

Octopus Food

VERRINES (MINI POTS)

A mini-main, in a glass (a good verrine has plenty of protein, not too much carbs or leaf & a generous dollop of 'gorgeousness'). Add verrines to your buffet or canapé menu for a sophisticated, easy to serve alternative to bowl food - ambient shelf life up to 4 hours.

Roast Beef

Slices of roast beef sirloin, roasted new potatoes with garlic & rosemary, caramelised carrots & parsnips, watercress & horseradish cream (milk, mustard)

BBQ Pork & Corn

Slow-cooked pork belly, creamed corn & spiced sweet potato wedges (milk) GF

Moroccan Chicken

Chicken & preserved lemon, cauliflower-couscous, Moroccan vegetables & harissa (no allergens) GF

Pad Thai & Shoots (Vegan)

Rice noodles, tofu, peanuts, tamarind, alfalfa & shoots (peanuts, soy) GF

Felafel Mezze (Vegan)

Felafel, olives, tahini, spiced green beans, carrot & coriander salad (sesame) GF

Porcini & Parmesan Riso (V)

Porcini & chestnut mushrooms, creamy risotto, roast celeriac, pea shoots & Parmesan (milk, celeriac) GF

Salmon & wild rice

Roast salmon, wild, red & brown rice, green beans & sour cherries, pink peppercorn creme (fish) GF, DF

Kedgerree

Smoked haddock, soft boiled egg, lemon-basmati rice, roasted cherry tomatoes, cucumber, yoghurt & mint (egg, fish, milk) GF

Tuna Niçoise

Chargrilled tuna, soft boiled egg, artichokes, roast tomatoes, new potatoes & green beans, black olives & capers (fish, egg) GF

Prawn & Avo'

Cajun tiger prawns, avocado, potato salad, beetroot & celeriac 'slaw' (shellfish, egg, mustard) GF, DF

Pricing

£3.50 per pot - minimum order, 25 Verrines per choice

***GF = Gluten Free, DF= Dairy Free

Please note that we cannot guarantee that all our dishes are free from nuts & peanuts as we use these ingredients in our kitchen

