



SAMPLE MENUS SPRING-SUMMER

OUR FOOD PHILOSOPHY

At Square Food we work closely with local and organic retailers, growers and farmers. Ingredients are always seasonal and sourced according to fair-trade and MSC standards where appropriate. We use surplus fresh produce from FareShare South West which we try to incorporate into our menus where suitable.

We take into consideration our environmental footprint in all aspects of the organisation. We avoid using unrecyclable materials in our food delivery, we recycle all packaging and reduce food waste wherever possible.

All proceeds from our events go towards supporting Square Food Foundation's food education work in the community. Our students are an integral part of our events and we aim to include them wherever possible.

Please read on to get a taste for our sample menus. We can cater for all dietary requirements and offer a totally bespoke service for each event.

To find out more or to book please get in touch with our team at catering@squarefoodfoundation.co.uk



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SAMPLE MENUS SPRING-SUMMER

CANAPÉS

Wild mushroom tartlet (v)
Cheddar sable, oven dried tomato, pesto (v)
Baba ganoush & pomegranate on crostini (v)
Squash & Stilton arancini (v)
Smoked haddock arancini
Salt cod fritters & aioli
Crostini, tapenade & tomato
Crab & Gruyère tartlet
Sausage roll
Chicken liver parfait on crostini, red onion marmalade
Rare roast beef, leaves, Parmesan & truffle
Lamb kofta, yoghurt & mint

Prices start from £18.50 for 5 different canapes

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SAMPLE MENUS SPRING-SUMMER LUNCHES

Spring / Summer salads

Blood orange, fennel, radicchio and walnut salad
Asparagus, goat's curd, Sicilian lemon & olive oil
Radish, cauliflower, parsley & hazelnut salad
Crab mayonnaise, peas and mint
Salad of bacon, broad beans, watercress and pecorino

Summer tarts and risottos

Asparagus, St Georges Mushroom and goat's cheese tart
Cherry Tomato, Westcombe ricotta and parmesan pastry tart
Pea and mint risotto
Courgette and courgette flower and gorgonzola risotto

Spring lunch add on

Spiced sweet potato dip
Baba ganoush
Mackerel escabeche, pickled spring vegetables
Roast garlic & white bean dip
Squash & brown butter dip
Labneh
Spiced flat breads
Bruschetta of roast Colehill tomatoes and burrata
Crudites

Sweet

Panna cotta, rhubarb, pistachio
Chocolate and raspberry mousse
A bowl of delicious cherries
Provencale summer fruit tart

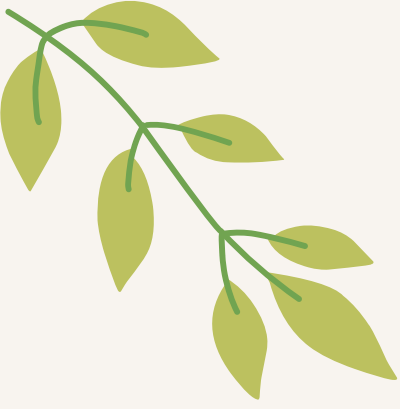
Prices start from:

Tart and 3 salads: £19.95 per person (min 12 ppl)
Sandwiches, crudites & dips, fruit and cake: £17.95 per person



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DINNER

Starters

Burrata, pickled cherries, hazelnuts

Gazpacho

Somerset charcuterie

Artichokes Romana

Piedmontese peppers

Mackerel escabeche with pickled summer vegetables

Vegetarian

Borlotti beans, spring vegetables, lemon & herb broth

Roast polenta & summer vegetables, aioli

Courgettes, peppers and aubergines, sauce vierge

Fish

Poached sea trout, watercress mayonnaise, Pembrokeshire new potatoes

Ligurian fish stew

Pan roast wild sea bass, Piedmontese peppers

Seafood paella 'Rocinantes'

Meat

Somerset lamb, wild garlic salsa verde, Spring vegetables

Tuscan style braised rose veal, broad beans, new potatoes, St Georges mushrooms

Pot-roast chicken with elderflower, green beans and fennel

Slow-cooked shoulder of pork 'Donny Brasco' with grilled summer vegetables

Desserts

Panna cotta, rhubarb, pistachio

Chocolate and raspberry mousse

A bowl of delicious cherries

Provencale summer fruit tart



Prices start from £39.50 for 2 courses and £47.50 for 3 courses, depending on numbers and venue

Minimum 15 ppl

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SAMPLE MENUS SPRING-SUMMER

SHARING PLATTERS AND FEASTING

An Indian Wedding Feast

*Authentic dishes from across India made with local, seasonal produce
Fried aubergines & paneer, wild garlic and sweet potato dip, spiced lentil
and bean dip Indian salad of courgettes, cauliflower, mango & radishes,
South Indian dosa, North Indian parathas, Vegetable and goat's cheese
bourekas, Chicken koftas...
Vegetable curry, Coconut fish curry, lamb masala, Kerala lemon rice...*

Mexican Street Food stall

*Ceviche, Refried beans, Guacomole
Along with classic Mexican tacos: roast squash, chorizo, coriander; Chicken,
guacamole, tomato salsa; Kale, cheddar, chilli, soured cream; Prawns,
chipotle, coriander; Shredded pork belly, onion, chipotle mayonnaise
Mexican fruit bowl, churros....*

Persian celebration supper

*Labneh, sweet potato dip, grilled aubergines, sumac, spiced flat breads;
Iranian herb omelette; Lamb Koresh/Vegetable Koresh, Iranian spiced
greens; Rice with soft herbs almonds, barberries, saffron; Spiced baked
apples with rose water, pistachios*

Middle Eastern style sharing platters

*Babaganoush, hummus, Chew Valley Smokery trout, crème fraiche, pickled
cucumber & dill
Crushed broad beans, mint and lemon, goats curd
flat breads, Somerset lamb shawarma, Vegetarian kibbeh, Spring vegetables
cooked in the wood-fired oven, Jewelled saffron rice..*

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