

Intimate Cuisine

Quality event caterer in London

SALADS

Our salads serve 6 ppl. **Allergens are in red.**

FISH SALADS £62.00

Seared Salmon and Fresh Asparagus.

Pan-seared salmon, new potatoes and asparagus spears tossed in a zingy lemon & mustard dressing, topped with red chillies.

Fish, Mustard, Sulphite

Salad Niçoise:

A classic salad with, tuna, new potatoes, green beans, baby gems, black olives, and tomatoes all tossed in garlic, white wine and mustard dressing and topped with boiled eggs.

Fish, Eggs, Mustard, Sulphite

RICE SALADS £39.00

Wild rice Salad with Cumin-Roasted Butternut Squash:

This vibrant Persian salad is studded with dried cranberries, blanched almonds, and pomegranate seeds, and finished with crumbled feta and an orange & honey dressing.

(Sheep's Milk, Goats' Milk), Almond Nuts. Mustard, Sulphite

Avocado, Broccoli & Sesame Rice:

Char-grilled broccoli and red onions, with brown rice, red chilli and avocado mixed in a honey & soy sauce topped with toasted sesame seed.

Soya, Sesame

VEGETABLES SALADS £39.00

Roasted Beetroot & Feta:

Roasted beetroots, with puy lentils, feta cheese, wild rocket and walnuts combine in a zesty honey and mustard dressing

(Sheep's Milk, Goats' Milk), Sesame Seeds, Walnut, Peanut, Mustard

Sweet Potato Tex-Mex:

Roasted sweet potatoes, with mixed bean, red onion, and ripe avocado in a zesty olive oil dressing

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PASTA SALADS £39.00

Orzo, Broad Bean & Garden Pea:

Broad beans, orzo pasta, and garden peas mixed in a creamy sour cream, lemon and basil dressing, and topped with shaved parmesan cheese.

(Cow's Milk), Wheat

Italian pasta salad:

A melody of cavatappi pasta, broccoli, roasted bell peppers, salami, pepperoni, cherry tomatoes, mozzarella, basil and olive oil.

(Pasteurised Milk), Wheat

CHEESE SALADS £39.00

Greek Salad:

A classic mix of vine tomatoes, red onions, cucumber, feta cheese and olives, in olive oil and oregano dressing.

(Sheep's Milk, Goats' Milk)

Marinated Mozzarella:

A beautiful blend of creamy mozzarella cheese, heritage tomatoes, basil pesto, fennel seeds & toasted garlic croutons.

(Pasteurised Milk) (Cow's Milk) Eggs, (Cashew Nuts) (Sheep's Milk)

VEGAN SALADS £39.00

Chickpea:

A blend of crunchy chickpeas, red onions, juicy tomatoes, coriander and harissa in a zesty olive oil dressing

Mango Salad with Avocado and Black Beans:

A vibrant tropical mix of juicy mangos, avocado, red chillies, cherry tomatoes, red onion and black beans tossed in our zesty house dressing

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CHICKEN SALADS: £48.00

Coronation Chicken:

Chicken breast mixed in a creamy sauce of, Greek yoghurt, mango chutney, sultanas, lemon zest, curry paste and topped with flaked almonds.

Eggs, Sesame, Almond, Mustard

Sticky Citrus Chicken with griddled Beetroot and Avocado:

Sliced chicken with avocado, watercress, beetroot and red onions with lemon preserve, garlic and sweet paprika with our in-house dressing

BEEF SALADS: £64.00

Steak & Vietnamese noodle:

Tender beef fillet strips with Vietnamese noodles, shredded cabbage, and red chilli with a house dressing.

Fish, Soya, Wheat

Steak, Beetroot, Horseradish & Lentil:

Succulent fillet beef with puy lentils, beetroot, and runner beans with our horseradish & Greek yoghurt house dressing.

Eggs, (Cow's Milk,) Mustard, Sulphite.