

Salad Menu



Monday	Tuesday	Tuesday	Thursday	Friday	Evenings & Weekends
Mixed Leaf French Dressing	Shredded Iceberg French Dressing	Mixed Leaf French Dressing	Mixed Leaf French Dressing	Iceberg Lettuce French Dressing	A Selection of:
Tomato & Cucumber	Tomato & Cucumber	Tomato & Cucumber	Tomato & Cucumber	Tomato & Cucumber	Cured and Cooked Meats
Grated Carrot Sweetcorn Beetroot Sweetcorn	Grated Carrot Sweetcorn Beetroot Sweetcorn	Grated Carrot Sweetcorn Beetroot Sweetcorn	Grated Carrot Sweetcorn Beetroot Sweetcorn	Grated Carrot Sweetcorn Beetroot Sweetcorn	Olives, Sun Blushed Tomatoes, Pickles, Chutneys, Marinated Vegetable
Sliced Peppers and Onions	Green Beans and Cherry Tomatoes	Sliced Peppers and Onions	Green Beans and Cherry Tomatoes	Soya Beans with Feta & Pomegranate Seeds	Continental Cheeses
Caesar Salad Chunky Croutons, Parmesan and Garlic Dressing	Sliced Beef Tomato, Mozzarella Salad Basil Oil	Traditional Greek Salad with Cherry Tomatoes and topped with a Basil and Parsley Dressing	Caesar Salad Chunky Croutons, Parmesan and Garlic Dressing	Sliced Beef Tomato, Mozzarella Salad Basil Oil	Traditional Salad Vegetable Mixers and Toppers
Red Cabbage and Carrot Slaw with a Lemon Parsley Dressing	Sweet Chilli and Lime Rice Noodle Salad Topped with Coriander and Crispy Onion	Curried Lentils and Cauliflower Salad topped with a Mint Yogurt and Pomegranate Seeds	Classic Coleslaw topped with Snipped Chives	Pasta Shells with Roasted Cherry Tomatoes, Broccoli, Spinach and Goats Cheese	Dips and Dressings Anti-pasti and Tapas
Quinoa Salad with Roasted Onions, Peppers, Parsley and Mint	Moroccan Spiced Roasted Squash, Tenderstem & Pomegranate Salad	Steamed New Potatoes bound in a Spring Onion and Chive Mayonnaise	Avocado, Lime, Corn, Tomato and Red Onion Salad topped with sliced Red Chilli's and Mint	Falafel Bites served with Sun Blush Tomato Hummus	Cheese Board with Crackers and Chutneys