



AURES

FOOD MENU
2025





CANAPÉS

VEGETARIAN & VEGAN

CREAM CHEESE, SUNDRIED TOMATO, PUMPKIN SEEDS, ON A PRESSED CUCUMBER

VEGETARIAN SUSHI, SRIRACHA MAYONNAISE, PICKLED GINGER (VEGAN)

TRUFFLE MUSHROOM ARANCINI, SHAVED PARMESAN (VEGAN/GLUTEN FREE OPTION AVAILABLE)

BRUSCHETTA, GOATS' CHEESE BALSAMIC GLAZED BEETROOT (VEGAN/GLUTEN FREE OPTION AVAILABLE)

SPANISH TORTILLA, AIOLI, FIRE ROAST PEPPERS (VEGAN/GLUTEN FREE OPTION AVAILABLE)

BUTTERNUT SQUASH AND GOATS CHEESE QUICHE, ONION RELISH

GRILLED COURGETTE RIBBON STUFFED WITH ROAST TOMATO AND PESTO

FISH & SEAFOOD

SMOKED SALMON ROSE, CAVIAR, CREAM CHEESE AND DILL

CRAB SUSHI ROLL, SRIRACHA MAYONNAISE, PICKLED GINGER

SALMON SUSHI, WASABI AIOLI, CRISPY ONIONS, SOYA

PRAWN TOSTADA, GUACAMOLE, PICKLED CUCUMBER, CORIANDER

HARISSA SALMON SKEWERS

LEBANESE SPICED COLI, LIGHTLY SPICED CURRIED MAYONNAISE AND BELDI LEMON

SALT FISH CROQUETAS, TRUFFLE MAYONNAISE

BLACK SESAME SEARED TUNA, TROPICAL SALSA, PRESSED CUCUMBER

SALT & PEPPERS KING PRAWN TEMPURA, SWEET CHILLI SAUCE



CANAPÉS

MEAT

SPANISH JAMON CROQUTEAS, AIOLI

CHICKEN LOLLIPOPS, BBQ GLAZE, CHILLI,
CORIANDER & SESAME

MINI BEEF SLIDERS, CARAMELISED ONIONS,
KETCHUP IN A TOASTED BRIOCHE BUN

CHICKEN SNITZEL, MINI SLIDERS
WITH DILL MAYONNAISE AND PICKLED CUCUMBER

OPEN TOP CHICKEN BURGER,
PICKLED CUCUMBER, CHEDDAR CHEESE & RELISH

STEAK TARTARE EN 'CROUTE, PICKLED CUCUMBER,
ANCHOVIES DRESSING & TRUFFLE

MINI ROSEMARY SAUSAGE ROLLS, CRANBERRY SAUCE

WATERMELON, FETA CHEESE AND CURED SPANISH HAM

MOROCCAN SPICED CHICKEN SKEWERS, BEETROOT HUMMUS

LAMB KOFTA, MINT, TZATZIKI



CANAPÉS & BOWLS

CANAPÉS

SALMON SUSHI, WASABI AIOLI,
CRISPY ONIONS, SOYA

VEGETARIAN, SUSHI WITH SRIRACHA
MAYONNAISE, PICKLED GINGER (VEGAN)

TRUFFLE MUSHROOM ARANCINI, SHAVED PARMESAN
(VEGAN/GLUTEN FREE OPTION AVAILABLE)

BRUSCHETTA, GOATS CHEESE BALSAMIC GLAZED
BEETROOT (VEGAN/GLUTEN FREE OPTION AVAILABLE)

BUTTERNUT SQUASH AND GOATS
CHEESE QUICHE, ONION RELISH

SPANISH TORTILLA, AIOLI, FIRE ROAST PEPPERS
(VEGAN/GLUTEN FREE OPTION AVAILABLE)

PRAWN TOSTADA, GUACAMOLE,
PICKLED CUCUMBERS, CORIANDER

SALT FISH CROQUETAS, TRUFFLE MAYONNAISE

BLACK SESAME SEARED TUNA,
TROPICAL SALSA, PRESSED CUCUMBER

SALT & PEPPERS KING PRAWN TEMPURA,
SWEET CHILLI SAUCE

SPANISH JAMON CROQUETAS, AIOLI

CHICKEN LOLLIPOPS, BBQ SESAME SAUCE

MINI BEEF SLIDERS, CARAMELISED ONIONS,
KETCHUP IN A TOASTED BRIOCHE BUN

STEAK TARTARE EN CROUTE, PICKLED
CUCUMBER, ANCHOVIES DRESSING

CHICKEN SNITZEL, MINI SLIDERS WITH DILL
MAYONNAISE AND PICKLED CUCUMBER



CANAPÉS & BOWLS

BOWLS

WILD MUSHROOM RISOTTO, SOFT HERBS,
TRUFFLE AND SHAVED PARMESAN

VEGAN RUNDOWN CURRY, CAULIFLOWER, COCONUT
SAUCE, MIXED VEGETABLES SERVE WITH WILD RICE
AND CARAMELISED ONIONS

THAI GREEN CURRY, BABY CORN, CHARRED BROCCOLI,
SWEET POTATO SERVED WITH FRAGRANT WHITE RICE

BAROLO WINE BRAISED BEEF CHEEKS, SOFT BRAMATA
POLENTA, HERITAGE BALSAMIC GLAZED CARROTS

ROAST BEEF, WITH MUSTARD MASH POTATOES,
SEASONAL GREENS AND RED WINE JUS

FISH & CHIPS TARTAR SAUCE

KOREAN SALMON SKEWERS, SESAME, STICKY RICE,
FERMENTED CUCUMBER SALAD

BEEF OR TOFU STIR FRIED NOODLES,
CHILLI SOYA AND MIXED VEGETABLES

MISO GLAZED PORK BELLY, STICKY RICE,
PICKLED CABBAGE, MANGO SALSA

REFRESHING THAI GLASS NODDLE SALAD
WITH CHICKEN, TOFU OR SEAFOOD



PREMIUM CANAPÉS

BEEF

BEEF TARTARE ON CROSTINI
WITH QUAIL EGG AND CAVIAR

RUMP STEAK SKEWERS WITH CHIMICHURRI

MINI BEEF WELLINGTONS WITH TRUFFLE AIOLI

BRAISED SHORT RIB, RED
WINE REDUCTION, SHAVED PARMESAN

BRICK LANE SALT BEEF BAGEL,
PICKLED CUCUMBER AND ENGLISH MUSTARD

PORK

CRISPY PORK BELLY BITES WITH
APPLE COMPOTE AND CHARRED LEAKS

MINI PULLED PORK SLIDERS WITH
COLESLAW AND PEAR CIDER PIPET

BACON-WRAPPED DATES STUFFED
WITH GOATS CHEESE

HAM HOCK TERRINE, SOFT HERBS
AND CELERIAC REMOULADE

LAMB

LAMB KOFTA SKEWERS WITH TZATZIKI

SLOW BRAISED MINI LAMB
SLIDERS WITH HARISSA AIOLI

ROSEMARY LAMB LOLLIPOPS
WITH MINT PESTO

CONFIT LAMB SHOULDER, STICKY
RED WINE JUS, CRISPY SHALLOTS



PREMIUM CANAPÉS

POULTRY

CHICKEN TERRINE WITH PICCALILLI

CRISPY ASIAN DUCK SALAD TARTS WITH HOISIN SAUCE

DEVILLED EGGS, CRISPY CHICKEN SKIN, CAVIAR

MOROCCAN CHICKEN, CURRIED
MAYONNAISE AND APRICOT PHYLLO CUPS

VEGETARIAN & VEGAN

SPINACH AND RICOTTA VOUL AU VANT

TRUFFLE AND WILE MUSHROOM CROSTINI, TRUFFLE,
PARMESAN SERVED ON CROSTINI BUTTERNUT
SQUASH AND SAGE RISOTTO BALLS, PEA VELOUTÉ

ONION BHAJI, SMOKED MAYONNAISE,
SECRET GREEN SAUCE

FRIED GNOCCHI, SQUASH TEXTURES,
BURNT BUTTER EMULSION AND AGED BALSAMIC

ROAST CHERRY TOMATO TARTLET WITH BURRATA,
PEA PURE, EDAMAME AND MINT

FISH & SEAFOOD

CRAB TARTLET WITH BROWN CRAB MAYONNAISE,
SMOKED STREAKY BACON CRUMB AND DILL SEARED
SCALLOPS, MORCILLA AND BROAD BEANS

WHITE WINE POACHED MUSSELS, ESCOVITCHE AND
HOLLANDAISE SAUCE CHARRED
MACKEREL ON TOAST, HERITAGE TOMATO AND BASIL SALSA

MINI BRIOCHE LOBSTER ROLL, LOBSTER EMULSION WITH SPRING
ONION MINI JACKET POTATO, HOT
SMOKED SALMON, CREAM CHEESE AND SALMON CAVIAR
SEARED TUNA, BLACK SESAME AND WASABI AIOL



GRAZING BOARDS & TABLES

MIXED

SELECTION OF CURED MEATS & CHEESES - CREAMY FRENCH BRIE, STILTON, FRENCH GOATS CHEESE, SPANISH MANCHEGO, COMTE, PAKORA, FALAFEL, HUMMUS, OLIVES, CRUDITES, SALAMI, PROSCIUTTO, ANTIPASTI, FRESH & DRIED FRUITS, CHUTNEY, HONEY COMB, CRACKERS, FRESHLY BAKED BREAD AND SEASONAL GARNISHES

CHEESE

SELECTION CHEESES - CREAMY FRENCH BRIE, STILTON, FRENCH GOATS CHEESE, SPANISH MANCHEGO, COMTE, PAKORA, FALAFEL, HUMMUS, OLIVES, CRUDITES, ANTIPASTI, FRESH & DRIED FRUITS, CHUTNEY, HONEY COMB, CRACKERS, FRESHLY BAKED BREAD AND SEASONAL GARNISHES

CHARCUTERIE

CHARCUTERIE PLATTER - CURED MEAT SELECTION – MORTADELLA, PROSCIUTTO, SALAMI, CHORIZO, COPA, PATE, MELON, GRAPES, CRUDITES, SPANISH TORTILLA, FALAFEL, CRUDITES, HUMMUS, ANTIPASTI, OLIVES, SALTED SEA CRACKERS, FRESHLY NAKED BREAD WITH PAN CON TOMATO AND EXTRA VIRGIN OLIVE OIL

DESSERT

CHOCOLATE BROWNIES, MACAROONS, MINI FRESH FRUIT TARTS, BANANA CAKE, LEMON DRIZZLE, TIRAMISU, LEMON POSSET, CHEESECAKE, SEASONAL FRUIT GARNISH



OTO MIXED

NIBBLES

FLAT BREAD

HUMMUS

TZATZIKI

SMOKED AUBERGINE ZAALOUK, RED ONION SUMAC

RED CABBAGE SALAD WITH POMEGRANATE DRESSING

MAINS

GNOCCHI, ROAST BUTTERNUT SQUASH, BUTTERNUT TEXTURES, BURNT BUTTER AND SAGE EMULSION WITH SHAVED PARMESAN (CAN BE MADE VEGAN)

CRISPY GNOCCHI, GREEN ASPARAGUS, FRESH PEAS, CAVOLO NERO PESTO, WHIPPED RICOTTA AND SHAVED LEMON ZEST (SEASONAL)

FRIED GNOCCHI, SQUASH TEXTURES, BURNT BUTTER EMULSION AND AGED BALSAMIC

ROAST WHOLE CAULIFLOWER WITH SAFFRON YOGURT, CHICK PEA, SPINACH AND POTATO COCONUT CURRY, FERMENTED RED PEPPER SAUCE (VEGAN)

BROCCOLI STEAK WITH A CREAMY SMOKED CANNELLINI BEAN PURE, CHIMICHURRI AND CRUMBLLED FETTA (VEGAN)

MOROCCAN STYLE STUFFED PEPPERS, WITH CHICK PEAS, SAFFRON RICE AND A ROAST CHERRY TOMATO SAUCE

ROAST MISO AUBERGINE, POMEGRANATE, CAULIFLOWER COUSCOUS, PIQUILLO PEPPERS, TZATZIKI (VEGAN)

BAKED AUBERGINE STUFFED WITH LAMB AND HERB CRUST

SALMON WITH LEMON AND HERB, SALSA VERDE, FENNEL, CONFIT LEMON

LIGHTLY SPICED GRILLED COLI, AUTHENTIC INDIAN CHICKPEA CURRY WITH POTATOES AND SPINACH

BRAISED SHORT RIB WITH POLENTA, BALSAMIC GLAZED CARROTS, TRUFFLE AND SHAVED PARMESAN



MAINS

GRANDMAS STUFFED SQUID, SUCCULENT PORK AND BEEF STUFFED SQUID, STEWED TO PERFECTION SERVED IN ITS OWN SAUCE AND DICED ROAST POTATOES WITH PAPRIKA, CAPERS AND PARSLEY

ROAST CORN-FED CHICKEN, CHARRED CORN, CHERRY TOMATOES, PEAS, ROAST PEPPERS, SALSA VERDE

TRADITIONAL LEBANESE BRAISED LAMB SHOULDER WITH FRAGRANT RICE DATES, RAISINS AND CARROTS

GRILLED RUMP STEAK, WITH BROAD BEANS AND MINTED PEAS

GRILLED TURKISH LAMB RIBS, WITH SALAD, TOMATO BULGUR RICE AND POMEGRANATE MOLASSES

SHARING SIDE PLATES

NEW POTATOES WITH CHIMICHURRI, FIRE ROAST PEPPERS, BELDI LEMONS

SPRING GREENS, CHARRED TENDERSTEM BROCCOLI, MIXED TOASTED SEEDS, ROAST SQUASH AND LEMON DRESSING

BURRATA, PEAS, ASPARAGUS AND CRISPY FLAT BREAD WITH MINT SALSA VERDE (SEASONAL ONLY) MOROCCAN LENTIL TABBOULEH

ISRAELI COUSCOUS WITH ROASTED ROOT VEGETABLES, RAS EL HANOUT AND CHICKPEAS

HERITAGE TOMATO SALAD WITH MOZZARELLA, PINE NUT PESTO, ROCKET AND EXTRA VIRGIN OLIVE OIL

SALT BAKED COD, GREEN BEANS, BLOOD ORANGE, GRILLED COURGETTES, BROAD BEANS, KALAMATA OLIVES WITH A LIGHT CITRUS DRESSING

WATERMELON, FETA, KALAMATA OLIVES, CUCUMBER, RED ONION, MINT AND POMEGRANATE MOLASSES

LEBANESE TOMATO BULGUR WITH VERMICELLI

CLASSIC CAESAR SALAD WITH ANCHOVY DRESSING, AND SHAVED PARMIGIANO



MEXICAN

FOR THE TABLE

GUACAMOLE WITH CORN TOSTADAS AND QUESO FRESCO

SHARING STARTERS

CHICKEN TINGA TACO WITH GUACAMOLE AND REFRIED BEANS

CHICKEN TINGA TACO WITH GUACAMOLE AND REFRIED BEANS

TUNA TOSTADA, CHIPOTLE AIOLI, AVOCADO CREMA, PICKLED RED ONIONS

SEA BASS CEVICHE LECHE DE TIGRE, CLEMENTINE'S, CHILLI, COCONUT AND CORIANDER

PRAWN & OCTOPUS CEVICHE, WITH AVOCADO, CORN KERNELS, AND TOMATO AGUACHILE

BRAISED BEEF QUESADILLA WITH 3 CHEESES AND SOUR CREAM

CAJUN CORN ON THE COB WITH CHIPOTLE AIOLI AND QUESO FRESCO

MAINS

SLOW ROASTED SHORT RIB OR LAMB BARBACOA, SALSA BORRACHA SERVED WITH MIXED BEAN STEW

BAKED SALMON, SALSA ROJA, ROASTED CHERRY TOMATOES, CHARRED CORN KERNELS

AL PASTOR SLOW ROAST PORK BELLY , WITH CHARRED PINEAPPLE, MEXICAN CORN SALAD HERITAGE TOMATOES

ROAST CAULIFLOWER, FERMENTED RED PEPPER, SAUCE CHARRED CORN KERNELS AND HERITAGE TOMATOES (VEGAN OPTIONS)

SIDES

MEXICAN RICE

SOFT CORN TORTILLAS

ROJA, ROASTED CHERRY TOMATOES, CHARRED CORN KERNELS SERVED WITH MEXICAN RICE

SPRING GREENS

PICO DE GALLO



VEGAN

CANAPÉS

TOMATO CROSTINI, BASIL EXTRA VIRGIN OLIVE OIL
AND BALSAMIC

WILD MUSHROOM & TRUFFLE ARANCINI, GARLIC AIOLI

BUTTERNUT SQUASH AND VEGAN CREAM CHEESE CROSTINI

SPANISH FRITTATA WITH AIOLI

SUSHI ROLL WITH WASABI, PICKLED GINGER AND SOYA

PRESSED CUCUMBER, SUNDRIED TOMATO AND CREAM CHEESE

STARTERS TO SHARE

BETROOT AND CARAMELISED ONION TART

BRUSCHETTA, LEMON INFUSED RICOTTA CHEESE, BASIL, LIGHTLY
ROASTED VINE CHERRY TOMATOES WITH GARLIC AND EXTRA
VIRGIN OLIVE OIL, FINISHED WITH A BALSAMIC VINAIGRETTE

LEBANESE FLATBREAD WITH SMOKED AUBERGINE, SUMAC RED ONIONS,
COCONUT YOGHURT AND LEMON (COOKED IN THE PIZZA OVEN)

SWEET AND SPICY VEGAN FRIED CHICKEN BAO BUNS,
SESAME, CORIANDER AND CHILLI

RUSTICA MEXICAN PIZZA, TOASTED FLOUR TORTILLA, COURGETTES, CHERRY
TOMATOES, VEGAN CHEESE AND PESTO(COOKED IN THE PIZZA OVEN)

MAINS SHARING STYLE

MISO BAKED AUBERGINE, FIRE ROAST PEPPERS, CAULIFLOWER,
COUS COUS, HAZELNUTS, POMEGRANATE

GNOCCHI, SAGE AND BURNT BUTTERNUT SQUASH PURE,
SQUASH TEXTURES, PINE NUTS AND SHAVED PARMESAN

BAKED MEXICAN CHILLI BEAN STEW, AVOCADO AND FETA

KOREAN CHILLI AND GARLIC PAN FRIED TOFU, CHARRED TENDERSTEM
BROCCOLI, KOREAN CUCUMBER SALAD

ROAST CAULIFLOWER RUNDOWN CURRY, COCONUT CURRY, ROOT
VEGETABLES, CRISPY ONIONS

SIDES

FRAGRANT COCONUT RICE, BLACK BEANS, CRISPY SHALLOTS

MEXICAN RICE, TOMATO, PAPRIKA AND ROAST PEPPERS

LEBANESE TOMATO BULGAR WHEAT RICE

ROAST NEW POTATOES WITH CHIMICHURRI

HERITAGE TOMATO SALAD, EXTRA VIRGIN OLIVE OIL AND AGED BALSAMIC



BRITISH

STARTERS TO SHARE

CHARCUTERIE BOARD WITH A VARIETY OF CURED MEATS, CHEESES, CRACKERS, AND PICKLED VEGETABLES

GIN CURED SALMON, WITH RYE BREAD

GRILLED HALLOUMI CHEESE WITH HONEY, FIGS, THYME AND MIXED LEAF

GRILLED PEACH SALAD WITH BURRATA CHEESE, BALSAMIC GLAZE, AND BASIL

GRILLED CAESAR SALAD WITH ANCHOVIES AND PARMESAN

KING PRAWN COCKTAIL, YOUNG GEM LETTUCE, BLOODY MARY SAUCE

VEGAN AVOCADO AND TOMATO BRUSCHETTA WITH BASIL AND BALSAMIC GLAZE

MAINS TO SHARE

SLOW BRAISED SHORT RIB WITH RED WINE JUS AND POLENTA

GRILLED RUMP STEAK WITH GREEN BEANS AND CHIMICHURRI SAUCE

CONFIT PORK BELLY WITH CARROT PURE AND DAUPHINE POTATOES

WHOLE ROASTED SALMON WITH FENNEL AND LEMON HERB BUTTER

LEMON AND HERB ROASTED CHICKEN WITH SPANISH POTATOES, CHORIZO ROAST PEPPERS AND ONIONS

VEGAN ROASTED VEGETABLE RATATOUILLE WITH CRUSTY BREAD

GRILLED PORK CHOPS WITH GRILLED APPLES

SEAFOOD PAELLA WITH PRAWNS, SCALLOPS, AND MUSSELS

SIDES TO SHARE

ROASTED ROOT VEGETABLES WITH THYME AND GARLIC

CRUSHED NEW POTATOES WITH OLIVE OIL AND ROSEMARY

SEASONAL VEGETABLES WITH LEMON AND PARMESAN

GRILLED CORN ON THE COB WITH CHILI AND LIME

SWEET POTATO FRIES WITH GARLIC AIOLI

GARLIC AND THYME MASH POTATOES

ROASTED PUMPKIN WITH SAGE AND HAZELNUTS

HERITAGE TOMATO SALAD WITH MIXED LEAF SALAD AND BALSAMIC DRESSING

VEGAN ROASTED CAULIFLOWER WITH TAHINI, PINE NUTS AND LEMON



MEDITERRANEAN

ON THE TABLE

CURED MEATS AND CHEESE BOARDS WITH;
MARINATED OLIVES AND PICKLES
SEASONAL CHEESES
SELECTION OF CURED MEATS
BREAD (FOCACCIA, BLOOMER, PANE CARASAU)

MAINS SERVED FEASTING STYLE

ROAST CHICKEN BREAST, CARROT EMULSION,
DAUPHINE POTATOES, CHICKEN JUS
SIDE OF SALMON WITH LEMON AND HERBS, SALSA
VERDE AND ROAST MEDITERRANEAN VEGETABLES
BAROLO WINE BRAISED SHORT RIB, CREAMY MASH
POTATOES, HERITAGE CARROTS, RED WINE JUS
CAULIFLOWER STEAK, CARROT EMULSION, DAUPHINE
POTATOES, ROAST CARROTS (VEGAN OPTION)

SALAD

WALNUT, BLUE CHEESE, PEAR, MIXED LEAF, BROCCOLI,
ROAST PEPPERS, GRILLED RED ONIONS AND CHERRY
TOMATOES WITH AGED BALSAMIC

POTATO SALAD

HERITAGE TOMATO SALAD, MOZZARELLA, BASIL,
OLIVE OIL AND AGED BALSAMIC

NEW POTATOES WITH CRUSHED GARLIC,
LEMON AND THYME

FUSILLI PASTA WITH PESTO, CHERRY TOMATOES,
ROCKET AND MOZZARELLA

GREEK SALAD

ITALIAN

NIBBLES

CLASSIC TOMATO BRUSCHETTA WITH BASIL AND AGED BALSAMIC

MEATBALLS, WITH CHILLI, GARLIC AND ROAST TOMATO SAUCE

CURED MEATS

ROAST TOMATO ARANCINI WITH SMOKED GARLIC AIOLI

BREAD SELECTION



ITALIAN

SHARING MAINS

AUBERGINE PARMIGIANA

BAROLO BRAISED LAMB SHOULDER WITH POLENTA,
SHAVED PARMESAN AND RED WINE JUS

WILD MUSHROOM GNOCCHI, ASPARAGUS, BABY
SPINACH FINISHED WITH TRUFFLE OIL

WILDE BOAR RIGATONI PASTA WITH NDUJA

CHICKEN CACCIATORE, ROAST PEPPERS, OLIVES,
CAPERS, MIXED VEGETABLES IN A ROAST TOMATO
SAUCE SERVED WITH FUSILLI PASTA

ESPRESSO SALMON, GRILLED ARTICHOKE WITH
HERITAGE TOMATOES AND TENDER STEM BROCCOLI

SARDINIAN MIXED SEAFOOD PALOOZA WITH A RICH
ROAST SAFFRON TOMATO SAUCE. FREGOLA AND FENNEL

SIDES

ITALIAN CHICKPEA SALAD

HERITAGE TOMATO, MOZZARELLA, RED ONION AND BASIL
WITH EXTRA VIRGIN OLIVE OIL AND BALSAMIC

BURRATA HERITAGE CARROTS,
PICKLED HAZELNUTS AND BASIL PESTO

ROAST POTATOES WITH TRUFFLE AND SHAVED PARMESAN

COURGETTE FRIES WITH PARMESAN AND POMODORO SAUCE

ITALIAN

TAPAS TO BE SERVED ON THE TABLE ON ARRIVAL

PAN CON TOMATO

CURED MEATS AND CHEESE PLATTER

OLIVES

SPANISH TORTILLA

MAINS

CORDERO A LA MIEL – ROAST LAMB WITH LEMON, HONEY
AND GARLIC SERVED WITH SLICED POTATOES

LAMB SHOULDER SLOW-COOKED IN RED WINE, GARLIC, AND
HERBS UNTIL TENDER, SERVED WITH ROAST CELERIAC

FABADA ASTURIANA – CHICKEN THIGH, WHITE BEAN STEW,
CHORIZO AND MORCILLA SAUSAGE



BBQ, PAELLA & DESSERT STATION

FOOD STATION 1 - BBQ

1/4 LEMON AND HERB CHICKEN

MARINATED FLAT IRON STEAK SERVED WITH TOMATO SALSA

HARISSA SALMON SKEWERS

HALLOUMI, TOMATO, PEPPERS, AND RED ONION SKEWERS

AGED BEEF BURGERS, TOMATOES, LETTUCE, PICKLES,
AMERICAN CHEESE, BRIOCHE BUNS

(VEGAN) SMOKED BEEF BURGER, AMERICAN CHEESE,
LETTUCE, TOMATO, ONION JAM IN A TOASTED BUN

MERGUES SAUSAGES (SPICY LAMB SAUSAGE)

CHICKEN BURGERS, TOMATO, LETTUCE, PICKLES, CHIPOTLE MAYO

AMERICAN CHEESE IN A TOASTED BRIOCHE BUN

GRILLED SWEET CHILLI KING PRAWNS, CORIANDER AND LIME

SELECTION OF SALADS AND SIDES

RUSSIAN POTATO SALAD

GREEK SALAD

TOMATO, BASIL, RED ONION, BUFFALO MOZZARELLA,
BALSAMIC AND OLIVE OIL

CHICKEN CAESAR SALAD

PASTA WITH ROAST PINE NUT PESTO,
MOZZARELLA, ROCKET AND CHERRY TOMATO

COLESLAW

FOOD STATION 2 - BIG PAN PAELLAS

VEGAN ARTICHOKE, GREEN BEANS AND FIRE ROAST PEPPERS

SEAFOOD

CHICKEN & CHORIZO

MIXED SEAFOOD WITH CHICKEN & CHORIZO

FOOD STATION 3 - DESSERTS STATION

CHURROS WITH CHOCOLATE SAUCE OR DULCE DE LECHE

WAFFLES WITH FRESH FRUIT SAUCES AND CHOCOLATE SAUCE



HOG ROAST, PAELLA AND DESSERTS STATION

FOOD STATION 1 - TRADITIONAL BRITISH HOG ROAST

SLOW ROAST PORK WITH CRACKLING

WARM BRIOCHE BUNS

SAGE AND ONION STUFFING

PICKLED CABBAGE AND CUCUMBERS

HOMEMADE APPLE SAUCE, BBQ AND OTHER CONDIMENTS

OPTION OF GRAVY

SELECTION OF SALADS AND SIDES

RUSSIAN POTATO SALAD

GREEK SALAD

TOMATO, BASIL, RED ONION,
BUFFALO MOZZARELLA, BALSAMIC AND OLIVE OIL

CHICKEN CAESAR SALAD

PASTA WITH ROAST PINE NUT PESTO, MOZZARELLA,
ROCKET AND CHERRY TOMATO

COLESLAW

BAKED POTATOES

FOOD STATION 2 - BIG PAN PAELLAS

VEGAN ARTICHOKE, GREEN BEANS AND FIRE ROAST PEPPERS

CHICKEN & CHORIZO

MIXED SEAFOOD WITH CHICKEN & CHORIZO

FOOD STATION 3 - DESSERTS STATION

CHURROS WITH CHOCOLATE SAUCE OR DULCE DE LECHE

WAFFLES WITH FRESH FRUIT SAUCES AND CHOCOLATE SAUCE



PIZZA & SALAD

CLASSIC PIZZAS

MARGHERITA WITH SAN MARZANO TOMATOES,
FRESH MOZZARELLA, AND BASIL

PEPPERONI WITH TOMATO SAUCE, MOZZARELLA,
AND SPICY PEPPERONI

FOUR CHEESE WITH TOMATO SAUCE, MOZZARELLA,
GORGONZOLA, PECORINO, AND PARMESAN

FLORENTINE: SPINACH, EGG, BLACK OLIVES, TOMATO,
MOZZARELLA, PARMESAN CHEESE AND GARLIC OIL

PROSCIUTTO E FUNGI: PROSCIUTTO HAM, WILD MUSHROOM,
TOMATO SAUCE, MOZZARELLA, AND TRUFFLE OIL

GOURMET PIZZAS

PROSCIUTTO AND ROCKET WITH TOMATO SAUCE,
MOZZARELLA, PROSCIUTTO, AND ROCKET

BBQ CHICKEN WITH TOMATO SAUCE, MOZZARELLA,
GRILLED CHICKEN, RED ONION, AND BBQ SAUCE

SEAFOOD WITH TOMATO SAUCE, MOZZARELLA, SHRIMP,
CALAMARI, AND SUN-DRIED TOMATOES

PICANTE: SPICY 'NDUJA SAUSAGE, PEPPERONI, FIERY
CHILLIES, MOZZARELLA, TOMATO, ROCKET

MARISCOS: SEAFOOD MEDLEY OF SALTED ANCHOVIES,
BLACK OLIVES, PRAWNS, ARTICHOKE, AND MOZZARELLA

BOSKE: GRILLED PEPPERS, ARTICHOKE, RED ONIONS,
ROQUILLO PEPPERS, TOMATO, MOZZARELLA AND BASIL PESTO

H FORMENS: FRESH SMOKED SALMON, TOMATO,
MOZZARELLA, HORSE RADISH CREAM, AND ROCKET

ARRABIATA: SPICY CHICKEN, ROAST PEPPERS, CARAMELIZED
RED ONIONS, MOZZARELLA, CHILLI, AND AGED BALSAMIC

SALCHICHA: FENNEL SAUSAGE, WHITE SAUCE, PARMESAN, ROCKET

CATALANA: PARMA HAM, OLIVES, TOMATO, MOZZARELLA,
ROCKET, AND EXTRA VIRGIN OLIVE OIL

VEGAN PIZZAS

MARGHERITA WITH SAN MARZANO TOMATOES, VEGAN CHEESE, AND BASIL

VEGGIE WITH TOMATO SAUCE, VEGAN CHEESE,
GRILLED VEGETABLES, AND PESTO

BBQ JACKFRUIT WITH TOMATO SAUCE, VEGAN CHEESE,
BBQ JACKFRUIT, RED ONION, AND PINEAPPLE



PIZZA & SALAD

SALADS

FUSILLI PASTA, CHERRY TOMATOES, BLACK OLIVES,
PINE NUT PESTO AND ROCKET

ROCKET , ONIONS, TOMATOES, CUCUMBER AND FETA
CHEESE BALSAMIC VINAIGRETTE

ORZO PASTA MIXED WITH OLIVES, CUCUMBERS, BELDI
LEMON, COURGETTE, WITH LEMON DRESSING

WATERMELON, PROSCIUTTO, GREEN BEANS, OLIVES,
CHICK PEAS AND BALSAMIC DRESSING

POTATO SALAD, BOILED EGG, ROOT VEGETABLES,
MAYONNAISE, ROAST PEPPERS

FRESH MOZZARELLA WITH HERITAGE TOMATOES, RED ONION,
DRESSED WITH COLD PRESSED OLIVE OIL, HOMEMADE BASIL
PESTO AND A TOUCH OF BALSAMIC GLAZE

PAELLA & SALAD

PAELLA

SEAFOOD PAELLA

MIXED PAELLA WITH CHICKEN, CHORIZO, AND SEAFOOD

CHICKEN AND CHORIZO PAELLA

A VEGAN-FRIENDLY PAELLA HUERTANA WITH ARTICHOKE,
GREEN BEANS, AND FIRE- ROASTED PEPPERS

SALADS

A CLASSIC GREEK SALAD

A REFRESHING WATERMELON, OLIVE, TOMATO,
RED ONION, ROCKET, AND BALSAMIC SALAD

A HEARTY POTATO SALAD WITH ROOT VEGETABLES,
BOILED EGGS, AND ROAST PEPPERS

A DELICIOUS ISRAELI COUSCOUS SALAD WITH ROOT VEGETABLES

TAPAS

PAN CON TOMATOES WITH SPANISH CURED MEAT (CRUSTY
BREAD WITH FRESH TOMATO PURE AND EXTRA VIRGIN OLIVE OIL)

SPANISH OMELETTE (VEGAN OPTION AVAILABLE)

PATATAS BRAVAS

JAMÓN CROQUETAS OR CHICKEN CROQUETAS

CALAMARI WITH AIOLI AND LEMON



PAELLA & SALAD

TAPAS

JAMON Y MANCHEGO (CURED SPANISH HAM AND MANCHEGO CHEESE)

PIL PIL PRAWNS

ALBONDIGAS (SPANISH MEATBALLS IN A RICH TOMATO SAUCE FINISHED WITH PARSLEY)

PINCHITOS (PORK OR CHICKEN)

PADRON PEPPERS WITH SMOKED SEA SALT

ASPARAGUS WRAPPED IN JAMON SERRANO

MEXICAN STREET FOOD

BURRITOS OR BOWLS

CARNE ASADA - GRILLED STEAK, AND A SQUEEZE OF LIME (VEGAN OPTION AVAILABLE)

AL PASTOR - MARINATED PORK, GRILLED PINEAPPLE AND PICKLED RED ONIONS (VEGAN OPTION AVAILABLE)

BARBACOA - SLOW-BRAISED BEEF

BAJA FISH - FRIED FISH, SALSA VERDE

CHICKEN TINGA - SLOW COOKED SPICED CHIPOTLE CHICKEN COOKED WITH ONIONS AND PINTO BEANS

SHRIMP - GRILLED SHRIMP, LETTUCE AND A CHIPOTLE AIOLI

VEGETARIAN - ROASTED VEGETABLES, BLACK BEANS, CHEESE, AND AVOCADO SAUCE

TACOS

CARNE ASADA - GRILLED STEAK, AND A SQUEEZE OF LIME (VEGAN OPTION AVAILABLE)

AL PASTOR - MARINATED PORK, GRILLED PINEAPPLE AND PICKLED RED ONIONS (VEGAN OPTION AVAILABLE)

BARBACOA - SLOW-BRAISED BEEF

BAJA FISH - FRIED FISH, SALSA VERDE

CHICKEN TINGA - SLOW COOKED SPICED CHIPOTLE CHICKEN COOKED WITH ONIONS AND PINTO BEANS

SHRIMP - GRILLED SHRIMP, LETTUCE AND A CHIPOTLE AIOLI

VEGETARIAN - ROASTED VEGETABLES, BLACK BEANS, CHEESE, AND AVOCADO SAUCE



MEXICAN STREET FOOD

QUESADILLA

QUESO FRESCO - 4 CHEESES

SHARING SIDES/SALADS

SUPER FOOD SALAD, KALE, GREEN BEANS,
TOMATOES, RED ONIONS

CAJUN FRIES WITH OREGANO

MEXICAN COUSCOUS SALAD
WITH ROASTED ROOT VEGETABLES

MEXICAN STREET CORN, CHIPOTLE MAYO, FRESH
CHEESE AND CORIANDER (VEGAN AVAILABLE)

NEW POTATOES, WITH GARLIC, AND THYME

MEXICAN POTATO SALAD WITH PINEAPPLE, BOILED
EGG, OLIVES, ROOT VEGETABLES, ROAST PEPPERS,
MAYONNAISE AND SWEET SMOKED PAPRIKA

GARDEN SALAD, TOMATO, RED ONION, PEPPERS, OLIVES,
CUCUMBER, FETA CHEESE BALSAMIC VINAIGRETTE

GOURMET BURGERS

BUILD YOUR OWN BURGER

CAJUN SPICED SLOW PULLED PORK

150G 100% BRITISH GRASS-FED BEEF BURGERS

LEMON AND HERB GRILLED CHICKEN BURGER

JAMAICAN JERKED CHICKEN BURGER

VEGAN SMOKED BEEF BURGER

GERMAN HOT DOG, SAUERKRAUT, CURRIED KETCHUP

LAMB BURGER

VEGAN SMOKED BEEF BURGER

BBQ HOT DOG



GOURMET BURGERS

SIDES

GREEK SALAD - HERITAGE TOMATOES, FETA CHEESE, RED ONION, PEPPERS, CUCUMBER AND OLIVES FINISHED WITH EXTRA VIRGIN OLIVE OIL, OREGANO AND LEMON

POTATO SALAD – POTATOES, BOILED EGG, ROAST PEPPERS, MIXED ROOT VEG, MAYONNAISE AND SMOKED SPANISH PAPRIKA

COLESLAW – JULIEN CARROTS, ONIONS, CABBAGE AND MAYONNAISE

HERITAGE TOMATO SALAD -TOMATOES, MOZZARELLA, RED ONION AND ROCKET WITH EXTRA VIRGIN OLIVE OIL AND BALSAMIC DRESSING

MOROCCAN COUSCOUS ROAST ROOT VEGETABLES, RAISINS AND POMEGRANATE

MACARONI & CHEESE

ONION RINGS

STREET FOOD BBQ

MAINS MEAT

1/4 CHICKEN WITH CHOICE OF MARINADE CHOOSE TANDOORI, CAJUN, CREOLE, JAMAICAN JERK OR LEMON AND THYME

SOUTH AFRICAN LAMB CHOPS WITH GARLIC AND ROSEMARY

RUMP STEAK SERVED WITH CHIMICHURRI

GREEK CHICKEN SKEWERS, SERVED WITH TZATZIKI AND PITTA BREAD

FILIPINO STYLE PORK BELLY WITH NATIVE SAUCE

BBQ PORK RIBS BOURBON GLAZE

LAMB KOFTA KEBABS, WITH CUMIN AND FRESH CORIANDER

MERGUEZ SAUSAGES, (SPICY LAMB SAUSAGE)

PREMIUM BRITISH PORK SAUSAGES

BRATWURST, SAUERKRAUT, CURRIED KETCHUP IN A BUN

MAINS FISH

HARISSA SALMON SKEWERS

GRILLED SWEET CHILLI KING PRAWN WITH CORIANDER AND LIME JUICE

SEABASS WITH TAMARIND SAUCE COOKED IN BANANA LEAF

MISO BAKED COD



STREET FOOD BBQ

MAIN VEGAN/VEGETARIAN

HALLOUMI, TOMATO, PEPPERS, AND RED ONION SKEWERS

MISO GLAZED AUBERGINE, SESAME AND CORIANDER

VEGAN SAUSAGES

SMOKED VEGAN BEEF, PORTOBELLO MUSHROOM

HARISSA ROAST CAULIFLOWER WITH SMOKED CANNELLINI BEANS MARINATED WITH SUMAC AND TRUFFLE

SIDES

ISRAELI GIANT COUSCOUS, ROASTED ROOT VEGETABLES, AND POMEGRANATE SALAD

CLASSIC GREEK SALAD DRESSED IN A LIGHT CITRUS, GARLIC AND OLIVE OIL DRESSING

POTATO SALAD, ROOT VEGETABLES, OLIVES, BOILED EGG, FIRE ROAST PEPPERS AND MAYONNAISE

PATATAS BRAVAS, SPICY TOMATO SAUCE, SMOKED SPANISH PAPRIKA, AIOLI

TOMATO SALAD, MOZZARELLA, HERITAGE TOMATOES, BASIL, BALSAMIC, RED ONIONS AND EXTRA VIRGIN OLIVE OIL

FRIES WITH CAJUN SPICE OR OREGANO

TRADITIONAL GREEK SALAD, BLACK OLIVES, TOMATO, PEPPERS, FETA CHEESE, CUCUMBER, OREGANO AND LEMON DRESSING

CLASSIC COLESLAW WITH WHITE CABBAGE, CARROT, AND RED ONION BOUND WITH CREAMY MAYONNAISE

WEDDING BBQ

MAINS MEAT

1/4 CHICKEN WITH CHOICE OF MARINADE CHOOSE TANDOORI, CAJUN, CREOLE, JAMAICAN JERK OR LEMON AND THYME

SOUTH AFRICAN LAMB CHOPS WITH GARLIC AND ROSEMARY

RUMP STEAK SERVED WITH CHIMICHURRI

GREEK CHICKEN SKEWERS, SERVED WITH TZATZIKI AND PITTA BREAD

FILIPINO STYLE PORK BELLY WITH NATIVE SAUCE

BBQ PORK RIBS BOURBON GLAZE

LAMB KOFTA KEBABS, WITH CUMIN AND FRESH CORIANDER

MERGUEZ SAUSAGES, (SPICY LAMB SAUSAGE)

PREMIUM BRITISH PORK SAUSAGES

BRATWURST, SAUERKRAUT, CURRIED KETCHUP IN A BUN



WEDDING BBQ

MAINS FISH

HARISSA SALMON SKEWERS

GRILLED SWEET CHILLI KING PRAWN
WITH CORIANDER AND LIME JUICE

SEABASS WITH TAMARIND
SAUCE COOKED IN BANANA LEAF

MISO BAKED COD

MAINS VEGAN/VEGETARIAN

HALLOUMI, TOMATO, PEPPERS, AND RED ONION SKEWERS

MISO GLAZED AUBERGINE, SESAME AND CORIANDER

VEGAN SAUSAGES

SMOKED VEGAN BEEF, PORTOBELLO MUSHROOM

HARISSA ROAST CAULIFLOWER WITH SMOKED CANNELLINI
BEANS MARINATED WITH SUMAC AND TRUFFLE

SALAD BAR – BUILD YOUR OWN

POTATO SALAD

HERITAGE TOMATOES

RED ONIONS

PICKLES

LETTUCE

ROCKET

GRATED CARROTS

CUCUMBER

CHEESE



STREET FOOD EXPERIENCE

MAINS

CLASSIC FRIED CHICKEN AND WAFFLES WITH MAPLE SYRUP

AGED SMASH CHEESEBURGER, AMERICAN CHEESE, CARAMELISED ONIONS, CHIPOTLE MAYO, SERVED IN A TOASTED BRIOCHE BURGER BUN SERVED WITH FRIES

CLASSIC STEAK AND CAJUN FRIES, SERVED WITH CHIMICHURRI AND HOMEMADE PICKLES, CHIPOTLE AIOLI

HARLEM FRIED CHICKEN FRIED CHICKEN, CAJUN CORN RIBS, FRIES, HOMEMADE PICKLES, BBQ JERK SAUCE

VEGAN OPTIONS

VEGAN SMOKED CHEESEBURGER, CHIPOTLE MAYO, ONION RINGS, TOMATOES, CARAMELISED ONIONS IN A TOASTED BRIOCHE BUNS SERVED WITH FRIES

SIDES

POTATO SALAD

TOMATO, CUCUMBER, OLIVES, RED ONION AND FETA CHEESE WITH EXTRA VIRGIN OLIVE OIL AND BALSAMIC

HERITAGE TOMATO SALAD, MOZZARELLA, BASIL, OLIVE OIL AND AGED BALSAMIC

CLASSIC COLESLAW WITH WHITE CABBAGE, CARROT, AND RED ONION BOUND WITH CREAMY MAYONNAISE

MAC N CHEESE

HOG ROAST

MENU COMES WITH ALL OPTIONS BELOW

SLOW ROAST PORK WITH CRACKLING

WARM BRIOCHE BUNS

SAGE AND ONION STUFFING

HOMEMADE APPLE SAUCE, BBQ AND OTHER CONDIMENTS

OPTION OF GRAVY

SALADS & SIDES

RUSSIAN POTATO SALAD OR CLASSIC

GREEK SALAD

TOMATO, BASIL, RED ONION, BUFFALO MOZZARELLA, BALSAMIC AND OLIVE OIL

CHICKEN CAESAR SALAD

PASTA WITH ROAST PINE NUT PESTO, MOZZARELLA, ROCKET AND CHERRY TOMATO

COLESLAW



SOUTH AMERICAN STEAK & CHIPS

MAINS

RUMP STEAK AND CHIPS SERVED WITH CHIMICHURRI,
HOMEMADE PICKLES, CHIPOTLE AIOLI, CHILLI AND CORIANDER

GRILLED CHICKEN BREAST, GARLIC AND THYME SAUCE SERVED
WITH CAJUN FRIES, FRESHLY MADE MEXICAN TOMATO SALSA,
GARLIC MAYONNAISE

GRILLED PORTOBELLO MUSHROOMS, GRILLED TOMATO,
TRUFFLE CHIPS, AIOLI AND HOMEMADE PICKLES

ADD

MUSHROOM SAUCE

PEPPERCORN SAUCE

ROQUEFORT SAUCE

SIDES

KALE SALAD, HERITAGE TOMATOES, RED ONIONS AND GREEN
BEANS WITH A BALSAMIC VINAIGRETTE

POTATO SALAD, BOILED EGG, OLIVES ROAST PEPPERS,
ROOT VEGETABLES AND MAYONNAISE

BREAKFAST

SHARE FOR THE TABLE

AMERICAN BLUEBERRY PANCAKES,
SMOKED STREAKY BACON, MAPLE SYRUP

HOME MADE WAFFLES WITH SEASONAL FRUITS AND HONEY

FRIED CHICKEN & WAFFLES WITH MAPLE SYRUP

TRADITIONAL ENGLISH MUFFIN WITH CREAM CHEESE AND DILL,
SMOKED SALMON SCRAMBLED OR POACHED EGGS

SMASHED AVOCADO ON FRESHLY BAKED SOURDOUGH BREAD,
SCRAMBLED OR POACHED EGGS

SELECTION OF CURED MEATS, CHEESES AND FRESHLY BAKED BREAD

MEXICAN REFRIED CHILLI BEANS WITH CHORIZO, EGG,
AVOCADO AND QUESO FRESCO BAKED IN THE OVEN

EGGS BENEDICT, HAM, POACHED EGG AND HOLLANDAISE SAUCE



SANDWICHES, WRAPS & SALADS

SANDWICHES & WRAPS

SALT BEEF, SAUERKRAUT, ENGLISH MUSTARD & DILL PICKLE BAGEL

ROAST BEEF, HORSE RADISH, WHOLE GRAIN MUSTARD,
ROCKET AND BRIE SANDWICH

PROSCIUTTO, HERITAGE TOMATO, EMMENTAL CHEESE

CHICKEN KATSU, MIXED CABBAGE, LETTUCE, MAYONNAISE SANDWICH

CHICKEN CAESAR, BACON, LETTUCE WRAP

SHREDDED HOISIN DUCK, CUCUMBER,
SPRING ONION, BABY LEAF SPINACH WRAP

SMOKED SALMON, CREAM CHEESE, LEMON ZEST,
CRACKED BLACK PEPPER BAGEL

ROAST SALMON, FENNEL, COURGETTE,
ROAST PEPPER, LIME MAYONNAISE WRAP

JAMAICAN ACKEE & SALT FISH BAGEL

SPICY SRIRACHA TUNA, SALAD WRAP

PRAWN, MARYROSE, BABY GEM, CUCUMBER SANDWICH

APPLEWOOD SMOKED CHEDDAR AND PICKLE SANDWICH (V)
MOZZARELLA, TOMATO, NUTLESS BASIL PESTO SANDWICH (V)

HALLOUMI, GRILLED PEPPER, CARAMELISED RED ONION,
TOMATO SALSA, HUMMUS WRAP (V)

SPANISH TORTILLA (POTATO & CARAMELISED ONION),
AIOLI, HERITAGE TOMATO, ROCKET SANDWICH (V)

KOREAN TOFU, GOCHUJANG, HOMEMADE PICKLES, KIMCHI WRAP (VG)

FALAFEL, HUMMUS, GRILLED VEGETABLES, LETTUCE WRAP (VG)

SALADS

GRILLED TERIYAKI CHICKEN, LETTUCE, PINEAPPLE, SHREDDED CABBAGE,
SPRING ONION, CARROT, RED PEPPER, SESAME VINAIGRETTE

SWEET POTATO FALAFEL, HARISSA COUSCOUS, GRILLED
MEDITERRANEAN VEGETABLES, BABY SPINACH, HUMMUS (VG)

GINGER & GARLIC PRAWNS, RICE NOODLES, BROCCOLI, MANGETOUT,
SPRING ONION, EDAMAME BEAN, THAI DRESSING

ORIENTAL STYLE DUCK, ASIAN SALAD, CRISPY SHALLOTS
& SWEET HOISIN DRESSING



SANDWICHES, WRAPS & SALADS

SALADS

GOAT CHEESE, PICKLED BEETROOT, CANDIED WALNUTS, MIXED SALAD, SOURDOUGH CROUTONS, POMEGRANATE & MOLASSES DRESSING (V)

HOUSE SALAD BABY GEM LETTUCE, RED PEPPERS, AVOCADO, CHARGRILLED SWEETCORN, PALM HEARTS & CRISPY CORN (VG) (GF)

SUPERFOOD SALAD WITH QUINOA, EDAMAME, BLUEBERRY, KALE, SUNFLOWER SEEDS, CITRUS DRESSING (VG) (GF)

ARTICHOKE, NEW POTATO, BUTTERBEANS, CARAMELISED ONION, SALSA VERDE (VG) (GF)

SMOKED CHICKPEA SALAD, WILTED GREENS, HARISSA DRESSING (VG) (GF)

BEETROOT, ORANGE SEGMENT & SUN-BLUSHED TOMATO, CROUTONS, BABY LEAF WITH BALSAMIC & OLIVE OIL (VG)

BAGELS

SMOKED SALMON BAGEL: CLASSIC COMBINATION WITH CREAM CHEESE, CAPERS, AND RED ONION

SMOKED SALMON BAGEL: CLASSIC COMBINATION WITH CREAM CHEESE, CAPERS, AND RED ONION

SMOKED SALMON AND AVOCADO BAGEL: CREAM CHEESE, SMOKED SALMON, AVOCADO, AND FRESH DILL

JAMAICAN ACKEE AND SALTFISH BAGEL: ACKEE, SALT FISH COOKED WITH SAUTÉ ONIONS, PEPPERS, SPRING ONION TOMATOES AND SCOTCH BONNET

AVOCADO AND TOMATO BAGEL: SLICED AVOCADO, TOMATO, AND ARUGULA WITH A DRIZZLE OF OLIVE OIL

HUMMUS AND ROASTED RED PEPPER BAGEL: CREAMY HUMMUS, ROASTED RED PEPPER STRIPS, AND MIXED GREENS

PESTO AND MOZZARELLA BAGEL: FRESH PESTO, MOZZARELLA, AND SUN-DRIED TOMATOES

PASTRAMI AND SWISS BAGEL: THINLY SLICED PASTRAMI, SWISS CHEESE, AND DELI MUSTARD

SALT BEEF BAGEL: SUCCULENT SALT BEEF WITH PICKLES AND MUSTARD

REUBEN BAGEL: PASTRAMI, SWISS CHEESE, SAUERKRAUT, AND RUSSIAN DRESSING

CHICKEN AND BACON BAGEL: GRILLED CHICKEN, CRISPY BACON, LETTUCE, TOMATO, AND RANCH DRESSING

VEGAN BAGEL: VEGAN CREAM CHEESE, AVOCADO, CUCUMBER, AND MIXED GREENS



TOASTIES

THE ORIGINAL

CARAMELISED ONION, PESTO WITH OUR UNIQUE BLEND OF BRITISH CHEESE & MOLASSES DRESSING (V)

THE FUN GUY

GARLIC CHESTNUT MUSHROOMS, CARAMELISED LEEKS PARSLEY, WITH OUR UNIQUE BLEND OF BRITISH CHEESE

THE FUL-HAM

HONEY AND MAPLE ROASTED FREE-RANGE HAM, CARAMELISED RED ONION, DIJON MUSTARD, ROCKET, WITH OUR UNIQUE BLEND OF BRITISH CHEESE

THE SHOREDITCH SPECIAL

SALT BEEF, SAUERKRAUT, RUSSIAN DRESSING, MUSTARD, PICKLES, WITH OUR UNIQUE BLEND OF BRITISH CHEESE

DESSERT

WITH CHOCOLATE AND DULCE LECHE SAUCE, FRESH FRUIT & CREAM

CHURROS

CREPES

WAFFLES

MINI DESSERTS BUFFET TABLE

MINI CHEESECAKE POTS WITH BERRY COMPOTE

APPLE TART

INDIVIDUAL TIRAMISU

CHOCOLATE BROWNIE

INDIVIDUAL CHOCOLATE MOUSSE

LEMON POSSET WITH WHITE CHOCOLATE AND POMEGRANATE

FRESH BERRIES AND FRUIT



DESSERT

MINI BRITISH DESSERT TABLE

TRADITIONAL BRITISH TRIFLE WITH LAYERS OF FRUIT,
CUSTARD, AND SPONGE CAKE

ASSORTED MACARONS WITH FLAVOURS LIKE RASPBERRY,
LEMON, AND PISTACHIO

STRAWBERRY AND CHAMPAGNE ETON MESS
WITH MERINGUE, WHIPPED CREAM, AND STRAWBERRIES

STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE

VEGAN DARK CHOCOLATE MOUSSE WITH RASPBERRY COMPOTE

LEMON TART WITH RASPBERRY COULIS

GRILLED BANANA WITH RUM AND CARAMEL SAUCE

CANAPÉS DESSERTS

MINI CHEESECAKE POTS WITH BERRY COMPOTE

SPICED APPLE CRUMBLE WITH CUSTARD

INDIVIDUAL TIRAMISU

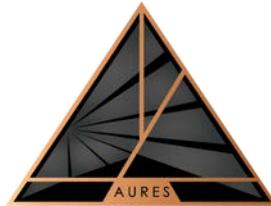
CHOCOLATE BROWNIE, STRAWBERRIES AND CREAM POTS

CHOCOLATE MOUSSE, TOFFEE POPCORN

LEMON POSSET WITH WHITE CHOCOLATE AND POMEGRANATE

GRAZING BOARD DESSERT PLATTERS

CHOCOLATE BROWNIES, MACAROONS, MINI FRESH FRUIT TARTS,
BANANA CAKE, LEMON DRIZZLE, TIRAMISU, LEMON POSSET,
CHEESECAKE, SEASONAL FRUIT GARNISH



AURES

FOOD MENU
2025

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AND CONNECTION WITH EVERY BITE**