

SAMPLE CATERING MENU

BREAKFAST

Banana bread with cashew nut butter & raspberry jam (vg)

Orange blossom & almond granola with yoghurt & spiced plum compote (v, gf)

Breakfast Pot – Secret Smokehouse salmon, soft boiled egg, smashed avocado, Sicilian tomatoes, whipped ricotta with lemon, pickled red onion, herbs, rocket & seeded rye

LUNCH

Starters

Roast baby beetroot with whipped goat's curd, Za'tar, capers, pickled walnut & watercress (v, gf)

Saffron & harissa roasted tomatoes, labneh & house flatbread (v)

Buffalo mozzarella, ruby orange, shichimi togarashi almonds & oregano (v, gf)

Speck, snap peas, broad beans, pea shoots, mint & parmesan (gf)

Mains

Tart's poke – seared Chalkstream trout, avocado, pickled cucumber, edamame, mango, slaw, sesame, crispy shallot, brown rice & ponzu (gf, df)

Roast marinated chicken, Delicia pumpkin, beetroot, fennel, sage, salsa verde, & rocket & kale salad with lemon vinaigrette (gf, df)

Pulled pork, sticky aubergine, sweet potato, charred broccoli, brown rice, coriander, & kale salad with miso tahini dressing (gf, df)

Roast hake fillet, new potatoes, mint, baby spinach, slow roast red onion & green beans with smoked almonds & aioli (gf, df)

Sides

Smoked leek, chard & toum puff pastry galette (vg)

Squash, goat's cheese, caramelised red onion & sage tart (v)

Tart's signature tomato & harissa tart with oat crust (v)

Tamworth pork sausage roll with mustard

Desserts

Chocolate courgette cake with whipped oat cream (vg)

Chocolate hazelnut cake with crème fraiche

Grapefruit & basil posset with pistachio shortbread

Orange & almond cake with masala mascarpone

ALLERGIES (vegan and gluten free options available)

