



SAMPLE MENUS AUTUMN-WINTER

OUR FOOD PHILOSOPHY

At Square Food we work closely with local and organic retailers, growers and farmers. Ingredients are always seasonal and sourced according to fair-trade and MSC standards where appropriate. We use surplus fresh produce from FareShare South West which we try to incorporate into our menus where suitable.

We take into consideration our environmental footprint in all aspects of the organisation. We avoid using unrecyclable materials in our food delivery, we recycle all packaging and reduce food waste wherever possible.

All proceeds from our events go towards supporting Square Food Foundation's food education work in the community. Our students are an integral part of our events and we aim to include them wherever possible.

Please read on to get a taste for our sample menus. We can cater for all dietary requirements and offer a totally bespoke service for each event.

To find out more or to book please get in touch with our team at lucy@squarefoodfoundation.co.uk





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CANAPÉS

Wild mushroom tartlet (v)
Cheddar sable, oven dried tomato, pesto (v)
Baba ganoush & pomegranate on crostini (v)
Squash & Stilton arancini (v)
Smoked haddock arancini
Salt cod fritters & aioli
Crostini, tapenade & tomato
Crab & Gruyère tartlet
Sausage roll
Chicken liver parfait on crostini, red onion marmalade
Rare roast beef, autumn leaves, Parmesan & truffle
Lamb kofta, yoghurt & mint

Prices start from £18.50 for 5 different canapes

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LUNCHES

Autumn salads

Roast Crown Prince squash, lentils, goats curd & dukkha
Autumn slaw – celeriac, apple & hazelnuts
Roast root vegetable, couscous & chermoula
Beetroot carpaccio, walnuts, honey & kale
Jewelled saffron rice

Autumn tarts

Squash, leek & Stilton
Caramelised onion, pancetta & cheddar
Wild mushroom, pine nut & Parmesan

Autumn lunch add on

Spiced sweet potato dip
Baba ganoush
Roast garlic & white bean dip
Squash & brown butter dip
Labneh
Spiced flat breads
Crudites

Cake

Tunisian orange cake, clotted vanilla cream
Signature brownie
Plum frangipane

Prices start from £9 per person, minimum 10 ppl
Tart and 3 salads: £15.95 per person (min 12 ppl)
Sandwiches, crudites & dips, fruit and cake: £13.95 per person

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DINNER

Starters

Celeriac & apple salad, walnut and watercress mayonnaise
Chew Valley smoked trout, horseradish mayonnaise,
fennel, watercress
Autumn vegetable and herb salad, dressing (VG)
Wood-roast beetroot, Brefu Bach goats cheese, walnuts

Mains

Salmon en croute, sauce messine, winter vegetables
Saddle of roast venison, Crown Prince squash, greens,
pommes purée
Wild mushroom & spinach spelt risotto, pesto (V or VG)
Roast chicken Orvietto style (roast fennel, lemon, parsley,
white wine) pommes purée, Vichy carrots

Desserts

Apple tart tatin, vanilla cream
Poached pear, almond biscuit, clotted cream
Tangerine posset

Prices start from £29.50 for 2 courses and £37.50 for 3 courses, minimum 15 ppl

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