

Salads

Freshly barbecued or wood-roasted meats, fish and vegetables go hand-in-hand with delicious, imaginative freshly prepared salads.

With all the flavours and ingredients listed below, we're sure you will find a selection to please all of your guests.

FROM THE CLASSIC TO THE MORE ADVENTUROUS, OUR SALADS INCORPORATE FLAVOURS & TEXTURES FROM AROUND THE WORLD

▣ **VIBRANT PERSIAN RICE SALAD**



BLISTERING SALADS

Baby New Potato Salad with Spring Onions, Dill, Lemon and Sour Cream

Baby New Potato Salad infused with Dijon Mustard Vinaigrette, Shallots and Fresh Parsley

Baby New and Sweet Potatoes with Thyme and Caramelised Red Onions served with Grainy Mustard Dressing

Classic Potato Salad with Mayonnaise, Pinenuts, Chives and Parsley

Baby New Potato Salad with Avocado, Fresh Crispy Shoots, Radish and Saffron Herb Vinaigrette

Hot Baby New Potatoes with Mint and Lemon Butter

Vibrant Persian Rice Salad with Basmati and Wild Rice, Pistachios, Pomegranate, Dried Fruits and Herbs

Saffron Lemon Rice with Mustard Seeds and Coriander

Cous Cous with Roasted Red and Yellow Peppers, Mint, Parsley and Olive Oil

Black Beans, Chick Peas, Broad Beans, Artichokes, Red Onion and Red Peppers with Mild Chilli Tarragon Dressing

Giant Butter Beans, Whole Yellow and Green Beans with Shallot & Sherry Vinaigrette

South American Black Bean Salad with Red and Green Peppers, Lime Coriander and Chipotle Chillies

Puy Lentils, Feta, Red Onions and Sun-blushed Tomatoes, Thyme & Raspberry Vinegar Dressing

Thai Noodle and Wilted Bok Choi with Soy, Palm Sugar, Lemon Grass, Lime Leaves, Ginger, Coriander and Chilli

Italian Penne with Roast Peppers and Courgettes, Olives, Pinenuts, Pesto Mayonnaise and Shavings of Parmesan

Slow-roasted Aubergine with Red Onion, Coriander, Chilli and Tomato Salsa

Mediterranean Wood-roasted Vegetables, Peppers, Courgettes, Aubergines, Fennel, Red Onions and Artichokes with Parmesan, Pinenuts and Basil

Autumn Wood-roasted Vegetables – Parsnips, Carrots, Baby Beetroot, Leeks and Red Onions with Parmesan, Pinenuts and Marjoram

Wood-roasted Aubergine, Spinach and Basil Salad with Garlic Yoghurt Dressing

Chestnut and Button Mushrooms with a Garlic, Mustard Seed, Lemon & Thyme Marinade

Spicy Fried Egg Salad with Tomatoes, Baby Gem, Spring Onions, Shallots and Chilli with Coriander Dressing

Thai Salad with Green Papaya, Spring Onions, Red Peppers and Green Beans

Classic Slaw full of Chives and Chervil

Asian Slaw with Chinese Cabbage, Bean Sprouts, Red and Yellow Peppers, Spring Onions, Fresh Pineapple and Sweet & Sour Dressing

Creole Slaw of Red and White Cabbage, Celeriac, Green Peppers, Spring Onions, Radishes with Hot Horseradish & Parsley Mayonnaise

Fine Green Beans, mixed Bean Sprouts and Crispy Mangetouts dressed with Lime, Rice Vinegar, Palm Sugar, Coriander and Chilli

Artichoke, Pea and Courgette Salad with Mustard Seeds and Fresh Parsley served with Sharp Lemon & Lime Dressing

Yellow and Green Courgette Salad with Mustard Seeds and Fresh Parsley served with Sharp Lemon & Lime Dressing

Watercress, Rocket, Sugar Snap Peas, Roast Red Peppers, Feta and Pinenuts with Lemon & Walnut Oil Dressing

Whole Yellow and Green Beans with Baby Red Chard, Rocket, Frisée, New Potatoes, Feta and Lemon Thyme Dressing

Baby Leaf Salad with Mushrooms, Water Chestnuts and Chinese Broccoli

Baby Spinach and Rocket Leaves dressed with Lemon Juice and Sea Salt

Caesar Salad with Cos Lettuce, Parmesan Croutons, Garlic and Classic Caesar Dressing

Classic Greek Salad with Tomatoes, Shallots, Cucumber, Feta Cheese, Olives, Fresh Parsley, dressed with Sherry Vinegar and Olive Oil

Vivid Green Salad with Sugar Snap Peas, Green Beans, Mangetouts, Cucumber and Sesame Seeds dressed with Lime, Rice Vinegar, Palm Sugar and Mint

Tomato, Cucumber and Melon Salad with a hint of Fresh Chilli dressed with a Herb Vinaigrette

Tomato Salad with Basil, Spring Onions, Deep-fried Capers dressed with Extra Virgin Olive Oil and Vintage Balsamic Vinegar

Fresh Finely Sliced Italian Tomatoes and Shallots drizzled with Extra Virgin Olive Oil, Rock Salt and Basil

Plum, Yellow and Red Cherry Tomatoes with Mozzarella, Olives, Thyme, Pink Peppercorns and Garlic Oil

Cucumber, Bean Sprout, Pickled Yellow Radish and Pineapple Salad with Mild Red Chilli & Mint dressing

Crunchy Carrot Salad with Mustard Seeds, Pinenuts and Sweet Lemon Dressing

Crunchy Kohlrabi, Carrot, Spring Onion and Melon Salad with Sunflower & Sesame Lime dressing



□ CREOLE SLAW SALAD



□ THAI SALAD