



VEGAN MENU



## CANAPÉS

Asian pancakes, filled with mango, red pepper, spring onion, cucumber and sweet chilli sauce

Red chicory leaf, topped with beetroot, pickled red onion and black olive

Sour dough bruschetta, topped with sun dried tomato, basil leaf and tofu

Sour dough bruschetta, topped with garlic mushrooms and tarragon

Marinated artichokes and char-grilled red pepper skewers

Spinach & artichoke filo tarts

Vietnamese rice paper wraps (cucumber, spring onion, carrot & mango)

Steamed dim sum, soy sauce & ginger dip

Baby gem leaf, pickled red onion, chickpea, beetroot & chopped nuts





## STARTERS

Butternut squash soup

Wild mushroom soup

Roasted vegetable risotto

Chargrilled vegetable salad

Tofu, ribboned carrots, courgettes and aubergine

Black olive gnocchi, gazpacho

Grilled pumpkin salad, pumpkin seeds, cranberries, parsley dressing





## MAIN COURSE

Beetroot, walnut & lentil wellington

Vegetable and hazelnut tart

Cranberry and quinoa stuffed butternut squash

Cauliflower stew

Cottage pie

Chargrilled aubergine, roasted tomato and pine nut dressing

Quinoa and corn chowder

Thai red curry & jasmine rice

Moroccan tagine & couscous

Pea & mint risotto





## DESSERTS

Sticky toffee pudding & vegan ice cream

Poached pear

Macerated strawberries and lime sorbet

Apple pie & vegan ice cream

Plum or apple & blackberry crumble with granola topping & vegan custard

Apple tart Tatin & vanilla vegan ice cream

Chocolate & hazelnut brownies & vanilla bean ice cream

Chocolate cheesecake with a cookie crust base & dried raspberry

Dark chocolate & avocado mousse served with a chocolate chip & oat cookie

