

MWD

KITCHEN

CATERING

Seasonal comfort food from Platt Fields Market Garden

Our menu is influenced by the seasons and the diverse cultures that surround our garden. We source only the freshest and finest ingredients from local organic farms and our very own market garden. Every penny you spend goes right back into our social enterprise, supporting our objectives as a CIC; where we use nature and good food to improve wellbeing, strengthen communities and increase biodiversity.

MUD Kitchen can cater for events, workshops, conferences, meetings and parties using our eco-delivery partners, free collection from our garden or part of our Venue Hire package at Platt Fields Market Garden.

CAKES & BAKES

The MUD Kitchen microbakery supplies handcrafted organic bakes to local businesses across South Manchester.

All baked goods use regeneratively farmed Wildfarmed flour, locally churned Estate Dairy cultured butter, The Lakes organic eggs, and wherever possible, produce grown on site at the garden. As part of the emerging Manchester Food Sovereignty Network we aim to support as many local producers as possible.

Email CATERING@WEAREMUD.ORG for enquiries or visit WEAREMUD.ORG/CATERING for more info

FOCACCIA SANDWICHES

£12 EACH

Gluten free bread available

CHICKEN, PESTO & GARLIC AIOLI

Roast Chicken, mixed leaves, garden pesto, garlic aioli

**contains pine nuts and dairy*

ROASTED BROCCOLI & LEMON HUMOUS (VG)

Roasted broccoli, house pickles, preserved lemon humous and salsa verde

**vegan, contains sesame*

SALAD BOWLS

£12 EACH

feeds 1 person or 2 people sharing

WINTER CAESAR (V)

Winter greens, house Caesar dressing, sourdough breadcrumbs, Parmesan, black pepper

ROASTED CHICKPEA & WINTER GREEN SALAD (VG)

Roasted chickpeas, kale, tahini and lemon dressing, parsley, toasted seed mix

**contains sesame*

CAKES & BAKES

MISO & SESAME COOKIES

£3 EACH

**contains sesame, gluten and dairy*

DARK CHOC, TAHINI & SEA SALT BROWNIES

£4 EACH

**gluten free / contains sesame & dairy*

VEGAN COFFEE AND WALNUT LOAF CAKE

£4 EACH

**served in portions of 12 / contains nuts and gluten*

BESPOKE CELEBRATION CAKE

£50-£70

Minimum order £200 / All prices include VAT

EXTRAS

COMPOSTABLE NAPKINS, PLATES & CUTLERY
DELIVERY FEE
COLLECTION FROM THE GARDEN

£1 PP
ON REQUEST
FREE

DIETARIES REQUIREMENTS

Gluten Free bread is available at no extra cost for any of our sandwiches. Other allergies are listed in the menu above. Sorry, no other alterations. We use nuts in our kitchen. Please get in touch for any more information regarding allergens.

5 DAYS NOTICE

Our bread is artisan baked and therefore we need time to prepare. Please place orders minimum 5 days in advance. Please call us if we can accommodate short notice orders.

DELIVERY

Delivery price on request as we use an external bike delivery company and this will vary based on your location. All our food is delivered in compostable packaging. Collection from the garden is free.

SUPPLIERS

We pride ourselves on using local, sustainable suppliers for all our produce. Thanks to our friends at Half Dozen Other bakery, W.H.Frost, Organic North, Suma, the Crafty Cheese man, Yellowhammer, Wildfarmed.

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