



## **Corporate packed lunch / picnic menus**

Supplied with wooden cutlery & palm leaf plates – priced per person – minimum order for 8

### **£16 per person – Gluten free / nut free**

- Nourish bowl - marinated tempeh, beet hummus, roasted sweet potato, golden sauerkraut, avocado & quinoa.  
Orange and poppy seed flap jack

### **£18 per person - Gluten free / low fodmap / no refined sugar**

- Redpepper & walnut dip with seeded oatcakes / Courgette fritters / Aubergine & pesto soba noodle salad / sundried tomato & olive wild rice salad / new potato and chive salad / chocolate orange truffles.

### **£21 per person - nut free**

- Heart of palm, avocado & cucumber sushi roll / 'crab' cakes with mango salsa / sweetcorn fritters with sweet chilli sauce / red cabbage and sesame slaw / Broccoli & edamame salad / Sticky mango and coconut rice pudding pot

### **£23 per person - Gluten free / low fodmap / no refined sugar**

- Moroccan spiced tempeh skewers / walnut, sunflower & quinoa dolmades / lemon & coriander marinated olives / kale, carrot, almond & raisin salad / minted millet & tomato salad / carrot and cardamom cake with coconut crème fraiche.

### **£25 per person**

- Honestly tasty blue & rhubarb chutney sandwich / THIS coronation chicken wrap / basil tofu, sundried tomato & olive skewers / Mediterranean vegetable & lentil salad / 7 vegetable slaw / squash, kale and feta orzo salad / Bakewell tart / chocolate brownie

## **AFTERNOON TREAT BOX - £15 per person**

Pesto savoury scone with olive tapenade / THIS chicken & mushroom mini pie /  
Chocolate and ginger brownie /

Lemon drizzle cake / blueberry baked cheesecake.