

Seasons, Wild & Free

THOUGHT FOR FOOD

SIDES & SALADS

Fennel roasted carrots with lemon, tahini yoghurt and seeds

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Roasted Beetroot Tzatziki with yoghurt, mint and garlic.

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Roasted Beetroot and carrots with garlic, maple and balsamic glaze, baby leaves and seeds

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Sweet and sour slaw with spicy peanut dressing

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Slaw with celery, apple and walnut and mint with a soured cream dressing

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New potato salad with dill, yoghurt and pistachio

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New Potato salad with pesto

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New potato salad with red onion, dill, carers and egg

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Rainbow slaw with red and white cabbage, peppers, apple and mint with a creamy yoghurt and mayonnaise dressing

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Tomato salad with lemon, basil, chilli, garlic and rapeseed oil

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Marouli Salad with green leaves, cucumber and a lemon feta dressing

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Green salad with blue cheese, and walnuts

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Green salad with everything green including leaves, cucumber, peas and beans, avocado, sunflower seeds,

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Courgette ribbons with peas a lemon, feta, dressing

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Chargrilled aubergine with Saffron yoghurt, basil and pomegranate

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Chargrilled cauliflower with Tahini yoghurt, pomegranate, mint and toasted almonds

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Fennel orange and watercress salad

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Celeriac remoulade, matchsticks of celeriac in a mustard mayonnaise