



Vegan & Gluten Free Wedding Menu

from £30 pp + Vat

Canapés

Sweet Pea and Mint Croquettes
Grilled Courgette with Smoked Hummus & Sun-blushed Tomatoes
Black Olive Shortbread with Red Pesto & Basil Cress

Starters

Fennel, Orange and Pomegranate Quinoa Salad with Toasted Pine-nuts and Tahini Dressing

Spiced Sweet Potato Falafels served with Ribboned Cucumber, Pickled Onions,
Rocket and Flatbreads

Chargrilled Aubergine topped with a Smoked Aubergine Ragu and Red Pepper Salsa

Mains

Sweet Potato, Spinach, Chickpea and Cashew Curry
served with Basmati Rice and Peshwari Naan

Spiced Tomato, Lentil & Aubergine Moussaka, Halloumi Béchamel,
with Greek Salad & Pitta Bread

Wild Mushroom and Spinach Risotto with Pesto and Basil Oil



Desserts

Blackberry Apple and Cinnamon Crumble Cake, with Apple Purée, Pickled Blackberries and Vegan ice cream

Caramelised Roasted Pineapple with Coconut Mousse, Passionfruit and Lime

Rhubarb Panna Cotta , with Poached Rhubarb and Ginger.