



# 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**