



MENU

VEGAN WEDDING MENU

STARTER

*Butternut squash and Red Lentil Soup,
served with freshly baked, seeded bread
roll*

*Red Pepper Hummus, topped with crunchy
roast Sweet Potato & basil pesto, served
with olive loaf*

*Tofu and Mediterranean vegetables
skewers in Korean BBQ sauce, served with
Asian Slaw and Rocket Salad*

*Garlic Mushrooms topped with cheese and
served with Herby Ciabatta bread*


MAINS

*Stuffed Aubergine with Moroccan
couscous and served with Tomato &
Arrabiata sauce*

*Thai Green Curry with lime & coriander
rice, topped with crunchy cashew nuts*

*Creamy Sundried tomato & sweet potato
orzo topped with Red Pepper & Garlic
Pure*

*Vegan Mushroom Stroganoff served with
herby Mashed potato & Caramelized
chantenay carrots*





DESSERT

Vegan Salted Caramel Cake

*Homemade Oat Apple & Cherry Crumble
topped with vegan ice cream*

chocolate tart served with berry compote

£49.95 per person

