



SAMPLE HANDAROUND MENU 2

BREAKFAST

Sourdough roll or GF rolls available:

Wilted spinach, poached egg and stripy bacon

Tomato chutney, prosciutto and egg roll

Eggs, Swiss cheese rocket and chutney (v)

Avocado and corn salsa served with wilted spinach and mushrooms (vegan)

Selection of bircher muesli pots with grated apple and mixed berries (vegan)

Selection of granola pots with mixed berries (a selection of non-dairy related items will also be sent with the dairy items to cater for all dietary requirements) GF also available

LUNCH

Buttermilk fried chicken and slaw sliders served on a milk bun

Cajun fried chicken, apple cabbage coriander slaw, and avocado and corn salsa

12hr cooked beef brisket served with herbaceous brown/white rice and garden salad

Chickpea, cucumber, cherry tomato, spring onion, parsley salad with garlic, lemon mayo dressing

AFTERNOON TEA

Selection of sweet and savoury muffins

Fresh fruit salad bowls

NB these menus are flexible and we are happy to accommodate all dietary requirements. We are happy to work with you in selecting the right items for your cast and crew

