

Roots and Shoots Venue Hire Menu

Prices applicable from 01/01/25. Date published: 08/11/24.



Our catering is freshly prepared on site. The menu is entirely vegetarian and vegan, in alignment with our sustainability ethos, and we cater to dietary requirements.

We focus on seasonality, and use vegetables, herbs and fruit grown in our gardens on site by our staff and students.

Please speak to us if you need something special for your event.

Refreshments

Each price is per person, per serving – **Please list numbers and timings in the Catering Information section**

Tea (inc. herbal) / Coffee - £3.00	Tea / Coffee / Pastries - £5.50	Juices - £1.75
Tea / Coffee / Biscuits - £3.75	Homemade Cake - £5.50 <i>See our selection of cakes in the 'desserts' section below.</i>	Selection of Fruit - £2.00

Lunch Options

One option for the whole group from the list below.

Selection of Sandwiches - £13 per selection, per person

Selection 1

Avocado & Beetroot Pastrami - Chickpea Hummus and Seasonal Salad -
Traditional Cucumber Sandwich

Selection 2

Feta with Oregano and Tomato - Lentil Pate and Cucumber Pickle - Mixed
Seed Dukkah with Olive Oil

Selection 3

Tomato Bruschetta - Homemade Sunflower Seed & Basil Pesto - Mushroom
Bruschetta



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Hot Pots and Soups - £14 per person

Sicilian style Caponata served with Bread (or Toasted Crusty Bread)

Black Eyed Peas Stew served with Rice and Coleslaw

Vegan Sausage and Mash served with Onion Gravy

Shepherd's Pie served with Roast Vegetables and Seasonal Salad

Lebanese Lentil Soup served with Sourdough Bread and Mixed Seed Dukkah

Yellow Pea Soup topped with Spicy Onion and served with Sourdough Bread



Signature Plates - £16 per person

Three Bean Chilli

Served with Coriander Rice, Tomato Salsa, and Seasonal Salad

Butternut Squash

and Coconut Dhansak served with Flatbread

Aubergine Moussaka

Served with Seasonal Salad

Chickpea Tagine

Served with Couscous and Carrot & Mint Salad

Thai Curry

Served with Sticky Rice

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Buffet Special - £25 per person (14 guest minimum)

Mediterranean Mezze

Hummus, Baba Ganoush, Couscous Tabbouleh, Chickpea Salad, Harissa Potato, Yoghurt Tzatziki, Mixed Seed Dukkah, Tahini and Lemon Sauce, Seasonal Salad with Fresh Herbs.

Served with Flatbread and / or Sourdough Bread selection.

Italian Platter

Tomato and Basil Bruschetta, Garlic Mushrooms, Roast Peppers, Minted Chilli Courgettes, Aubergine and Parsley Salad, Potato and Green Pea Salad, Olives.

Served with Sourdough Bread selection.

Desserts - £5.50 per person

Chocolate Cake

Carrot Cake

Lemon, Pistachio and Polenta Cake (Wheat Free)

Blueberry Cake (Vegan)

Chia Seeds and Mango Dessert (Vegan and Sugar-Free)

