

➤ CATERING MENU

N.B., orders must be processed 72 hours in advance in order to allow enough time to order produce.

Every dish, food and drink on the menu is 100% plant based.

Dietary requirements and allergies must also be mentioned when placing an order.

For any questions relating to food please email:

alex.chef@stmargarethouse.org.uk

- Crostini with spread of the day and toppings - 20 people - £30
- Salad of the day - check list below - approx. 20 people - £50
- Lasagna - approx. 15 people - £70
- Bread & Dips. ciabatta, with spread of the day or upon request - approx. 50 people - £40
- Sausage rolls - £3 each (price variable to quantity)
- Vegan Cheese Board with crostini, jam and grapes – approx. 5 - £30
- Tray of Mac & Cheese - approx. 25 people - £50
- Ciabatta sandwich - vegan sausages, aioli, mustard, tomatoes, leaf salad - approx. 12 people - £50
- 20 x crostino with tapenade and roasted aubergine topped with almond, sunflower, and sesame = £30
- 20 x crostino with harissa hummus and french beans = £30
- 20 x focaccia filled with vegan sausage, tomato, aioli, lettuce, and mustard = £35
- 20 x mini bahn-mi: panini filled with tempeh jam, carrot, and daikon slaw, homemade crispy mung strips, cucumber = £35
- 20 x mini taco with slaw, jerk bbq seitan, and pickled shallots = £35
- 20 x mini toastie with tempeh jam, kimchi and seitan = £35
- 40 x small vegan cheese arancini = £70



- 5 x big muffin with sweet potato and chili = £ 12.50

➤ CAKES

- Lemon & Poppy seed cake - £38
- Chocolate & Raspberry cake - £38
- Loaves (Banana, Maple & Pecan, Jaggery & Chai) - £28
- Selection of 10 Danish pastries (Croissant, Almond croissant, Pain au chocolate, Pain aux raisins) - £28
- Carrots Cupcakes x6 - £18
- Selection of 4 Doughnuts (Raspberry Jam, Lotus Biscoff, Oreo, lemon and raspberry jam) - £14

➤ DRINKS

- Fresh Orange Juice 1L - £8
- Fresh juice of the day 1L - seasonal fruits and vegetable - £10
- Coffee Jar (incl. milk) 1L - £7
- Tea thermos (incl. milk & tea bags) - £6
- Wine bottle red/white - £12
- Prosecco bottle - £15
- Cider - £6
- Beer – IPA/Lager 330ml - £4.5
- Beer 550ml – 6.5
- Free Alcohol Beer 330ml - £5
- Homemade Refreshing Drink Alcoholic/Alcohol Free 1L - £15
- Pop up Bar – with wine, beer and cocktails - £15 per hour

➤ **SELECTION OF SALADS**

Green Queen	kale, spinach, broccoli, spring onion, French beans, pumpkin & sunflower seeds, with a herby dressing (GF)
Raw Energy Dressing	carrot, beetroot, pumpkin & sunflower seeds, mint, raisins, with a pomegranate, balsamic and orange juice dressing (GF)
Tabouleh	couscous, red onion, green peppers, mint, parsley, toasted almonds, raisins, pumpkin seeds, with olive oil and lemon juice (Gluten, nuts, GFO with quinoa)
Potato Salad	potatoes, aioli, capers, dill, gherkins and shallots (soya)
Beetroot Salad	vinegar roasted beetroot, massaged kale, toasted almonds, parsley, olive oil and pumpkin seeds (GF, nuts)
Camargue Rice	with Puy lentils, olives, parsley, toasted almonds and olive oil (GF, nuts)
Marinated Mushrooms	in tamari, vinegar and sesame oil, with daikon, chilli and sesame seeds (GF, sesame, soya)
Japanese Carrot	in vinegar, lemon juice and sesame oil, with edamame beans, coriander and sesame seeds (GF, sesame)
Marinated Cucumber	in vinegar and lemon juice, with sesame seeds (GF, sesame)

Greek Salad	tomato, cucumber, red onion, olives, vegan feta, parsley and olive oil (GF)
Kimchi	(not fermented), with napa cabbage, daikon, carrot, spring onion, coriander and sesame seeds (GF, sesame, soya)
French-style Carrot	in mustard vinaigrette and parsley (GF, mustard)
Aubergine and Bulgur	roasted aubergine, mint, parsley, toasted almonds, and raisins, pumpkin seeds, served with dreamy vinaigrette sauce
Roasted Vegetables	roasted seasonal vegetables (GF)
Orzo Salad	sun-dried tomatoes, olives and parsley, with olive oil (Gluten)
Chickpea Salad	with roasted cauliflower, mixed leaf, red onion, parsley and olive oil (GF)
Roasted Sweet Potato	rocket, chilli, soya and maple roasted pumpkin and sunflower seeds, dreamy tahini dressing (GF)
Chickpea Caesar Salad	cherry tomatoes, cos lettuce, 'Caesar aioli', croutons, sunflower seed parmesan (GF, soya, GFO)
French Beans	toasted almonds and olive oil (GF, nuts)
Slaw	red cabbage, red onion, carrot and aioli (GF, soya)
Pardon Peppers	roasted and seasoned with olive oil and salt (GF)



Asian Greens

bok choy, broccoli, sugar snaps, soya glaze
and sesame seeds
(GF, soya, sesame)

Asian Slaw

red cabbage, spring onion, carrot, coriander
and sesame seeds, with lime juice and
sesame oil
(GF, sesame)