

THE SOAP FACTORY LEEDS
BRUNCH MENU OPTIONS



Vegetarian

STARTERS PLATTER

Marinated olives, humous, guacamole, bhaji cracklings, Caesar salad / coleslaw, grilled vegetables & ciabatta croutons

PLATED MAIN DISH

Vegetarian Croque Madame (toasted sandwich with cheese & caramelised onions topped with a fried egg), cheese filled croissant, Cajun wedges & spiced tomato dip

DESSERT FROM THE BUFFET



Vegan

STARTERS PLATTER

Marinated olives, humous, guacamole, bhaji cracklings, Caesar salad with vegan dressing, grilled vegetables & ciabatta croutons

PLATED MAIN DISH

Vegan Croque Madame (toasted sandwich with vegan cheese & caramelised onion), Cajun wedges & spiced tomato dip

PLATED DESSERT

Vegan chocolate orange tart



Gluten free

STARTERS PLATTER

Marinated olives, humous, guacamole, bhaji cracklings, sliced meats, Caesar salad & gluten free croutons, smoked salmon, coleslaw / potato salad

PLATED MAIN DISH

Croque Madame (toasted sandwich with ham & cheese topped with a fried egg on gluten free bread), Cajun wedges & spiced tomato dip

PLATED DESSERT

Gluten free chocolate orange tart



Keto

STARTERS PLATTER

Marinated olives, guacamole, cottage cheese, sliced meats, BBQ smoked bacon skewer, Caesar salad

PLATED MAIN DISH

Grilled Cajun chicken with grilled peppers & aubergine

PLATED DESSERT

Cheeses selection

