**We can offer bespoke private catering services and deliveries to offices, homes & events in around Oxfordshire and Gloucestershire. Our food is always abundant in fresh seasonal, local produce, offering inclusive options with vibrant textures and flavour without compromising on variety.**

**LUNCH TAKEAWAY / DELIVERY CATERING MENU**

* **This menu is for those that want something nourishing, delicious and quick to takeaway to prepare & serve eg workspaces, busy hosts, travelling work groups. See our Bespoke Catering menu for more information on private catering where we can be on hand to prepare everything for you.**
* **Minimum 4 people per pre-ordered delivery / collection. Please order 3 days prior to the collection / delivery date. Free delivery within a 10 mile radius of Burford.**
* **We have plenty of options at our shop in No31 for an impromptu visit to stock up on freezer meals, hot bowls, salads and bakes to takeaway or enjoy with us.**

**Salad Selection Bowls (please order up to 5 varieties of salad)**

**£7 per side bowl**

**£10 per main bowl**

**Seasonal Bowl, Salad & Savoury**

**£20**

**Seasonal Bowl & Savoury**

**£16**

**Focaccia Sandwiches**

**£8.50**

**Sweet treats**

**£4**

**Email your choices of:**

 **Seasonal Bowl, Salad and/or Savoury,treats, sandwiches, the date you wish to collect or have them delivered. Specify whether you’d like the dishes warmed before collection.**

**SAVOURIES**

**Our Focaccias (choice of the below)**

* **Rosemary Sea Salt**
* **Mixed Olives**
* **Butternut Squash & Sage**

**(maize. yeast)**

**Seasonal Vegetable Tarte Tatins**

* **Butternut Sage and Onion**
* **Tomato & Red onion**
* **Leek and Celeriac**
* **Oyster Mushroom & Red onion**

**(maize, soy)**

**SEASONAL BOWLS**

**(the following dishes are available individually for £10 each, serving 2 portions)**

**Aubergine Caponata**

**Slowly roasted peppers, aubergine with a red wine, olive, caper infused tomato stew with basil**

**Harissa, Aubergine & Caraway Lentil Stew**

**Gently spiced lentil stew with succulent aubergine, smoky harissa**

**Mushroom Coconut Rendang**

**fiery mushroom curry with toasted coconut**

**Oyster Mushroom Chestnut Ragu**

**Roasted pulled oyster mushrooms, slowly simmered ragu with tomatoes red wine & chestnuts**

**Fesenjan**

**Persian inspired Fesenjan, slowly cooked pulled oyster mushrooms, lentils in a roasted walnut spiced sauce, with pomegranate molasses**

**(nuts)**

**Thai Red Peanut Edamame Curry**

**Infused with kaffir lime, galangal, red chilli, and our peanut butter, with oyster mushrooms, edamame beans and seasonal squash**

**(peanuts, soy)**

**Creamy Coconut Black Dal with Roasted Squash**

**Gently spiced coconut black dal with roasted squash**

**(mustard)**

**SALADS**

**topped with crushed Roasted nuts and herbs**

**Thai style Green Apple Salad with Mango Peanut Dressing**

**(peanuts, soy, sesame)**

**Roasted New Potatoes, Preserved Lemon, Salsa Verde**

**Szechuan Pepper Sesame Noodle Salad**

**(sesame, soy)**

**Sesame Lime Slaw**

**(Sesame, nuts)**

**Roasted Pineapple Chipotle Salsa**

**Green Beans,**

**Hazelnut Orange mint Dressing**

**(nuts)**

**Black Rice with Roasted Roots, Preserved Lemon & Mint**

**Celeriac Apple & Walnut Slaw**

**Ginger Cucumber Salad and Pink pickled onions**

**FOCACCIA SANDWICHES**

**with local organic leaves, freshly prepared fillings**

**Garlic & Lemon Roasted Artichokes, Whipped Butterbean, Leek & Tahini Dip**

**(sesame)**

**Walnut Pomegranate Muhammara, Roasted Squash**

**(nuts)**

**Fig Chutney, Almond Pesto, Cashew Camembert**

**(nuts)**

**SWEET TREATS**

**£4 each**

**Tahini Almond Cookies**

**(sesame, nuts)**

**Hazelnut Rosemary Millionaires shortbread**

**(nuts, gf oats)**

**Mango Lime muffins**

**(maize)**

**Gingerbread Passionfruit Cake**

**(maize)**

**Seasonal Fruit and Almond cake**

**(nuts, maize)**

**Chocolate Fudge cake**

**(maize, soy)**

**Tahini Cacao Bites (6 for £12)**

**(sesame)**