



## **S.H.B Wedding Sides and salads menu 2023/24**

Why not add some great salads and seasonal sides to pimp your wedding breakfast, cooked over fire or chard on the barbecue for maximum flavour with a choice of dressings.

“Bang bang flavour gang” you heard it here first!

### **Sides & Salads Menu**

Vermicelli Vietnamese noodle salad with pickled daikon, bean sprouts, carrot ribbons, cashew nuts, Som tum lime and chilli dressing, fresh garden herbs.

Chard chicory, fennel, and radicchio salad, with crushed walnuts, orange slices & water cress.

Parmesan & truffle skin on fries with punchy aioli.

Baby gem rancho style salad bacon bits, pecorino, garlic sourdough croutons.

Tuscan style panzanella salad, heritage tomato, cucumber, bocconcini, basil, capers, sourdough, aged balsamic.

Roasted baby potatoes, sage, lemon butter.

Chard tender stem broccoli, chilli, garlic dressing.

Israeli cous cous salad with harriash roasted chickpeas, dried apricots, medjool dates, feta, mint, pomegranate, crispy onions.

Classic Lebanese Fattoush salad with lemon and sumac dressing, fresh mint.

Blue cheese & cheddar potato bake with a banging crumble.



Roasted beet root salad with capers, sliced red onion, parsley, mint, dill, balsamic dressing.

Roasted carrot salad with chard kale, Harissa yogurt dressing, toasted pumpkin seeds.

Classic Greek style salad with local feta cheese, Black Olives, tomato and cucumber.

Wild Rice salad with green beans, edamame beans, mizuna, pickled radish, apple sticks, crispy onions.

Crunchy apple & kale slaw with apple cider vinegar dressing, shredded cabbage & carrots.

Jersey royal potato salad with fresh mint, cornichon, red onion sour cream & French dressing

Maple roasted carrot salad with herb yogurt dressing.

Chargrilled cauliflower salad with spicy green chilli and coriander zhoug dressing, pickled red onion, tahini dressing.

Best heritage tomato salad with basil pesto, sourdough croutons,

Dressing and mozzarella, parmesan, sherry vinegar dressing.

Roasted carrot salad with cumin, harriash roasted chickpeas, gremolata, toasted almonds, served on whipped hummus.

Mixed green leafy garden salad, house vinaigrette, sourdough croutons, sun blushed tomatoes.



DINING & EVENTS