



Sebastian's

kitchen + cakery

Our Outside Catering Menu

(updated October 2019)

All of our food is made on the premises by us using fresh, seasonal ingredients. Recipes can be adapted to suit individual tastes. We can cater to most dietary needs on request—just ask us. Most of our salads can be altered slightly to make them vegan friendly without compromising on deliciousness! Email us your order or for a personalised quote:

Sebastians.sharrowvale@gmail.com

Sandwich platters

Choose your favourite fillings from the list + just let us know how many people to cater for! Served with a fresh salad garnish, priced at £4.00 per person (minimum order for sandwiches is 10 people)

- Mature cheddar + onion chutney with leaves (v)
- Free range sliced egg + mayonnaise with watercress (v)
- Pastrami, American mustard, leaves + gherkins
- Roast chicken salad with lemon mayo
- Tomato, fresh basil pesto + mozzarella (v)
- Tuna in lemon + coriander mayo with cucumber
- Cola cooked ham + Dijon mustard
- Beetroot, hummus, grated carrot, leaves + toasted seeds (vg)
- Roast Mediterranean vegetables, hummus, toasted pumpkin seeds + grated carrot (vg)
- Peppered salami, mozzarella, rocket + cherry tomato
- Avocado, vegan pesto, cherry tomato + leaves (vg)
- French goats cheese, spiced mango chutney + leaves (v)

Sebastian's kitchen + cakery, 345 Sharrowvale Road, S11 8ZG, Tel. 0114 268 3674

Add a selection of Yorkshire crisps to your sandwich platter priced at £1 per person for a single serve bag each (selection of flavours).

Our delicious salad bowls

Our famous large salads which serve around 10 people as part of a buffet. Salads are priced at £20 each.

- Panzanella - Italian bread salad with tomato, red pepper, olives, basil, balsamic vinegar + extra virgin olive oil (vg)
- Chickpeas, feta, cherry tomatoes, parsley + fresh mint (v)
- Herby couscous with roasted Mediterranean vegetables + sundried tomatoes (vg)
- Moroccan spiced carrot couscous with cranberries + nigella seeds (vg)
- Sunny rice salad with mangetout, mango, fresh ginger, sweetcorn + red peppers (vg)
- Crunchy red cabbage, carrot + cranberry coleslaw (vg)
- Vibrant bean salad with corn, red peppers + zesty lime dressing (vg)
- Traditional Greek salad with olives, feta, mint + oregano (v)
- Crunchy green vegetables + white beans tossed in fresh basil pesto (v)
- Sicilian roasted cauliflower, plump raisins, capers, spinach, lemon, almonds (ve)
- Nutty superfood salad with quinoa, green herbs, broccoli, blueberries, toasted seeds, nuts + a fresh lime dressing (vg)
- Tabbouleh - fresh + light traditional Arabic bulghar wheat salad with lots of fresh parsley, juicy tomatoes, cucumber, sumac + lemon (vg)
- Beetroot + feta tabbouleh - our twist on a classic Arabic favourite (v)
- Puy lentils with feta, mint, mangetout, peas + mint (v)

- Puy lentils with cherry tomatoes, soured red onions + coriander (vg)
- White beans, fine green beans + toasted hazelnuts + Dijon dressing (vg)
- Chickpeas, cumin roasted sweet potatoes, nigella seeds + cranberries (vg)
- Turmeric roasted cauliflower, spinach, chickpeas, lemon, cumin seeds, pomegranates, coriander (ve)
- Fennel, apple, cucumber, mint + lemon 'slaw (vg)
- Arabic salsa with cherry tomatoes, cucumber, parsley, mint + sumac
- Orzo pasta, green vegetables, lemon, mint, spinach, E.V.O.oil

Quiches and fritattas

The following fillings can be added to both quiches + fritattas.

Quiches serve 8 generous slices or 12-16 as part of a buffet + are priced at £20 each.

Fritattas are gluten free. They serve 6 generous slices or 8-10 as part of a buffet. They cost £16 each.

- Home cooked ham, cheddar + red onion
- Feta cheese + dill (v)
- Sage Derby cheese + red onion (v)
- Beetroot, basil + goats cheese (v)
- Broccoli + Hartington stilton (v)
- Red pepper, spinach + feta (v)
- Garlicky mushrooms + cheddar (v)
- Slow cooked leek, mature cheddar + chives (v)
- Caramelised red onion (v)
- Asparagus + pecorino (seasonal) (v)
- Courgette, mint + feta cheese (v)
- Chorizo, potato + red pepper
- Roasted Mediterranean vegetables + goat's cheese (v)
- Smoked bacon, cheddar + tomato

Other bits

Fancy something extra to add to your buffet?

- Large crudité platter with homemade dips (will serve around 20 as part of a buffet) £25 (please specify if dips need to be vegan friendly)
- Large platter of chickpea falafel with a delicious tahini dip £32 (vg)
- Mini chipolata sausages roasted in honey + wholegrain mustard (large bowl to serve around 20 people as part of a buffet spread) £25
- Little mature cheddar + sage scones - £1.50 each - minimum order of 20, served with salted English butter
- Little feta + sundried tomato scones - £1.50 each - minimum order of 20, served with salted English butter
- Our 'Not Sausage Rolls' - a delicious concoction of chipotle spiced red lentils, red onions and finely chopped chestnut mushrooms wrapped in puff pastry and sprinkled with our homemade dukkah - large platter of approx. 25 - £30

Catering for a smaller gathering?

If you are looking for a tasty, wholesome lunch for a smaller group, we offer all of our café sandwiches to take away as well as boxes of our daily salads during our normal opening hours, subject to availability. Perfect for office meetings and informal lunches. Have a chat with us about pre-ordering lunch for smaller groups and we can have it ready for you to collect as required.

Fruit platters:

A delicious mix of fresh, seasonal fruit. A colourful + healthy centrepiece for a buffet! Large platter which will serve around 12-15 people £22

Sweet nibbles:

All sweet treats are £1.50 each (minimum order 10 of any one type)

- Mini scone with clotted cream + jam
- Fruit, nut + seed granola bar (ve)
- Chewy, buttery flapjack
- Rich double chocolate brownie (ve option)
- Peanut butter brownies
- Chewy dark chocolate + amaretto cookie
- Chocolate chip peanut butter cookie (gf)
- White chocolate + cranberry cookie
- Shortbread biscuits

Our famous brownies:

Order a full tray of our deliciously indulgent brownies for £28. This cuts into 12 large slices, 24 medium slices or 48 bite sized pieces. Choose from peanut butter, double chocolate, cherry, Nutella, raspberry, orange, toasted marshmallow, biscoff, vanilla cheesecake swirl or stem ginger

Whole cakes (9 inch diameter):

Perfect for a birthday cake, dessert, thank you gift or part of a buffet. They serve 12 generous slices + are charged at £29 each:

- Carrot + cinnamon cake with cream cheese frosting
- Victoria sponge filled with jam + either fresh whipped cream or buttercream + dusted with icing sugar
- Iced lemon drizzle cake with lemon curd filling
- Courgette + walnut cake with lemon cream cheese frosting
- Chocolate nutella cake with toasted hazelnuts
- Sticky stem ginger cake with lemon frosting
- Chocolate Guinness cake with fresh cream frosting
- Chocolate (or chocolate orange) cake with chocolate ganache
- Our amazing banoffee pie layer cake
- Our pumpkin spiced bundt cake with maple butter glaze
- Our tropical bundt cake with lime glaze

These prices include the standard icing/frosting as stated. Cakes can be further decorated to make them extra special for those occasions which call for it-please email us the details and we'll send you a personalized quote:
sebastians.sharrowvale@gmail.com

Polenta cakes (9 inch diameter):

Gluten free - but not just for people who can't eat wheat - these are some of our most popular cakes sold in the café! These cost £28 each and serve 12 generous slices. All can be either dusted with icing sugar, drizzled with glaze icing or fully iced on the top.

- Lemon + lavender
- Lemon + poppyseed
- Lemon + raspberry
- Lime + coconut
- Rose + raspberry
- Lemon + almond

- Honey + cinnamon
- Orange polenta*
- Chocolate chip + lime*
- Lemon + rosemary
- Cherry + almond
- Raspberry + vanilla
- Lemon + raisin

(*these ones are delicious topped with dark chocolate ganache! +£3)

Order size and delivery options

We are happy to deliver your food to you on all orders over £300 within a 10 mile radius (subject to driver availability).

If your order is smaller than this we will get everything ready for you to collect from our café on Sharrowvale Road.

We are currently only able to offer outside catering on Sundays for larger orders in excess of £500.

Please feel free to email us on sebastians.sharrowvale@gmail.com to further discuss your requirements, check availability or to place an order.