate molasses.

FUSILLI PASTA (v)

Red pesto dressing, roasted pepper, black olives, feta cheese, fresh spinach, basil & cracked black pepper.

GARDEN (v)

Seasonal greens, mixed leaves, sun dried cherry tomatoes, oregano & local honey dressing.

GORGONZOLA (v)

Crumbled Italian blue cheese, walnuts, grapes, lollo verde, iceberg, green apple, celery, chives, yoghurt & mustard dressing.

CLASSIC CAESAR (v)

Romaine & Babygem lettuce, homemade dressing, chunky garlic croutons, white anchovies, soft boiled egg, Parmesan shavings

CAJUN RICE (v)

Jalapeno/lime dressing, black beans, corn, celery, green pepper, green onion, tomato concasse, fresh cilantro and thyme

RICE NOODLE (v)

Ginger/lime dressing, bean sprouts, Chinese cabbage, radish, red cabbage, thinly sliced peppers, cashew nuts, fresh coriander, mint and basil.

CLASSIC GREEK (v)

Mixed local tomatoes, peeled cucumber, red onion, feta, black olives, fresh oregano, lemon & olive oil

DESIGNED TO BE COMBINED WITH OUR BBQ MENUS



THIS IS PURELY A SAMPLE OF MENU ITEMS
PLEASE GET IN TOUCH FOR THEMES AND CUSTOMISED EVENTS