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Buffet Items			
	<b>KBJFBB40</b>	 <b>Bao Buns</b> <b>Hoisin Jackfruit 40g</b> <b>2 x 40</b> <b>VEGAN</b>	<ul style="list-style-type: none"> <li>• Round pleated steamed buns with a hoisin flavoured jackfruit and vegetable filling.</li> <li>• For best results, steam reheat.</li> <li>• Suitable for vegetarians and vegans.</li> <li>• Defrosted shelf-life = 24 hrs (chilled).</li> <li>• Approx. 85 kcal per bao bun.</li> </ul>
	<b>MSGFISS</b>	 <b>Indian Snack Selection 20g</b> <b>1 x 60</b> <b>GLUTEN FREE</b> <b>VEGAN</b>	<ul style="list-style-type: none"> <li>• Mixed pack of hand-made gluten-free and vegan Indian savoury pastry snacks; 20 of each: <ul style="list-style-type: none"> <li>○ Onion bhajis</li> <li>○ Vegetable pakoras</li> <li>○ Vegetable samosas</li> </ul> </li> <li>• Suitable for vegetarians, vegans and coeliacs.</li> <li>• Approx. 38 kcal per snack.</li> </ul>

Centre-of-the-Plate			
	<b>GFCSSPRA</b>	 <b>Cajun Spiced Sweet Potato Roulades 195g</b> <b>1 x 16</b> <b>GLUTEN FREE</b> <b>VEGAN</b>	<ul style="list-style-type: none"> <li>• Gluten-free and vegan Cajun flavoured sweet potato roulade, filled with vegan cream 'cheeze' and a sweet and spicy red pepper and red onion Cajun flavoured chutney.</li> <li>• Suitable for vegetarians, vegans and coeliacs.</li> <li>• Approx. 345 kcal per roulade.</li> </ul>













	<p><b>MS1672</b></p>	 <b>Brie and Red Onion Tarts</b> <b>180g</b> <b>1 x 10</b> <b>GLUTEN FREE</b> <b>VEGETARIAN</b>	<ul style="list-style-type: none"> <li>• Gluten-free cheddar and chive pastry tart, filled with a brie and cheddar sauce topped with red onion compôte.</li> <li>• Suitable for vegetarians and coeliacs.</li> <li>• <i>Please note: this product may be eaten cold from defrost but for maximum product satisfaction and performance we recommend serving hot.</i></li> <li>• Approx. 452 kcal per tart.</li> </ul>
	<p><b>MSTGBTART</b></p>	 <b>Tomato, Goat's Cheese and Basil Tarts</b> <b>160g</b> <b>1 x 12</b> <b>VEGETARIAN</b>	<ul style="list-style-type: none"> <li>• Ready-to-bake tartlet with a light egg, mature Cheddar, mozzarella, sun-dried tomato and basil filling, topped with creamy goat's cheese sprinkled with chives, all in golden, parsley-flecked shortcrust pastry.</li> <li>• Suitable for vegetarians.</li> <li>• Approx. 480 kcal per tart.</li> </ul>
	<p><b>MSMVTART</b></p>	 <b>Mediterranean Vegetable Tarts</b> <b>160g</b> <b>1 x 12</b> <b>VEGAN</b>	<ul style="list-style-type: none"> <li>• Ready-to-bake tartlet with a tomato and pepper filling, topped with red pepper, yellow pepper, courgette and cherry tomatoes, in a golden, parsley-flecked shortcrust case.</li> <li>• Suitable for vegetarians and vegans.</li> <li>• Approx. 381 kcal per tart.</li> </ul>
	<p><b>MSQS020</b></p>	 <b>Quiche Lorraine</b> <b>pre-cut 12ptn</b> <b>1 x 1</b>	<ul style="list-style-type: none"> <li>• 11" diameter, pre-sliced quiche made with egg, bacon and mature Cheddar cheese encased in shortcrust pastry.</li> <li>• Serve hot or thaw and serve cold.</li> <li>• Approx. 221 kcal per portion.</li> </ul>
	<p><b>MSQS021</b></p>	 <b>Cheese and Onion Quiche</b> <b>pre-cut 12ptn</b> <b>1 x 1</b> <b>VEGETARIAN</b>	<ul style="list-style-type: none"> <li>• 11" diameter, pre-sliced quiche made with egg, onion, spring onion and mature Cheddar cheese encased in shortcrust pastry.</li> <li>• Serve hot or thaw and serve cold.</li> <li>• Suitable for vegetarians.</li> <li>• Approx. 213 kcal per portion.</li> </ul>

	<p><b>MSQS024</b></p>	 <b>Cheese and Broccoli Quiche</b> pre-cut 12ptn 1 x 1 <b>VEGETARIAN</b>	<ul style="list-style-type: none"> <li>• 11" diameter, pre-sliced quiche made with egg, broccoli and mature Cheddar cheese encased in shortcrust pastry.</li> <li>• Serve hot or thaw and serve cold.</li> <li>• Suitable for vegetarians.</li> <li>• Approx. 211 kcal per portion.</li> </ul>
	<p><b>MSQS025</b></p>	 <b>Mediterranean Style Quiche</b> pre-cut 12ptn 1 x 1 <b>VEGETARIAN</b>	<ul style="list-style-type: none"> <li>• 11" diameter, pre-sliced quiche made with egg, red and yellow peppers and courgette encased in shortcrust pastry.</li> <li>• Serve hot or thaw and serve cold.</li> <li>• Suitable for vegetarians.</li> <li>• Approx. 209 kcal per portion.</li> </ul>
	<p><b>MSQW020</b></p>	 <b>Quiche Lorraine 11"</b> 1 x 1	<ul style="list-style-type: none"> <li>• 11" diameter, whole quiche made with egg, bacon and mature Cheddar cheese encased in shortcrust pastry.</li> <li>• Approx. 12 ptns per quiche/100g per ptn.</li> <li>• Serve hot or thaw and serve cold.</li> <li>• Approx. 221 kcal per 100g portion.</li> </ul>
	<p><b>MSQW021</b></p>	 <b>Cheese and Onion Quiche 11"</b> 1 x 1 <b>VEGETARIAN</b>	<ul style="list-style-type: none"> <li>• 11" diameter, whole quiche made with egg, onion, spring onion and mature Cheddar cheese encased in shortcrust pastry.</li> <li>• Approx. 12 ptns per quiche/100g per ptn.</li> <li>• Serve hot or thaw and serve cold.</li> <li>• Suitable for vegetarians.</li> <li>• Approx. 213 kcal per 100g portion.</li> </ul>







	<p><b>MSQW022A</b></p>	 <p><b>Tomato and Basil Quiche 11"</b></p> <p><b>1 x 1</b></p> <p><b>VEGETARIAN</b></p>	<ul style="list-style-type: none"> <li>• 11" diameter, whole quiche made with egg, diced tomato, basil and mature Cheddar cheese encased in shortcrust pastry.</li> <li>• Approx. 12 ptns per quiche/100g per ptn.</li> <li>• Serve hot or thaw and serve cold.</li> <li>• Suitable for vegetarians.</li> <li>• Approx. 196 kcal per 100g portion.</li> </ul>
	<p><b>MSQW023</b></p>	 <p><b>Spanish Style Quiche 11"</b></p> <p><b>1 x 1</b></p> <p><b>VEGETARIAN</b></p>	<ul style="list-style-type: none"> <li>• 11" diameter, whole quiche made with egg, sweetcorn, red and green peppers encased in shortcrust pastry.</li> <li>• Approx. 12 ptns per quiche/100g per ptn.</li> <li>• Serve hot or thaw and serve cold.</li> <li>• Suitable for vegetarians.</li> <li>• Approx. 208 kcal per 100g portion.</li> </ul>
	<p><b>MSQW024</b></p>	 <p><b>Cheese and Broccoli Quiche 11"</b></p> <p><b>1 x 1</b></p> <p><b>VEGETARIAN</b></p>	<ul style="list-style-type: none"> <li>• 11" diameter, whole quiche made with egg, broccoli and mature Cheddar cheese encased in shortcrust pastry.</li> <li>• Approx. 12 ptns per quiche/100g per ptn.</li> <li>• Serve hot or thaw and serve cold.</li> <li>• Suitable for vegetarians.</li> <li>• Approx. 211 kcal per 100g portion.</li> </ul>
	<p><b>MSQW025</b></p>	 <p><b>Mediterranean Style Quiche 11"</b></p> <p><b>1 x 1</b></p> <p><b>VEGETARIAN</b></p>	<ul style="list-style-type: none"> <li>• 11" diameter, whole quiche made with egg, red and yellow peppers and courgette encased in shortcrust pastry.</li> <li>• Approx. 12 ptns per quiche/100g per ptn.</li> <li>• Serve hot or thaw and serve cold.</li> <li>• Suitable for vegetarians.</li> <li>• Approx. 209 kcal per 100g portion.</li> </ul>

## Desserts

	 <b>MSBFR2</b>	 <b>Black Forest Roulades 10ptn</b> <b>1 x 2</b> <b>GLUTEN FREE VEGETARIAN</b>	<ul style="list-style-type: none"> <li>• Hand-rolled and finished chocolate-flavoured meringue roulade, filled with a layer of chocolate flakes, home-made black cherry sauce with Kirsch and dairy cream, all dusted with sugar.</li> <li>• Free-from wheat and gluten.</li> <li>• Suitable for vegetarians and coeliacs.</li> <li>• Approx. 170 kcal per 60g slice.</li> </ul>
	 <b>MSBR02</b>	 <b>Banoffee Roulades 10ptn</b> <b>1 x 2</b> <b>GLUTEN FREE VEGETARIAN</b>	<ul style="list-style-type: none"> <li>• Hand-rolled and finished toffee meringue roulade, with a toffee sauce, banana purée and dairy cream filling.</li> <li>• Free-from wheat and gluten.</li> <li>• Suitable for vegetarians and coeliacs.</li> <li>• Approx. 178 kcal per 60g slice.</li> </ul>
	 <b>MSLR02</b>	 <b>Lemon Roulades 10ptn</b> <b>1 x 2</b> <b>GLUTEN FREE VEGETARIAN</b>	<ul style="list-style-type: none"> <li>• Hand-rolled and finished meringue roulade, filled with whipped dairy cream and tangy lemon curd (made with Sicilian lemon juice).</li> <li>• Free from wheat and gluten.</li> <li>• Suitable for vegetarians and coeliacs.</li> <li>• Approx. 206 kcal per 60g slice.</li> </ul>
	 <b>MSPSR2A</b>	 <b>Strawberry and Prosecco Roulades 10ptn</b> <b>1 x 2</b> <b>GLUTEN FREE VEGETARIAN</b>	<ul style="list-style-type: none"> <li>• Hand-rolled and finished meringue roulade filled with strawberry compôte and Prosecco infused dairy cream, topped with freeze dried raspberry powder.</li> <li>• Free from wheat and gluten.</li> <li>• Suitable for vegetarians and coeliacs.</li> <li>• Approx. 163 kcal per 60g slice.</li> </ul>

	 <b>MSRHR2</b>	 <b>Raspberry and Hazelnut Roulades 10ptn</b> <b>1 x 2</b> <b>GLUTEN FREE VEGETARIAN</b>	<ul style="list-style-type: none"> <li>• Hand-rolled and finished meringue roulade filled with whipped dairy cream and raspberry sauce, topped with nibbed hazelnuts.</li> <li>• Free-from wheat and gluten.</li> <li>• Suitable for vegetarians and coeliacs.</li> <li>• Approx. 184 kcal per 60g slice.</li> </ul>
	 <b>MSWCRR2</b>	 <b>Raspberry and White Chocolate Roulades 10ptn</b> <b>1 x 2</b> <b>GLUTEN FREE VEGETARIAN</b>	<ul style="list-style-type: none"> <li>• Hand-rolled and finished meringue roulade, filled with whipped dairy cream, raspberry sauce and white chocolate pieces.</li> <li>• Free-from wheat and gluten.</li> <li>• Suitable for vegetarians and coeliacs.</li> <li>• Approx. 213 kcal per 60g slice.</li> </ul>
	 <b>MSPBR</b>	 <b>Peach Bellini Roulades 10ptn</b> <b>1 x 2</b> <b>GLUTEN FREE VEGETARIAN</b>	<ul style="list-style-type: none"> <li>• Hand-rolled and finished meringue roulade filled with peach curd and Prosecco infused dairy cream, topped with honeycomb pieces.</li> <li>• Free-from wheat and gluten.</li> <li>• Suitable for vegetarians and coeliacs.</li> <li>• Defrosted shelf-life = 2 days (if kept chilled).</li> <li>• Approx. 167 kcal per 60g slice.</li> </ul>
	 <b>MSRP01</b>	 <b>Raspberry Pavlova 12ptn</b> <b>1 x 1</b> <b>GLUTEN FREE VEGETARIAN</b>	<ul style="list-style-type: none"> <li>• Hand-piped meringue pavlova.</li> <li>• Layered with raspberry sauce, whipped dairy cream and a generous topping of raspberries; edged with 12 mini meringue shells to denote (uncut) portions.</li> <li>• Free-from wheat and gluten.</li> <li>• Suitable for vegetarians and coeliacs.</li> <li>• To maintain optimal visual appearance, please serve within 4 hrs of defrost.</li> <li>• Approx. 197 kcal per 70g slice.</li> </ul>



	<p><b>MSDDAP12V</b></p>	 <p><b>Deep Dish Apple Pie 12 ptn</b></p> <p><b>1 x 1</b></p> <p><b>VEGAN</b></p>	<ul style="list-style-type: none"> <li>• Pre-cut deep dish apple pie encased in golden shortcrust pastry, dusted with sweet sugar snow.</li> <li>• Suitable for vegetarians and vegans.</li> <li>• Defrosted shelf-life = 4 days (chilled).</li> <li>• Approx. 448 kcal per portion.</li> </ul>
	<p><b>MSGFVCCA</b></p>	 <p><b>Chocolate and Cherry Dessert 14ptn</b></p> <p><b>1 x 1</b></p> <p><b>GLUTEN FREE VEGAN</b></p>	<ul style="list-style-type: none"> <li>• Pre-cut (14ptn) gluten-free and vegan crunchy chocolate biscuit base, topped with a smooth, rich chocolate and cherry gluten-free and vegan cream 'cheeze', finished with an indulgent dark chocolate ganache.</li> <li>• Suitable for vegetarians, vegans and coeliacs.</li> <li>• Defrosted shelf-life = 3 days (chilled).</li> <li>• <i>Please note: Although every care is taken to remove cherry stones, some may remain.</i></li> <li>• Approx. 307 kcal per portion.</li> </ul>

*images show serving suggestions*