

RelishFood

MEETINGS & TRAINING DAYS

The most important meal of the day, for us, is lunch. With more years than we'd care to mention; preparing, delivering and perfecting **#leedsbestlunch**. This is our specialist area and we have it down to a fine art - please take a look through some of our testimonials for feedback from (some of the most demanding) professionals in Leeds. We also offer a host of brilliant breakfast options.

SANDWICHES

*Served on a selection of granary and white bread from our local bakery.
Plainer sandwiches are available upon request.*

MEAT

Roast Beef with Horseradish Mayo,
Pickled Red Onion & Rocket

Chicken Caesar with Sun-blushed
Tomato and Avocado

Roast Chicken with Sriracha Mayo
& Roast Peppers

Pastrami with Swiss Cheese, Pickles,
American Mustard & Home-Made Slaw

Ham, Cheddar and Mustard/Chutney

Smoked Salmon, Cream Cheese & Cucumber

Tuna mayo with Lemon, Cracked
Black Pepper & Cucumber

VEGETARIAN (V)

Applewood Smoked Cheddar
& Home-Made Slaw

Free Range Egg Mayo with Cress

Hummus, Feta, Tomato & Avocado

Greek Salad with Feta, Roast Peppers, Pickled
red onion and Olives

VEGAN (VE)

Onion Bhaji, with Vegan Raita,
Mango Chutney, Cucumber & Leaves

Spiced Hummus, Avocado,
Harissa-Roast Veg & Rocket

Olive Tapenade, Avocado,
Sun-Blushed Tomato & Rocket

Sweet Potato Pakora, Sriracha, Slaw & Rocket

NIBBLES

MEAT

Mini Yorkshire Puddings with Rare
Roast Beef & Horseradish Cream

Home-Made Pork & Leek Sausage Rolls
served with Tomato Chutney

Beef Empanadas served with a Chimichurri Dip

Lamb Keema Samosa served with a Green
Yoghurt Chutney or with a Tamarind Dip

VEGETARIAN (V)

Veggie Samosas served with
a Green Yoghurt Dip

Veggie Empanadas served with
a Chimichurri Dip

Crostini (Various Flavours)

Harissa Roast Veg & Feta Filo Parcels

served with a Green Yoghurt Chutney

Greek Filo Pastries Served
with a Mint Yoghurt Dip

Miniature Quiche (Various Flavours)

VEGAN (VE)

Relish Spicy Vegan Sausage Roll
served with Tomato Chutney

Sweet Potato Bondas served with
a Vegan Raita (GF)

Maitreyee's mixed Pakora and Bhajis served
with a Vegan Raita (GF)

Veggie Samosas served with a Tamarind Dip

Harissa Roast Veg & Hummus Filo Parcel
with a Vegan Sriracha Mayo Dip

DESSERTS

A grazing platter consisting of Relish home-made desserts including many of the following:

Persian Love Cake / Chocolate Rice Crispy Cake / Relish Chocolate Brownie / White Chocolate &
Peanut Tiffin / Carrot Cake / Raspberry & Lemon Cake / Lemon & Orange Cake / Apple & Cinnamon
Cake / Coffee and Walnut Cake / Rhubarb and Custard Cake

Vegan / gluten free and nut free options are available.

SEASONAL SALADS

All of our salads are Gluten Free.

MEAT

- Roast Chicken Caesar Salad, with Sun-Blushed Tomato, Avocado & Caesar Dressing (GF)
- Steak Salad served with Home-Made Slaw, Pickled Red Onions & a Sriracha Mayo Dressing (GF)
- Tuna Nicoise Salad, with Roast Peppers, Olives, Green Beans & Boiled Eggs, Vinaigrette Dressing (GF)

VEGETARIAN & VEGAN

- Greek Salad with Feta, Olives, Roast Peppers, Sun-Blushed Tomatoes & Pickled Red Onion with a Vinaigrette Dressing (V) (GF)
- Falafel Salad with Harissa Roast Veg, Peppers, Olives, Hummus & a Pomegranate Dressing. Contains Sesame Seeds (VE) (GF)
- Spiced Roast Cauliflower Salad with Puy Lentils, Harissa Chickpeas, Sweet Potato Fritters, Soy Raita & a Pomegranate Dressing (VE) (GF)

Swap any sandwiches, for 5 people, for any Seasonal Salad, for 5 people (£1 supplement per person).

PRICING

All prices are subject to VAT

	Minimum Order	Selection of Sandwiches	Home-made Nibbles	Handmade Desserts	Luxury Fruit Platter	Cost per person
Menu A	20 people	✓	-	-	-	£4.50
Menu B	20 people	✓	✓	✓	-	£10.00
Menu B+	20 people	✓	✓ 1.5x	✓ 1.5x	-	£12.75
Breakfast Menu #1	40 people	-	Freshly Baked Pastries	-	✓	£6.00
Breakfast Menu #2	40 people	Bacon, Sausage & Egg	-	-	Fruit Juice	£5.70



ADDITIONAL INFORMATION

Our usual minimum order is 20 people.

Subject to availability we can cater for smaller orders (for orders under £100 there would be a £2.50 surcharge).

We are based in central Leeds and do not charge a fee for local deliveries.

DIETARY REQUIREMENTS

We are able to cater for many special dietary requirements (Gluten Free, Coeliac, Vegan, dairy-free, nut-allergies etc).

Please mention when ordering.

All of our catering is produced in an environment that uses nuts and gluten.

RelishFood
A fresh approach to catering

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www.relishfood.co.uk