



Mindfully  
Modern  
Hospitality

NOT JUST ANOTHER CHEF!



*Sample lunch menu*

## 80s Salad Bar.

Away Day Buffet Lunch.

### Salad bar

Our private chefs prepare delicious, seasonal menus for you and your guests in the comfort of your own home. We bring the freshest local produce and specialist equipment to guarantee a first class experience.

**Setting:**

Buffet lunch tasting for team meeting away day in the countryside. Client chose two items from each menu section.

**Guest profile:**

Sports marketing agency seeking a sandwich-free energising lunch solution.

Caujan sweet potato, whipped tahini cream, coriander.

Spiced cauliflower, mango hummus, pomegranate, and coriander.

Roasted maple carrots, curried yogurt, mango chutney, toasted pecans.

Roasted tenderstem broccoli, edamame, organic spinach, peanut dressing, miso aubergine, edamame, spring onion, sesame.

Burrata, heritage tomatoes, marinated artichokes, roasted almond pesto.

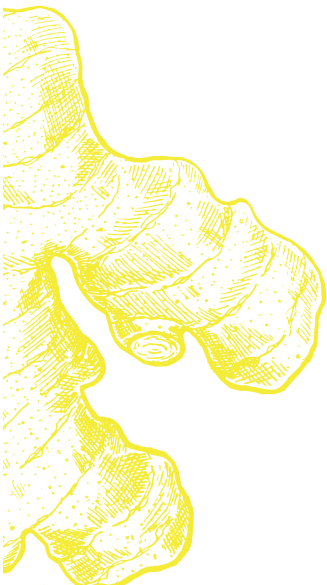
Roast aubergine, whipped feta, hazelnut dukkah, pomegranate.

Chicken waldorf, baby gem, granny smith, celery, grapes, toasted walnuts.

Basil chicken, marinated artichokes, roasted almond pesto.

Coronation chicken, mango, fresh mint, toasted coconut.

Hot smoked salmon, roasted provençal vegetables, puy lentils.



**Get in touch with Kerri.**

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