



VEGETARIAN CANAPÉS

Beetroot macaroon with goats cheese, heritage beets, manuka honey
Caramelised shallot tart with goats curd, pine nuts & thyme
Cheddar beignets with Piquilio dressing
Turmeric cauliflower “rice” with tandoori paneer & pickle on a little papadam
Organic Godminster cheddar Welsh rarebit toasts with crab apple & chili jelly
Smoked quail eggs with Highgrove mustard mayonnaise (GF)

VEGETARIAN STARTERS

Kabocha soup served in mini pumpkins (V)
Roast aubergine, herbed wafer, ricotta mousse & charcoal mayonnaise
Burrata with baby beets, treviso, & gold pecans
Ewe’s curd-stuffed courgette flowers with fennel sherbet
Roasted pepper Piedmontese

VEGETARIAN MAIN

Kabocha squash ravioli with burnt hazelnut cream & crisp sage
Roasted Italian vegetables, braised Castelluccio lentils & polenta with
sorrel pesto & zucchini chips
Salt & ash baked celeriac, saffron potato cake, cavolo nero braised with fennel seed
Fennel, sweet potato & cherry tomato gratin
Baked blue cheesecake with heritage beetroot & London honey
Grilled courgettes, burratina & fregola

VEGAN CANAPÉS

Black bamboo cones of miso eggplant
Spicy miso broth shots
Oyster leaf tempura with tamari yuzu dip
Tofu “scallops” angel hair with wasabi (eggless) “mayonnaise“
Crispy miso bean curd with kimchee
Maki rolls with avocado, gari & kelp caviar
Kohlrabi summer rolls with bean-shoots, shiso leaf & yuzu salad
Coconut roasted Brussels sprouts with gomashio

VEGAN STARTERS

Asparagus, avocado & edible flower salad
Cold pressed British rape oil dressed leaves, roasted pumpkin,
Kentish hazel nuts and parsnip tangle
Broad bean, roast pepper & tomato bruschetta trio
Falafel, freekeh, tabouleh, cumin & rosewater carrots & green tahini
Vegan Gyoza with tamari citrus dip
Roast squash, sage & hazelnut barley-zotto
Spring rolls with lettuce wraps, mint & citrus dipping sauce

VEGAN MAINS

Cauliflower steaks with salsa verde summer farro salad
Organic pale miso-roasted aubergine with gai lan & baby bok choy,
mango & soba noodle
Soca pancakes, caponata, marmara tapenade with orange thyme and saffron dressing
Marmite of artichoke & fennel with Moroccan lemon, fresh basil oil
& barley jeweled couscous
Heritage cauliflower & romanesco, gobi masala with cauliflower pakora & pea pilau
Paper dosa with sambal & coconut chutney

*All of our menus are created uniquely for your event
These dishes are not set menus but are here simply here to whet your appetite*