



# Sandwich Collection

**Min 10 per item or a chef's selection will be given on the day of breads, rolls & wraps**

## **Vegetarian**

- Baked ricotta and tomato tapenade, fresh basil and roasted zucchinis (V)
- Caramelised butternut pumpkin, baked ricotta, rustic tomato pesto (V)
- Chargrilled zucchini, eggplant chutney, buffalo mozzarella, torn basil (V)
- Chermoula roasted vegetables, mozzarella cheese, and tomato tapenade (V)
- Chickpea and tabbouleh falafel, Danish feta, onion jam (V)
- Classic raw salad, carrot, beetroot, tomato, baby spinach, avocado salsa (V) (VG)
- Indian spiced quinoa hummus, avocado salsa, and red cabbage coleslaw (V) (VG)
- Classic curried egg and cress

## **From the field**

- Chicken schnitzel, white cabbage coleslaw, roasted onion
- Classic shaved leg ham, mature cheddar, roasted tomatoes mescaline lettuce
- Corned beef, pickled egg, shaved red cabbage, English mustard
- Dukkha roasted chicken breast, pressed Greek yogurt, cucumber ribbons
- Italian meat, provolone, Swiss cheese, peach chutney, rocket, chipotle mayonnaise
- Organic chicken, salsa verde watercress and semi dried tomatoes
- Poached organic chicken breast, rustic pesto, avocado, large leaf rocket
- Roast beef, caramelised onion, wholegrain mustard, baby spinach
- Roast lamb, tzatziki, crushed chickpeas, tabbouleh, large leaf rocket
- Roasted pork leg, celeriac remoulade, sundried tomatoes, watercress
- Roasted rare beef, pickled red cabbage, watercress, horseradish cream cheese
- Smoked turkey breast homemade fig chutney, large leaf rocket
- Tandoori marinated chicken breast, minted raita, cucumber ribbons
- Thai beef salad with cucumber, tomato, mint, coriander & greens

## **From the sea**

- Marinated tuna, shaved zucchini and fennel, sweet corn, wasabi aioli
- Smoked salmon, sun blushed tomatoes, watercress, green goddess dressing
- Steamed king prawn, cocktail sauce, mustard cress capers and shallot