



Green Farm Food

Sides and salads menu – we can serve most dishes in sharing dishes to tables for your guest to help themselves or as a ‘help yourself’ table next to the main dishes. We recommend that hot sides to be served directly to your guests from the servery to maintain taste and quality.

Hot Sides

Chargrilled corn with smoked chilli butter

BBQ Tenderstem broccoli with gochujang chilli, lemon and toasted sesame

Spiced turmeric cauliflower bites served with sweet chilli sauce, BBQ sauce or garlic mayo

Halloumi fries served with a redcurrant reduction, mint yoghurt, pomegranate seeds and torn mint leaves (from servery only)

Mac n cheese

Hasselback potatoes

Triple cooked chips

New potatoes roasted in olive oil with fresh garlic, rosemary, sea salt and cracked black pepper

Mixed roasted carrots, beetroot and parsnip roasted in olive oil with fresh herbs

Salads

Roasted aubergine and pepper couscous with lemon

Green herby tabbouleh

Moroccan quinoa, feta and pomegranate

Honey and wholegrain mustard potato salad

Beef tomato and mozzarella salad with a pesto dressing

Pea, broad bean, mint and feta salad

Zesty bulgar wheat salad

Crunchy carrot and beetroot salad

Ruby slaw

Rainbow slaw - all the same crunchy veg without the mayo

Fresh green leaf salad

Summer greens salad with asparagus, broccoli and French beans with fresh mint and
Dijon mustard sauce (from servery only)

Thai radish salad