



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.
£4.50

VOLUPTIOUS VEGGIE ROLL

Cheddar, spring onion, paprika, breadcrumbs and a touch of cream, with sunflower seeds, wrapped in golden puff pastry.
£4.25

CHEESE STRAW

Mature cheddar cheese wrapped in puff pastry, topped with toasted pumpkin seeds.
£2.25

ITALIAN STRAW

Prosciutto, oregano & mature cheddar cheese wrapped in puff pastry.
£2.55

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 12:00pm 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 lara@julietsandmore.com or call 01892522931 to order.