

Wellness Focused Catering



Lunch Platters: (1 platter serves 6 to 8 people, **36£** per platter)

Curried chickpea and tofu salad with apples, dates, celery, cashews, coconut, herbs and creamy curried sauce.

Broccoli and quinoa salad with chickpeas, grilled peppers, green olives, avocado, herbs and vegan mayo sauce.

Quinoa and strawberries salad with carrots, cranberries, beetroot, (vegan) feta and balsamic sauce.

Wholegrain rice and sweet potato salad with vegan feta or goat's cheese, hazelnuts, herbs, pomegranate and orange sauce.

Cauliflower and pistachio salad with pomegranate, mint, parsley and vegan vinaigrette. Option with goat's cheese or vegan feta available.

Mexican style salad with rice, beans, avocado, corn, herbs, lime, vegan cheese, pepper and tortilla chips

Thai style mango and halloumi salad with peanut sauce and crunchy vegetables

Moroccan style salad with greens, chickpeas, carrots, mint, pistachios, (vegan) feta, dates and cinnamon sauce

Ricotta, peach and blueberry salad with mint, avocado, cucumber, pecan nuts and balsamic sauce