



LU THORNELY

SALADS

Roast butternut squash with rocket, toasted pumpkin seeds, mint & feta

Beetroot with watercress, fennel, blood orange & toasted hazelnuts

Beetroot with mixed leaves, chevre/feta and sprouting pea shoots & mint

Green and broad beans with red onion, sesame seeds & teriyaki dressing

Sliced fennel with fresh pomegranate seeds, butter beans and dill

Carrot, toasted cumin seeds, fresh coriander with soya & ginger dressing

Roasted Mediterranean veg with basil pesto & balsamic dressing

Artichoke heart, roast red pepper & puy lentils with yogurt & tarragon

Avocado, raddish, cos lettuce, sprouting mung beans, pine nuts & basil

Vine tomato and mozzarella with basil & balsamic reduction

Celeriac, carrot and cabbage with homemade mustard mayonnaise & dried cranberries

Tabouleh with tomatoes, cucumber, bulgar wheat, parsley, mint & lemon & olive oil

Quinoa and basmati rice pilau with roast aubergine, toasted almonds and yoghurt raita

Couscous with piles of parsley & coriander, dates & zesty lemon dressing

We are open to any suggestions you may have for a favourite salad combination