

KOSSOFFS

Catering menu march 2024

Salads

March 2024

Roasted aubergine with miso dressing, spring onion, white cabbage, pickled chilli and peanuts 8 (ve)

Fattoush salad, chickpeas, red cabbage, sumac onions with tahini dressing 8 (ve)

Roasted purple sprouting broccoli with chilli chatta and pangritata 8 (ve)

Sandwiches

Chopped egg mayonnaise and cheese on focaccia 5.50 (v)

Chopped egg mayonnaise with avocado on sourdough 7 (v)

Jerk chicken with red cabbage slaw on focaccia 6.50

B.L.T with mayonnaise on sourdough 7

Smoked salmon with cream cheese on sourdough 9

Jambon beurre on baguette 7

Egg mayonnaise with bacon on focaccia 7

Roast chicken salad with ranch dressing on sourdough 7

Marinated aubergine with tahini slaw on focaccia 6.50 (ve)

Tuna mayonnaise with pickled cucumbers on sourdough 6.50

Mini bites and dips

White bean and charred onion dip 6 per ptn 250g (ve)

Hummus with chilli oil and crispy chickpea 6 per ptn 250g (ve)

Spiced pork sausage roll with kossoffs brown sauce 9/ mini 6

Lentil mushroom sausage roll with kossoffs brown sauce 8/mini 5 (v)

Two slices of sourdough 2 (ve)

Bite size focaccia 2 (ve)

Baguette half 2 (ve)

Meat and fish

(market price on request)

(portioned to order)

Whole roasted side of salmon

Slow roasted spiced lamb shoulder

Whole roasted lemon and herb chicken

Flank steak with capers and green sauce

Roasted crown of turkey (november and december)

Vegan/ Vegetarian mains

Quiche with seasonal vegetables 6 (v)

Whole roasted cauliflower with herbed tahini sauce 9.50 (ve)

Vegan filo pie 21 (ve)

Vegetarian galette 21 (v)

Allergy information provided upon request. All food is prepared in a kitchen that handles allergens.