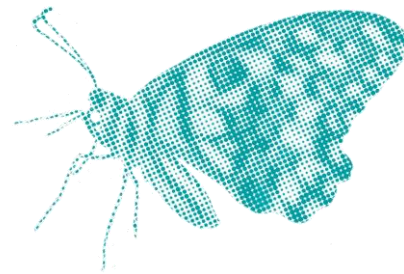


# Lantana

## EVENING INTERNAL CATERING MENU

*For all catering orders, we process the card payment on the day of the catering.*



### CANAPES & FINGER FOOD

Gochujang Chicken Skewer £2.40

Chorizo, red pepper & pea frittata square with chilli jam (min 30) £1.80

Mushroom, cheddar & spinach frittata square w chilli jam (min 30 portions) £1.80

Prawn & fish fritters with jalapeno & coriander salsa £2.40

Smashed avocado with chilli jam on sweetcorn blinis £2.40

Smoked salmon with lemon crème fraiche on sweetcorn blini £2.40

Sushi ball with black rice & mixed seed, topped with cured salmon & spicy mayo £2.40

Sushi ball with black rice and mixed seed, topped with avocado, pickled ginger & spicy mayo £2.40

Mushroom arancini with aioli £2.40

Pork belly croquetas aioli £2.40

Mini lamb kofte skewer with tzatziki £2.40

Pea, ricotta, feta & basil mini tartlet £2.40

Mini beef burger with plum ketchup aioli & slaw £4.20

Chickpea falafel with tahini cashew cream (ve) £2.40

Sesame ginger prawn skewer £3.00

Mini sausage roll with plum ketchup £1.00

Mini mushroom & chestnut roll with plum ketchup (ve) £1.00

Leek & Parmesan filo tartlet £1.50

Parmesan polenta square with mozzarella, almond pesto & cherry tomato (ve) £1.80

### BOWL FOOD (all £5.50)

Chicken harissa meatballs with tzatziki & cous cous jewelled with pomegranate, pistachio & almonds

Avocado poke bowl with pickled ginger, seasoned black rice, Tenderstem broccoli with gochujang sesame dressing, edamame, spinach, kimchi & peanut crunch (ve)

Salmon poke bowl with poached salmon, seasoned black rice, Tenderstem broccoli with gochujang sesame dressing, edamame, spinach, kimchi & peanut crunch

Aubergine larb with peanut shallot topping and seasoned sticky rice (ve)

Lobster mac & cheese

Cauliflower shawarma grain bowl with tahini cashew cream, pickled red onion & parsley, sumac & pomegranate salad (ve)

Chicken shawarma grain bowl with tahini cashew cream, pickled red onion & parsley, sumac & pomegranate salad

Butternut squash, apricot & chickpea tagine with giant cous cous jewelled with pomegranate, pistachio, almonds & sumac coconut yoghurt (ve)

Falafel bowl with hummus, herbed quinoa, slaw, pickled red onion, tahini dressing (ve)

Beef shin, white bean and chorizo stew with gremolata & raisin dill pilaf

### PLATTERS (serves 6)

Charcuterie - Lomo, chorizo, salchichon and serrano with Gordal olives & cornichons £40

Mezze & Dips - Raw vegetable crudité with a trio of dips, grilled Mediterranean vegetables & Gordal olives (ve) £40

Cheese – Kidderton Ash Goat's cheese, Camembert, Stilton with grapes, Medjoul dates, celery & oatcakes £45

Bread basket - sliced sourdough & baguette (serves 12)

### DESSERT PLATTERS

Brownie bites (x20) £16.00

Mini cakes (x20) – flourless citrus cakes, berry friands £25.00

### DESSERTS IN A JAR (All £5)

Lemon posset with clotted cream & fresh berries

Seasonal cheesecake with hazelnut sesame crumb

Chocolate mousse with crème fraiche & cocoa nibs

Lemon elderflower trifle (ve)

***Please inform us of any dietary requests so we can tailor your menu choices for you!***

*We cannot guarantee the absence of allergens in our kitchens.*

