

Pick and Mix Event Menu

Sandwiches

Served in a mix of granary/ white / wholemeal / wraps

Meat

Honey Roast Ham, Cheddar & Mustard Mayonnaise
Pastrami, Gherkin, Wholegrain Mustard and Rocket.
Bacon, Cranberry, Brie and Spinach
Smoked Mackerel, Horseradish Cream and Capers
Smoked Salmon, Cream Cheese, Lemon & Rocket

Vegetarian

Cheddar, Red Onion, Chutney & Baby Gem
Egg Mayonnaise, Spring Onion Houmous, Carrot, Pesto
Beetroot, Rocket, Dukkha (vg)
Roasted Seasonal Vegetables, Harissa, Spinach (vg)
Artichoke, Basil, Roasted Pepper (vg)
Mozzarella, Roasted Pepper and Basil

Luxury Sandwiches

Beef Brisket, Crunchy Coleslaw and Gherkin
Beef Baguette with Caramelised Onion
Sloppy Jo - Bolognese Sauce, Jalapeno Peppers & Cheese
Jerk Chicken, Mango Chutney & Cucumber Ribbon
Italian Sausage & Pepper
BAHLT - Bacon, Lettuce, Tomato, Harissa and Avocado

Salads

Greek Salad - Feta, Tomato, Cucumber & Red Onion
Green Pistachio and Rocket Couscous
Rice Salad with shredded Carrot, Red Onion, Parsley & Lemon
New Potato and Mint Salad
Potato and Wholegrain Mustard Mayonnaise
Green Bean, Mangetout Orange and Dukkha
Roasted Sweet Potato, Pomegranate Molasses and Pumpkin Seed
Roasted Cauliflower, Chickpea & Harissa Salad

Savoury Pastries

Meat

Chorizo and Sun blushed Tomato Puff Pastry Bites
Chicken and Chorizo Roll with Red Pepper Dip
Pork, Sage and Apple Sausage Rolls
Chicken, Mushroom and Leek Filo Parcels
Cornish Pasties

Vegetarian

Homity Pie - Potato, Cheese and Onion
Butternut Squash and Feta Filo Bites
Sweet Potato and Caramelised Onion (vg)
Caramelised Beetroot and Red Onion Tartlet (vg)
Creamy Mushroom and Leek Parcels (vg)

Vegetable Bites

Carrot and Cumin Croquettes with Tahini Yoghurt Dressing
Pea and Mint Croquettes with Mint Dressing (vg)
Chickpea Falafel, Coriander Dressing & Crunchy Slaw (vg)
Beetroot Falafel, Tahini Dressing & Crunchy Slaw (vg)
Cauliflower Fritters & Lemon Yoghurt Dip



Hot Dishes

Meat

Chicken and Chorizo Stew
Double drunk Beef Stew
Lamb and Date Tagine
Basque Chicken
Thai Style Chicken Coconut Curry
Chilli Con Carne
Pork, Parsnip and Cider Stew
Harissa and Preserved Lemon Chicken Stew

Vegetarian

Sweet Potato and Peanut Curry (vg)
Thai Style Coconut Curry (vg)
Spiced Pumpkin Stew (vg)
Sweet sticky Aubergine Chermoula Curry (vg)
Persian Vegetable Stew (vg)
Spiced Spinach, Kale & Butterbean Broth (vg)
Charred Vegetable Chilli (vg)
Pea and Butterbean Chowder (vg)

Dips and Flat Bread

Houmous
Beetroot Houmous
Caramelised Onion Houmous
Butterbean & Rosemary
Smoked Red Pepper
Roasted Sweet Potato
Carrot Tahini
Pea and Dill

Crudit  Selection Available on request

Something Sweet

Lemon Drizzle Cake
Triple Chocolate Brownie
Carrot, Pistachio and Coconut Cake with Rose Water Cream
Flourless, Butter less Chocolate Orange & Almond Cake
Lemon, Apple & Rose Syrup Cake (vg)
Raw Chocolate Brownie (vg)

Taste the Love offers a bespoke service, please contact for a personalised menu or quote

