

## MAINS

### COMFORT

Chicken, Mushroom and Leek Pie, Green Beans

Cow Pie with Seasonal Greens

Coq au Vin with Tenderstem Broccoli and Artisan Bread

Sausage, Bean and Pepper Casserole with Garlic Bread and Salad

Boeuf Bourginon with Tenderstem Broccoli and Artisan Bread

Fish Pie (Haddock, Cod, Prawn, Cream and Spinach) \*

### BAKED

Cajun Salmon, Avocado and Tomato Salsa, Rice and Soured Cream

Baked Chicken Mediterranean Roast Veggies and Herbed Yogurt

Lasagne served with Garlic Bread and Salad

Spinach and Ricotta Cannelloni, Garlic Bread and Salad

### SPICY / AROMATIC

Thai Salmon with Spring Onions, Coriander, Ginger and Chilli with Thai Jasmine Rice

North African Lamb with Chilli, Garlic and Chickpeas with Herbed Cous Cous

Three Bean Chilli with Guacamole, Rice and Soured Cream

Moroccan Vegetable Stew, Cous Cous and Cucumber

## AL FRESCO

### MAIN

Anti pasti platter – Cured Meat, Cheeses, Marinated Vegetables, Olives and Focaccia  
 Poached Salmon with Dill Sauce  
 Honey and Mustard Roast Fillet of Beef \*  
 Roast Tomato, Goat's Cheese and Basil Tart  
 Smoked Salmon and Dill Tart  
 Wild Mushroom and Gruyere Tart  
 Contemporary Coronation Chicken with Mango and Baby Spinach  
 A Selection of Smoked Fish and Prawns with Blinis and Crème Fraiche

### SALAD

Potato, Prawn and Hot Smoked Salmon  
 Asian Rice Noodle Salad with Broccoli, Corn, Carrot and Crushed Peanuts  
 Chargrilled Vegetables, Haloumi and Baby Spinach  
 Lentil, Roast Red Onion, Chorizo and Peppers  
 Roast Chicken, Crispy Bacon, Baby Gem, Egg and Croutons  
 Super Food With Wild Rice, Quinoa, Broccoli, Feta, Peppers,  
 Pumpkin Seeds and Red Onion with a Yogurt Dressing  
 Moroccan Cous Cous, Roast Veggies and a Garlic and Cucumber Yogurt  
 Middle Eastern Roast Chicken, Roast Butternut, Chickpeas and Rocket  
 Mediterranean Roast Vegetables, Bocconcini with a Basil Dressing  
 Lentil, Olives, Roast Peppers, Slow Roast Tomatoes and Prawns  
 Smoked Mackerel, Roast Beetroot and New Potato  
 Giant Cous Cous, Roast Tomatoes, Feta, Aubergine and Red Pesto  
 Caesar Salad  
 Potato Salad With A Mustard, Spring Onion and Bacon  
 White Bean, Chorizo, Roast Tomatoes, Aubergine and Herbs  
 Orrechiette with Cherry Tomatoes, Cucumber, Basil, Olives and Mozzarella  
 Wild Rice, Green Bean, Asparagus, Tomato and Herbs  
 Sweet Potato, Beetroot, Roast Red Onion, Pine Nuts and Feta

### DESSERTS

Malted Chocolate Cheesecake  
 Blueberry and Almond Tart, Crème Fraiche  
 Treacle Tart with Clotted Cream  
 Dorset Honey and Apple Cake with Vanilla Cream  
 Summer Berry and Lemon Tart  
 Lemon Pots with Summer Fruit Compote and Shortbread  
 Chocolate Brownies with Vanilla Cream and Raspberries  
 Pavlova with Mango and Passion Fruit  
 Vanilla Cheesecake with Strawberries

2 courses £17.50 (minimum order of 12)

\* £2.50 supplement per person

All dishes served in china, free delivery to  
 SW15, SW18, SW19, SW6

Contact us now to discuss your catering requirements:  
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