
VEGETARIAN

CANAPÉS

MUSHROOM RISOTTO BALLS

EGGPLANT FETA AND BASIL ROLLS WITH PINE NUT PESTO

SAVOURY PASTRY TARTS FILLED WITH SMOKEY EGGPLANT PURÉE AND
TOPPED WITH OVEN ROASTED BABY ROMA TOMATOES

RICE PAPER ROLLS FRESH MANGO AND CRISP VEGETABLES CHILLI
DIPPING SAUCE

ROAST PUMPKIN FETA AND CARAMELISED ONION BABY TARTS

SPICY CARROT FRITTERS AVOCADO MOUSE BUSH TOMATO CHILLI
JAM

HAND MADE PASTA FILLED WITH SPINACH GOATS CURD PINE NUTS
WITH SAGE BUTTER ON CHINESE SPOON

SLOW ROASTED PEACH BABY BOCCONCINI FRESH BASIL &
BALSAMIC GLAZE

FRESH FIGS BLUE CHESSE AND QUINCE NUT CRUMBLE FILLING

CAPSICUM BAVAROIS & ORANGE TRUFFLE VINAIGRETTE

OLIVE & FETA POLENTA BALLS

SPICY LENTIL ROLLS

THIN CREPES FILLED WITH CRISPY TOFU AND CHILLI COCONUT
CABBAGE

SOUP SHOTS

SALADS

QUINOA ROASTED CARROTS PUMPKIN MUSHROOMS GREEN BEANS
FRESH HERBS & SPINACH DRESSED WITH LEMON GARLIC AND OLIVE
OIL

BROWN RICE GREEN BEANS LENTILS AND SHALLOT SALAD

CRISP FENNEL PEAR ORANGE BARLEY & FIG SALAD

ITALIAN CROUTONS ROAST PUMPKIN CARROTS FENNEL CHERRY
TOMATOES PARMESAN

WILD RICE CELERY SULTANS ROASTED ALMONDS ROASTED CAPSICUM
PARSLEY

POTATOES OYSTER MUSHROOMS CARAMELISED ONION GRILLED
TOFU OR HALLOUMI

BROWN RICE CRISP EGGPLANT CUCUMBER ROAST CARROTS SPICED
LENTILS FRESH CORIANDER

BROWN RICE SWEET POTATO CHICK PEAS SHALLOTS CAPSICUM

CABBAGE NOODLES GREEN PAW PAW CASHEW NUTS COCONUT
BEAN SPROUTS

RAW BEETROOT ORANGE AND WALNUTS & SNOW PEAS

RAW PUMPKIN CARROTS BEETROOT TOASTED SEEDS CHILLI LIME

MIXED GREENS & ROCKET & SPINACH

MANY OTHER SALADS CLASSIC GREEK SALAD CAESAR APPLE FENNEL
WALNUT AND FIG & MANY OTHER

VARIATIONS ON ROAST VEGETABLES

MAIN DISHES

QUINOA LASAGNE ROAST PUMPKIN EGGPLANT MUSHROOMS AND
TOMATO BASIL PESTO

ZUCCHINIS ROULADE OR STACKED FRITTERS WITH PUMPKIN MASH &
HUMUS OVEN DRIED TOMATOES

MUSHROOM RICOTTA SPINACH LASAGNE

BAKED STUFFED TOMATOES WITH PEA RISOTTO

LAYERED CABBAGE & VEGETABLES STRUDEL

LARGE TORTES LEEKS PUMPKIN SPINACH FETA PINE NUTS SAVOURY
PASTRY

CONTINUED MAINS

SWEET POTATO CAULIFLOWER AND CASHEW NUT INDIAN CURRY
SAFFRON RICE CHILLI COCONUT

CABBAGE

EGGPLANT CURRY

LARGE SPICY LENTIL & CHICK PEA TORTES TOPPED WITH SPINACH &
ROAST TOMATOES

LARGE SHEETS OF FRESH PASTA WITH PUMPKIN FETA PINE NUTS &
SPINACH ROLLED AND STEAMED

MOROCCAN STYLE VEGETABLES COUS COUS WITH PRUNES AND
BRAISED SULTANS

ALL MAINS COMES WITH DRESSING DIPS OR SAUCES

ALL DISHES ARE GLUTIN FREE

DESSERTS

POLENTA & ORANGE CAKE RICOTTA ICING

LEMON CURD LAYERED TORTE

HAZELNUT JAPONNAISE APRICOTS HONEY / CARAMEL CREAM /
WHITE CHOCOLATE &

RASPBERRY

BELGIUM CHOCOLATE RASPBERRY MOUSE LAYERED CAKE
CHOCOLATE FIG / WALNUT/APRICOT AND ALMOND TORTE
PRINCESS CAKE LIGHT SPONGE PASTRY CREAM STRAWBERRY JAM &
FRESH CREAM
PERSIAN BAKLAVA WITH ROSE SYRUP
HAZELNUT SHORTBREAD
MACAROONS
PROFITEROLES FILLED WITH VANILLA PASTRY CREAM OR ESPRESSO
CHOCOLATE MOUSSE
LEMON TART
VANILLA SOUFFLÉ WITH WHISKEY SOAKED MACAROONS &
CHOCOLATE CHARDS

For enquires and quotes email or phone

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