

# Intimate Cuisine



Quality event caterer in London

## PLATTERS

### **SANDWICH & WRAPS PLATTERS: SERVES 5 - 6 PEOPLE**

**MEAT: £32.00**

**Allergens:** Celery, Eggs, Gluten, Milk, Mustard, Sesame, Soya, Sulphites

- Roast beef with horseradish or mustard
- Ham and mustard
- Coronation chicken
- Jerk chicken and sweetcorn

**FISH: £32.00**

**Allergens:** Celery, Crustacean, Eggs, Fish, Gluten, Milk, Mustard, Sesame, Soya

- Smoked salmon and cream cheese
- Prawn cocktail
- Tuna & sweet corn
- Roast salmon and dill

**VEGETARIAN: 29.00**

**Allergens:** Celery, Eggs, Gluten, Milk, Mustard, Sesame, Soya

- Egg mayonnaise with cress
- Mixed cheese with spring onion and celery
- Mature cheddar and pickle
- Roasted mixed vegetables & cream cheese, and rocket

**VEGAN: 29.00**

**Allergens:** Celery, Eggs, Gluten, Milk, Mustard, Sesame, Soya

- Mixed cheese with spring onion and celery
- Roasted mixed vegetables & hummus, and rocket
- Cucumber, spinach & avocado with cream cheese
- Coronation chickpea

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## **FRESHLY BAKED BREAKFAST PASTRIES: £24.00, 5 - 6 PEOPLE**

Allergens: Eggs, Gluten, Milk, Nuts, Sesame, Soya

## **MIXED FRUIT PLATTER: £12.00, 5 - 6 PEOPLE**

## **MIXED CAKE PLATTER: £14.00, 5 - 6 PEOPLE**

Allergens: Eggs, Gluten, Milk, Lupin, Almonds, Soya