

N 5 KITCHEN



Drop-off Breakfast & Lunch Menu
Winter 2020

£25/pp

Breakfast

choose 3

Coconut chia pudding, passion fruit & blueberries (VG)(GF)

Cinnamon, almond & apple muffin (V)

Avocado sourdough, feta & chilli (V)(VG available)

House nut butter & blackberry compote on sourdough (VG)

Seasonal fruit salad (VG)(GF)

Mini smoked salmon & cream cheese bagel, pink peppercorn &
watercress

Crispy free-range bacon rolls, baby spinach & chilli ketchup

Greek yoghurt, granola, stewed rhubarb (V)(VG available)

Boiled egg, spinach, avocado & chilli pots (V)(GF)

Lunch

choose 1

Menu 1

Mains

Lime free-range chicken breast & chipotle mayo (GF)(DF)

Or

Sweetcorn & paprika fritters, smashed lime avocado (VG)

Salad

Gem lettuce, avocado & spring onion salad (V)(GF)

Black bean, kale, tomato, lime & coriander dressing (VG)(GF)

Sides

Rice, herb & chilli (VG)(GF)

Menu 2

Mains

Hot smoked salmon, watercress & horseradish cream (GF)(DF)

Or

Squash, kale & goat's cheese tart (V)

Salads

Roasted beetroot, shallot, herbs & lentil (VG)(GF)

Bitter leaf, walnut & mustard vinaigrette (VG)(GF)

Sides

Roast new potatoes, rosemary & sea salt (VG)(GF)

Menu 3

Mains

Shawarma spiced free-range chicken & cucumber yoghurt (DF)(GF)

Or

Roast aubergine, spiced lentil & fried chickpeas
(VG)(GF)

Salads

Fried broccoli, chilli & tahini dressing (VG)(GF)

Roasted squash, chilli seeds, pomegranate & herb dressing (VG)(GF)

Side

Ancient grain, mint, lemon & feta (V)(GF)

Sweets (+£3/pp)

choose 1

Chocolate & nut brownies (V)(VG available)

Clementine & almond cakes (GF)(DF)

Chocolate chip cookies (V)

Lemon & poppy seed bundt cakes, rose icing (V)

Vegan chocolate & almond pots, fresh fruit (VG)(GF)

V=Vegetarian, (VG)=Vegan, (DF)= Dairy Free, (GF)= Gluten Free

Please note, we work in a busy kitchen so we cannot guarantee that dishes are entirely allergen free.