

## Example Buffet Menu

City Farm reared marinated Rose Veal and organic black bean burritos

Three organic beans and three Somerset cheese baked burritos

City Farm grown courgette, roast tomato and red onion frittata

served with

## Tomato and chilli salsa

Zingy rice salad

City Farm grown mixed leaf and pickled vegetable salad

and for afters

Montezuma organic dark chocolate, blackberry and Almond cake

£10 - £12.50 per head

this is a sample menus. Ingredients and dishes change daily depending on the seasonal/local produce available and the price per head may change accordingly

St Werburghs City Farm Cafe, Watercress Road, Bristol, BS2 9 YJ - 0117 9080798

The award-winning Café is open 6 days a week, 10am – 4pm Winter and 10am – 5pm Summer (closed Tuesdays). As much as possible, food served at the Café is organic, fair-trade, wild and local, including eggs, meat, vegetables and salad from St Werburghs City Farm. The Café has been managed by Leona Williamson since 2005, during which time Leona came second in the UKTV Food Local Hero 2007 Awards, won the Observer Food Monthly Awards 2008, Best Ethical Contribution, was voted as one of the top 50 breakfasts in the UK by the Independent, 2011, cooked with Jamie Oliver for his Post of Pritich Cookbook, 2012 and continues to strive to develop better food connections for all