

D&AD | Jasper Hossack

Crew catering

13-22 May 2020

BREAKFAST

Freshly baked pastries: croissants/pain aux raisins/pain au chocolate

Warm brioche bacon rolls *or* vegan sausage sandwiches

Fresh fruit selection

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LUNCH

all served with sourdough bread and rapeseed oil

Classic Spanish tortilla with caramelised onion and potato

Montaditos with roasted artichoke, romesco and pine nuts

Chopped salad with cucumber, lemon and parsley

Roasted pumpkin, Yorkshire cured ham and Laverstoke mozzarella suppli

Caramelised onion and spinach tart

Tricolore salad

Spinach, chick pea and chicken pastilla

Orzo pasta, roasted feta, black olive and chili crumble

Cured kale, fennel seeds, lemon and pomegranate molasses

Hyderabad roasted aubergine with urad dhal, mustard and cumin seeds

Squash and green chilli pakora, mint and lime yoghurt

Aloo bharta cabbage and coriander salad

Loaded Reuben bagels with salt beef and sauerkraut

Classic US style potato salad

Waldorf salad

Red lentil, lamb and pul bibir köfte

Roasted beetroot, black rice, dill, buttermilk and apricots

Fattoush salad with crisp pitta

Peri-peri roasted chicken with roasted red peppers

Portuguese rice with tomato and garden peas

Farmers' salad with cucumber and macerated tomato

Roasted cod with oregano and black olives

Spanakopita pie with spinach and feta

Classic Greek salad

Classic Ploughmans' sandwiches

Pork pie with pear, date and ale chutney

Summer salad with peas, beans and courgette

Vietnamese bahn mi sandwiches

Bun chay noodles

Goi du du crisp vegetable salad with lime and toasted peanuts

DINNER

Thai green curry with jasmine rice

Som tam salad

Rice crackers and sweet chilli

Beef shin lasagna with thyme and garlic roasted root vegetables

Rocket and pickled red onion salad

Garlic ciabatta and olive oil

Chicken and chorizo paella with charred courgette and aubergine

Spinach salad with almonds and raisins

Pan rustica and olive oil

Chicken nadam kozhi with lemon rice

Saag aloo

Paratha and mango chutney

Confit duck cassoulet with parmentier potatoes

Charred baby gem with

fresh baguettes with smoked salt butter

Burrito bar with roasted cassava

Sweetcorn, cucumber and lime salad

Corn chips and salsa

Fennel sausage and white bean Tuscan stew with polenta chips

Shredded fennel and orange

Focaccia and aged balsamic

Nigerian chicken and tomato stew with fufu

Chopped egg, haricot bean and cucumber salad

Milk bread

Rosemary and thyme roasted chicken with mash

Green summer salad with asparagus and chard

Sourdough crostini

Bbq pork shoulder brioche rolls with Louisiana style rice

Braised green beans with garlic and pimento

Dirty cornbread