



VEGAN WEDDING MENUS

Plated Meals

Starters

Tofu, baby gem, avocado, chilli & lime summer rolls (vegan) (soy)
Vegan arancini (risotto balls) with porcini & pine nuts (wheat)
Panzanella salad (vegan) (wheat)
Fatoush-Caesar (baby gem, aubergine, pitta croutons, tahini, pomegranate) (vegan) (wheat, sesame)
Broad bean, courgette flower, asparagus & pea shoots with herb vinaigrette (vegan) (soy)

Mains

Roast tomato, artichoke & spinach Wellington with porcini sauce (wheat)
Beetroot risotto with broad beans, sugar snaps, wasabi & pea shoots
Seitan katsu, curry wild, red & brown rice (wheat)
Vegan 'roast', roast portabello mushroom, polenta, smoked paprika & caper 'veganaise sauce'
Mediterranean vegetable & roast tomato tart with spinach purée (wheat)

Puddings

Apple 'Jabłecznik' (Polish apple pie) (milk, wheat)
Mango & papaya salad & coconut sorbet
Chocolate & coconut mille feuille (wheat)
Chocolate brownie, orange sauce
Apple tart, cinnamon sauce (wheat)
Blueberry & cashew 'Vegan cheesecake' (nuts)

Mezze Menu

Starter

Pine nut & spinach fillo parcels
Beetroot & chia felafel & tahini
Kale crackers
Aubergine purée
Sprouted chick pea hummus
Grilled vegetables
Olives
Flatbread

Main Course

Tofu satay skewers (soy, peanut)
Meat-free-balls in tomato sauce (wheat)
Stuffed peppers with quinoa, sunflower seed roasted vegetables
Roast cauliflower & butternut squash with rosemary
Braised green beans in tomato sauce with chilli & cumin
Wild, brown & red rice

Sharing Dessert

Fruit skewers with lime & mint
Apple, almond & poppy seed tarts (wheat)
Lemon & lime tartlets (wheat)
Cashew, beetroot & fennel truffles
Cherry brownies
Raspberry vegan-cheesecake

***Prices exclude staff, Equipment rental & VAT**