



DISHES WE THINK YOU'LL LOVE

# Vegan Menu

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## Starters

Endive & Fresh Herb Salad  
garnished with Petit Pois, Broad Beans, Toasted Almonds and Dressed  
Tomato Concass & Mint Dressing

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Chargrilled Mediterranean Vegetable Salad  
dressed with Rocket, Pine Nuts, and Balsamic Reduction

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Roast Beetroot and Puy Lentil Soup  
with Rosemary Croutons, Rapeseed Oil & Fresh Watercress

## Salad Tapas

5 Vibrant and Delicious Salads to be shared  
With a selection of Breads, Crackers, Olives, Dips, and Spreads  
(2.50 supplement)

## Mains

Tagliatelle Arrabiata, Rocket, Vegan Cheese, and a Balsamic Reduction

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Sweet Potato and Butternut Squash Burger with Tomato & Chilli Jam, Avocado, Rocket, Fries & Slaw

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Chefs Thai Green Curry with Jasmine Rice

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Hearty Vegan Stew with Garlic Roasted New Potatoes and Tenderstem Broccoli

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Sweet Pea and Broad Bean Risotto finished with Pea Shoots and Mint Oil

## Desserts

Cherry & Almond Brownies with Chocolate Sauce and a Berry Compote

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Key Lime Pie with Vegan Ice Cream

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Sticky Toffee Pear Pudding with fresh Strawberries

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Lemon Cheesecake with a Raspberry Compote

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Vegan mixed berry Eton Mess

Please note that all our menus include the private chef hire and food costs, with one choice per course for all guests.

Any service ware, kitchen equipment, crockery & cutlery, linen, etc are not included but can be organized at an additional cost.