



VEGAN BANQUET MENUS

Soups

Green pea soup with coconut cream and lovage oil

Asparagus vichyssoise

Plum tomato and chilli soup with basil

Roasted cauliflower soup with a smoked almond dressing

Starter

Ginger roasted plum tomatoes with a parsley dressing

Roasted carrot, rocket and grilled artichoke salad with sherry caramel

Cumin roasted carrot falafel with salsa verdi

Mixed bean and spinach quinoa salad

Roasted beetroot with grilled leek and sugared walnut dressing

Second course

Red pepper hummus and vegetable salad

Chargrilled tender stem broccoli with lemon and toasted almond dressing

Roasted butternut squash with toasted seeds and coriander cress

Red pepper and thyme arancini



Main course

Coconut and lentil dhal with roasted sweet potato

Butternut squash and mushroom tart with pumpkin seed dressing

Celeriac and maple roasted tart tatin with salsa verdi

Chickpea and spinach stuffed sweet potato with tahini and cumin dressing

Crispy herb polenta with grilled artichokes and salsa verdi

Tikka roasted cauliflower with coconut cream and coriander

Dessert

Blackberry tart with blackberry sorbet

Caramelised apple tart tatin with vegan ice cream

Vegan chocolate mousse with raspberry and pistachio

Thyme roasted plums with red wine syrup and vegan ice cream

Almond milk panna cotta with roasted banana and sugared walnuts
