

Vegan and Vegetarian Wedding Menu

Canapés

Spinach & artichoke stuffed mushrooms ^{V, VE}

Aubergine roulade ^{N, SE, V, VE}

Chicory, beetroot & chilli salsa cups ^{SU, V, VE}

Starters

Red pepper, chickpea & spinach curry balls, spiced Nush 'cheese', micro coriander ^{N, V, VE}

Glazed celeriac, sweet potato puree, salted shallot crisps, pea shoots ^{V, VE}

King oyster 'scallops', pea & dill puree, beurre noisette ^{V, VE}

Main Course

Caramelised Parsnip, root vegetables, crispy cavolo nero, burnt apple puree, maple jus ^{V, VE}

Vegan 'chicken', spring vegetable fricassee, tarragon oil ^{G, V, VE}

Spring onion, lentil & butternut squash cake, braised hispi cabbage, tomato & chilli sauce ^{V, VE}

Desserts

Ginger poached pear, maple 'crème fraîche', berry compote ^{G, V, VE}

Chocolate truffle torte, mango sorbet, raspberries ^{SO, V, VE}

Bakewell tart, cherry compote, cream ^{N, V, VE}

Allergen codes for all menus: V - vegetarian, VE - vegan, G - gluten, L - Lupin, M - milk, MO - molluscs, SU - sulphites, SO - Soy, CR - crustaceans, E - egg, F - fish, MU - mustard, N - nuts, C - celery, P - peanuts, SE - sesame seeds. GFOR - Gluten Free on Request, MFOR - Milk Free on Request, VOR - Vegetarian on Request, VEOR - Vegan on Request. Some dishes may contain allergens, please let us know if you have any allergies or intolerances.

