



# LU THORNELY

## PARTY FOOD

Slow braised lamb with Moroccan spices, chickpeas & coriander

Lamb cooked w/spinach, cumin, ginger & garam masala

Marinated butterfly leg of lamb w/ romesco sauce & mint raita

Aromatic chicken w/ cardamom, coconut & coriander

Sticky chicken thighs w/ orange, maple & soya

Sirloin of beef marinated in Korean gochujang w/ cucumber kimchi

Classic chicken w/ white wine, leeks & tarragon

Guinness Beef stew w/ thyme, pancetta & mushrooms

Beef goulash w/ smoked paprika, peppers & parsley

Keralan prawn curry w/ ginger, chilli, spinach & coconut

Goan fish curry w/ butternut squash, curry leaves & tamarind

Luxury fish pie w/ prawns & crispy gruyere topping

Shitake & portobello mushroom lasagne w/ ricotta

Pearl barley risotto w/ watercress, asparagus & pecorino

Spinach, courgette, feta & pine nut filo pastry tart

Whole roasted celeriac w/ caper, pink peppercorn & tarragon sauce

Cauliflower, potato & pea curry w/ coconut & fresh curry leaves

Tofu & black lime w/ spinach & pickled red onion

*All dishes served w/ new herby potatoes or fragrant rice or wholegrain spelt with nuts & herbs. And a mixed baby leaf salad with a choice of dressing. Organic produce on request.*



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## SALADS

- Roast butternut squash w/ rocket, toasted pumpkin seeds, mint & feta
- Beetroot grated w/ watercress, fennel, orange, mint & toasted hazelnuts
- Red cabbage w/ rocket, kimchi, tomato, seaweed & pumpkin seeds in turmeric dressing
- Green beans & broad beans w/ red onion, sesame seeds & teriyaki and ginger dressing
- Wholegrain spelt w/ fresh mango & kale w/ lemon and olive oil
- Blistered aubergines w/ tahini, lemon, yoghurt dressing & pomegranate seeds
- Watermelon w/ mixed leaves, kalamata black olives, mint & feta
- Carrots grated w/ toasted cumin seeds, fresh coriander, soya & ginger
- Roasted Mediterranean veg w/ basil pesto & balsamic dressing
- Avocado, radish, cos lettuce, sprouting mung beans, pine nuts & basil
- Baby sprouts w/ hazelnuts, tarragon & homemade mayonnaise
- Vine tomato & Irish buffalo mozzarella w/ basil & balsamic reduction
- Celeriac, carrot and cabbage w/ homemade mustard mayonnaise & dried cranberries
- Wild rice & basmati rice pilau w/ toasted almonds, apricots & fresh coriander
- Cauliflower whizzed w/ mint & pomegranate seeds
- Pearl barley tabbouleh w/ tomatoes, cucumber, parsley & mint
- Artichoke heart, roasted red peppers & puy lentils w/ yoghurt & tarragon

*All Party Food dishes & Salads are served from a buffet or compostable containers on trays.*