



Menu: Conference Day 2



Saturday 22 June 2019

Salad and Sandwich Buffet

Rice-Crackers

with avocado cream

Bread

with different vegetable spreads:  
tomato salsa / pea cream / lentil cream




Colourful tomato salad

with mini mozzarella, basil and raspberry marinade  






Cauliflower couscous and wild rice

with crayfish, colourful cress and pomegranate seeds  

Vietnamese beef salad

with cucumber, red pepper, onions, ginger, coriander, peaches, almonds and lime-apple vinegar dressing    

Salad bar of leafy greens - dressed salads

with a selection of toppings and dressings
and bread, rolls and butter     




Wraps

Quinoa, colourful beans, avocado, and tomato salsa   

or

Prosciutto, rocket/arugula and strawberries 

Toasted sandwich

with sweet potato hummus, colourful cress, asparagus
and romaine lettuce   

Bagel

with cream cheese and smoked turkey breast   

or

with Brie cheese and fig mustard      



Vegan

Vegetarian

Gluten

Peanut

Tree nuts

Celery

Crustaceans

Fish

Soy

Sesame

Eggs

Molluscs

Dairy

Mustard

Cultural dishes