



## *Platter Up* Lunch Menu

### **Salads**

Taboula salad with pearl couscous and fresh herbs, topped with feta and pomegranate [VG. vegan available]

Caprese salad with fresh burrata, buffalo mozzarella, tomatoes, and sweet basil, drizzled with olive oil [VG. Gluten-free]

Roasted chermoula aubergine with greens and tomato [vegan, gluten-free]

Roasted salmon with tomato, cucumber, pepper, olives, spring onion, avocado and cream cheese [GF]

Trofie and pesto salad with sundried tomato, chickpeas, broad beans and edamame [VG]

Barley with cucumber, edamame, mint, dill, feta and roasted chicken

Moroccan cauliflower salad with chickpeas, fresh herbs, almonds, couscous, and raisins [VG]

Thai salad with cabbage, carrot, spring onion, fresh herbs, edamame and rice noodles [VG]

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### **Sandwiches**

Falafel, avocado, tomato and rocket wraps [Vegan]

Goats' cheese, charcuterie, pesto and arugula ciabatta

Roasted chicken, pesto, tomato and spinach ciabatta [Gluten-free available]

Roasted mixed veg and burrata ciabatta [VG. Gluten-free available]

Fig, brie and basil seeded bagels [VG. Gluten-free available]

Bagels topped with roasted beef, crispy onions, and mustard

Olive bread topped with ricotta, roasted cherry tomato and basil [VG]

Bagels topped with cream cheese, smoked salmon, radish, cucumber, and microgreens

Focaccia filled with burrata, edam and mixed roasted vegetables

## Dessert

### Cake

Carrot cake [vegan]  
Banoffee  
Lemon drizzle  
Sticky toffee Biscoff [vegan]  
Victoria sponge  
Dark chocolate [vegan]  
Cookies and cream [vegan]

### Brownies

Caramel brookies  
Salted caramel brownies  
Cookie dough brownies  
Morello cherry blondies  
Banana Nutella blondies  
Chocolate brownies [gluten free or vegan available]

### Cookies

Dark chocolate  
Biscoff [vegan]  
Chocolate chip [vegan available]

### Macarons [gluten free]

A selection of macarons in raspberry, pistachio, vanilla, chocolate, coffee & lemon

### Fruit [gluten free, vegan]

Mixed fruit cups

## Sides

Caprese bruschetta [£2.50 per serving]

Loaded hummus with za'atar pitta bread [£20 per 5 servings] [vegan]

Mini chicken & chipotle mayo brioche sliders [£3.50 per serving]

Ciabatta bread rolls with whipped butter [£1.50 per serving]

30+ pax: select 2 items from each category (salads, sandwiches, and dessert)

45+ pax: select 3 items from each category (salads, sandwiches, and dessert)

75+ pax: select 4 items from each category (salads, sandwiches, and dessert)

100+ pax: select 5 items from each category (salads, sandwiches, and dessert)

Sides are charged as extra

### **Serving style**

Food can be delivered in eco-friendly platter boxes, or our team can set up in your office, with food displayed on boards, stands and bowls. You also have the option of adding foliage and flowers for that extra wow factor.

*Delivered food: £15 pp*

*Food set up on site: £17pp*

Optional add-ons: eucalyptus display: +£110 (per 45 pax)  
Petite vases with floral and foliage accents: +£80 (per 45 pax)  
(Larger floral and foliage displays available upon request)