



SAMPLE MENU for FRIDAY 1st May - to be confirmed.

Leon's menus are custom-made due to the personal preferences of the person catered for. Allergies, lactose-intolerant, gluten-free and vegan menus can be available on request.

However, a general menu using recipes from Leon's books can include a variety of dishes such as the following:

NETTLE AND ONION QUICHE MUSHROOM AND CASHEW NUT ROAST

SPINACH AND LENTIL FILO PIE

QUICHE NICOISE

WILD RICE SALAD

PUY LENTIL SALAD

TABBOULI SALAD

SINY'ET BEDINGAL (EGYPTIAN MARINATED AUBERGINES)

CAPONATA

WHITE CHOCOLATE CHEESECAKE ***TO DIE FOR*** WITH BLACKBERRIES IN CRÈME DE CASSIS

PECAN PIE

APRICOT BAKLAVA

RICH GLUTEN FREE CHOCOLATE CAKE

In 2025, Leon served his delicious food at several music, folk and dance festivals, including:

A New Day, Chippenham, Glastonbury, Ely, Cropredy, New Forest and Warwick

WEBSITE: <https://www.leonlewis.co.uk/>