

ARTISAN SIDES

Artisan Veg

£2.50 per Guest

Chunky Seasonal Roast Vegetables

Thick-cut leeks, parsnips, carrots, shallots & cauliflower, with beetroot, spinach & kale. Dressed with sumac, lemon & olive oil, & finished with Persian feta

Butternut Steaks

Oregano, thyme & confit garlic marinade

Slow-Roasted Woodfired Ratatouille

Charred peppers, courgettes, golden shallots, aubergine

Barbecued Sweetcorn Wheels

Creamed butter, chives

Sautéed Mushrooms

with thyme & confit garlic

Drunken Mushrooms

Chardonnay, onions & garlic

Charred Cauliflower Steaks brushed with Tunisian Harissa

Mildly spicy, finished with crumbled goat cheese & rested on a chickpea, bulgur & freekeh wheat salad

Stuffed Red Peppers

with roasted courgette, marinated aubergine, mozzarella & couscous

SCOUT
& HUNTER

Artisan Potato Dishes

£2.50 per Guest

Potato Dauphinoise

Thinly sliced potatoes with butter, cream, cheese, bacon & onions

Potato Lyonnaise

A classic French traybake, with stock, onion & garlic

Patatas Bravas

Peppers, onions, tomatoes, paprika

Creamy Mashed Potato with Caramelized Onion

Slow-baked King Edward potatoes with double cream & real butter, finished with soft onions & Dijon mustard

Roasted Potatoes

With garlic, thyme & rosemary

Roasted Baby New Potatoes

Crème fraîche, chives & fried shallots

Baked Whole Potatoes

Topped with sour cream, cheese, crunchy bacon bits & chives

SCOUT
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