

# Julias

CATERING MENU

MAINS

SALADS

TREATS

## MAINS

### VEGGIE

ALL SERVED WITH HERB YOGHURT

#### MEDITERRANEAN TORTE

GLUTEN FREE

Roasted courgette, aubergine, red pepper and tomato fritatta with a feta crust. Seasoned with Italian herbs.

**SERVES 16 - £65**

#### SUMMER PUFF PASTRY TART

Roasted courgette, red & yellow pepper, cherry tomatoes and cheddar on a puff pastry base. Seasoned with Mediterranean herbs & topped with an avocado & basil yoghurt.

**SERVES 12 - £47.50**

#### AVOCADO & POLENTA CORNCAKE

GLUTEN FREE

Corncakes with polenta, spring onion and red chilli. Topped with smashed avocado & greek yoghurt.

**£5.20 EACH**

#### CAULIFLOWER FRITTER

GLUTEN FREE

Cauliflower fritter with turmeric cumin and ground coriander.

**£4.95 EACH**

#### PISTACHIO FALAFEL

VEGAN/GLUTEN FREE

Pecan, parsley & garlic falafel.

**£4.95 - PORTION OF 3**

## MEAT

SERVED WITH HERB YOGHURT

#### CHICKEN SHAWARMA

GLUTEN FREE

Juicy chicken thigh skewers marinated in persian spices.

**2 SKEWERS - £5.95**

## FISH

SERVED WITH HERB YOGHURT

#### HERB CRUSTED SALMON FILLET

GLUTEN FREE

Roasted salmon fillet topped with a parsley, mint, red chilli, pumpkin seed and ginger crust.

**1 FILLET - £6.25**

# SALADS

## YOUR CHOICE OF 2

ALL £3.95 PER PORTION

### **RICED BROCCOLI & ARTICHOKE**

GLUTEN FREE/VEGAN

Riced broccoli, sliced black olives, parsley, artichokes, red onion and cannellini beans with pumpkin seeds and a lemon dressing.

### **HARISSA ORZO**

VEGETARIAN

Orzo with sundried tomatoes, harissa, feta, chickpeas, artichokes and parsley with a lemon and mint dressing.

### **TOFU NOODLES**

GLUTEN FREE/VEGAN

Caramelised tofu pieces with sweet potato noodles, baby corn, radishes, shimini mushrooms, coriander, and basil. Dressed with mirin, soy and rice vinegar.

### **HONEY ROOT VEG & FIGS**

GLUTEN FREE/VEGETARIAN

Roasted carrots, beetroot & parsnips with cream cheese curd, dried figs, crispy leeks and a honey dressing.

### **TANGY BLACK RICE**

GLUTEN FREE/VEGAN

Black rice with pickled onions, cherry tomatoes, black olives, celery and rocket. With a horseradish dressing.

### **RED RICE & PEAS**

GLUTEN FREE/VEGAN

Red rice with peas, quinoa, red pepper, coconut, white onion, mint and lemon.

### **ROASTED SQUASH & CAVOLO NERO**

GLUTEN FREE/VEGAN

Roasted butternut squash, quinoa, cavolo nero and pomegranate with a sherry vinegar dressing.

### **KALE & POACHED PEARS**

GLUTEN FREE/VEGAN

Chopped raw kale with poached pears, coconut, radicchio, and alfalfa in a maple house dressing.

### **CAULIFLOWER RICE**

GLUTEN FREE/VEGAN

Cauliflower rice with chickpeas, almonds, kale, pomegranate seeds and crispy leeks. Seasoned with baharat.

WE RECOMMEND 2 SALADS PER PERSON

# DELICIOUS TREATS

FROM THE JULIETS COUNTER...

## SERIOUS SAUSAGE ROLL

Hop & thyme meaty filling topped with poppy seeds and rosemary, wrapped in golden puff pastry.

£ 4 . 5 0

## VOLUPTIOUS VEGGIE ROLL

Cheddar, spring onion, paprika, breadcrumbs and a touch of cream, with sunflower seeds, wrapped in golden puff pastry.

£ 4 . 2 5

## CHEESE STRAW

Mature cheddar cheese wrapped in puff pastry, topped with toasted pumpkin seeds.

£ 2 . 2 5

## ITALIAN STRAW

Prosciutto, oregano & mature cheddar cheese wrapped in puff pastry.

£ 2 . 5 5

# CAKES

VISIT...

<https://www.julietsandmore.com/wholecakes>  
for a full list of whole cakes with serving sizes and images.

# INFO

- A minimum of 15 people per order.
- All catering can be collected from 11.30am Tuesday to Sunday.
- We will provide your food in recycled takeaway packaging.
- No deposit is required.
- Payment can be sent through BACS transfer or paid at Juliets Cafe.
- Email amy@julietsandmore.com or call 01892522931 to order.