



CATERING

We work with the best local caterers to arrange fresh and seasonal daily breakfast and lunch menus. Each menu includes shared portions of each item listed. Just let us know your numbers for breakfast, lunch, drinks and any specific dietary requirements and we'll look after you. Please note, these daily menus are samples and may vary.

Daily Breakfast Menu £12pp
Daily Lunch Menu £20pp
Daily Tea, Coffee and Milk £7pp

Minimum order of £150

V = Vegetarian Ve = Vegan GF = Gluten Free DF = Dairy Free

MONDAY

BREAKFAST

Bagels, Whiskey Cured Salmon, Herbed Ricotta, Pea Shoots (Ve, GF)
Banana & Poppy Seed Bread (V)
Super Fruit Platter (Ve, GF, DF)
Fresh Sourdough Loaf, Butter & Conserves (V)
Smashed Avocado on Toast (Ve, DF)
Roast Forest Mushrooms on Toast with Lemon & Chive Dressing (Ve, GF, DF)
Fresh Juice

LUNCH

Za'atar Spiced Lamb Kofte with Coriander Dressing (GF)
Sweet Potato Dal (V, GF)
Spiced Red Cabbage Salad with Pine Nuts & Mint (V, GF)
Green Salad with Honey Mustard Dressing (Ve, GF)
Bombay Potato Salad with Soft Herbs and Peas (V, GF)

DESSERT

Spiced Carrot Cake (Ve)

TUESDAY

BREAKFAST

Raspberry Cheesecake Muffins (Ve)
Homemade Granola with Coconut Soy Yoghurt & Berries (V)
Fruit Platter (V, GF)
Sourdough Bread, Butter & Conserves (Ve)
Smashed Avocado on Toast (V)
Slow Roast Tomatoes (GF/DF)
Fresh Juice

LUNCH

Grilled Lemongrass & Ginger Turkey Meatballs (GF, DF)
Miso Glazed Aubergine with Sesame, Spring Onions & Mint (V)
Wild Rice with Slow Cooked Cherry Tomatoes, Onions & Peppers (V, GF)
Sweet Potato with Maple Chilli Dressing & Tamari Roast Super Seeds (V, GF)
Edamame & Snap Pea Salad with Sesame Ginger Dressing (V, GF)

DESERT

Ferrero Rocher Brownies (Ve)

WEDNESDAY

BREAKFAST

Vintage Cheddar & Leek Frittatas (Ve,GF)
Freshly Baked Banana Bread (Ve, GF)
Super Fruit Platter (V, GF, DF)
Homemade Granola with Coconut Yoghurt & Fresh Berrries (V, DF)
Sourdough Bread, Butter & Conserves (Ve)
Smashed Avocado with Lime & Chilli (V, GF)
Fresh Juice

LUNCH

Sumac & Harissa Cod Fillets (GF)
Baked Feta/Vegan Feta Tomatoes with Kalamata Olives (Ve, GF)
Roast Fennel, Clementine, Rocket and Almond Salad (V, GF)
Baby Gem Wedges with Super Seeds & Shallot Dressing (V, GF)
Turkish Style Cous Cous (V)

DESSERT

Orange & Polenta Cake (Ve, GF)

THURSDAY

BREAKFAST

Sweet Potato, Feta & Spinach Muffins (Ve)
Freshly Baked French Pastries (Ve)
Fruit Platter (V, GF)
Sourdough Bread, Butter & Conserves (Ve)
Homemade Granola, Coconut Yoghurt with Fresh Berries (V)
Smashed Avocados with Aleppo Pepper (V, GF)
Fresh Juice

LUNCH

Roast Chicken Breast with Pumpkin Seed Pesto (GF, DF)
Courgette & Slow Roast Tomato Tart (V)
Quinoa, Green Bean & Toasted Almond Salad (V, GF)
Roast Tenderstem Broccoli with Balsamic Dressing (V, GF)
Wilted Cavolo Nero with Spicy Roasted Chickpeas, Dukkah & Pomegranate (V, GF)

DESSERT

Caramel & Banana Blondies (Ve)

FRIDAY

BREAKFAST

Apple Bran Muffins (Ve)
Homemade Granola Station with Coconut Yoghurt & Berries (V)
Fruit Platter (V, GF)
Sourdough Bread, Butter & Conserves (Ve)
Smashed Avocado on Toast (V, GF)
Continental Ham & Cheese Plate (GF)

LUNCH

Chicken Thighs with Tomatoes & Crispy Chorizo (GF)

Ras Al Hanout Spiced Vegetable Tagine (V, GF)

Roast Baby Leeks & Kalamata Olives with Chilli, Orange and Oregano Dressing (V, GF)

Charred Asparagus and Artichokes with Peas Mint and Coriander (V, GF)

Roasted Cauliflower with Slow Roast Tomato Dressing (V, GF)

DESSERT

Dark Chocolate and Guinness Cake (Ve)

WEEKEND

Menu on request

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