

Vegan Menu

Canapes (£6pp+VAT Choose 4)

Thai Corn & Coconut Fritters
Panko Tofu Nuggets
Sticky Sesame Cauliflower
Spinach & Pine Nut puffs
Sweet potato and avocado bites
Aubergine & Chickpea Bites
Hot & Spicy Potato Cakes
Roasted Vegetable & Tapenade Crostini
Wild Mushroom Ragout Spoons
Vegan Hosomaki Sushi
Chocolate Dipped Strawberries

Plated Starters (£4.00+VAT)

Traditional Soups; choose from (Watercress, Butternut squash or Cauliflower & Chive)
Grilled Courgettes with Sundried Tomato & Fresh Mint Dressing
Caprese Salad; Sliced Beef Tomato & fresh Basil drizzled with Rapeseed Oil
Mini Vegan Tacos filled with Avocado & Pico de Gallo
Sesame Toasted Tofu with Tahini Dressing
Roasted Butternut Squash Risotto Drizzled with Truffle Oil (£1pp supp)

Sharing Platter Starter (£5pp+VAT)

Turmeric Roast Cauliflower
Hummus & Artisan Breads
Falafel with Tahini Dressing
Sesame Toasted Tofu
Marinated Mixed Olives
Greek Salad

Vegan Hot Fork Buffet

Traditional buffet style or Family Sharing style of service optional.

Menu £19.00pp+VAT

Assorted Fresh Bakers Rolls

Choose any three items;

Sweet Potato and Black Bean Shepherd's Pie
Vegetable Lasagne with Roasted Seasonal Vegetables & Bechamel
Mediterranean Vegetable Penne Pasta in fresh Basil Sauce
Vegetarian Mixed Bean Chilli - Cannellini, Borlotti & Kidney Beans, in a Spiked Tomato Sauce
Sweet Potato, Lentil & Coconut Curry (3 course)
Char Grilled Peppers Filled with Mediterranean Ratatouille
Creamy Wild Mushroom Stroganoff
Shortcrust Pie deep filled with Leek, Squash & Broccoli
Thai Coconut Vegetable Curry
Lentil Bolognese Stew with Chickpeas & Kale



Mushroom, Zucchini & Spinach Cannelloni
Smokey Mexican Black Beans with Sweet Potato & Paprika
Pesto, Spinach & Rocket Pasta Salad with Toasted Pine Nuts
Aubergine & Roasted Tomato Bake topped with Herby Toasted Bread Crumbs

Choose any three salads/sides from the menu

Choose any two desserts from the menu

Fresh Salads

Greek (Tofu) Salad with Basil Olive Oil Dressing
 Fresh Lemon, Coriander & Minted Couscous
 Chick Peas Infused with Roasted Bells peppers
 Celery, Apple, Grape & Walnut Salad
 Herbed Quinoa & Carrot Salad
 Spicy Bean Salad with a fresh Chilli Dressing
 Mixed Vegetable Saffron Rice
 Beef Tomato, Red Onion & fresh Basil dressed with Olive Oil
 Buckwheat with Roasted Med Vegetables
 Mixed Leaf Green Salad with Oil & Balsamic
 Chunky Coleslaw

Hot Sides

Cauliflower Dhal
 Cumin Roasted Carrots & Red Onions
 Garden Peas with Fennel & Thyme
 Seasonal Market Vegetables & Fresh Mint
 Roasted Mediterranean Vegetables
 Basmati Rice & Herbs
 New Potatoes with Fresh Herbs
 Roasted Thyme & Garlic Baby Potatoes
 Mixed Vegetable & Saffron Rice
 Creamy Mash Potato
 Oven Roasted Root Vegetables

Dessert

Vegan Meringue Eton Mess with Coconut Cream
 Sticky Toffee Pear Pudding
 Carrot Cake
 Sticky Date Brownies
 Blueberry Tart
 Chocolate (& Avocado) Mousse with Raspberries & Pistachio
 Banana Bread Pudding
 Dark Chocolate Oaty Tart
 Exotic Fresh Fruit Salad

Evening Food (£4.00+VAT per item pp)

Mini Vegan Burgers in Poppy Seed Bun
 Individual 6" Pizzas Made with Fresh Dough

