

BILLY & LIAM'S VEGGIE WEDDING

17TH AUGUST 2019 - 150 GUESTS

To enhance the celebration on arrival, guests tasted a selection of appetising & luxurious bites from grazing tables & enjoyed locally sourced beverages. Continuing the relaxed approach, sharing platters featured with different cuts of the delicious vegetables marinated in aromatic spices and exciting flavour accents. The celebrations continued into the evening with tapas selection, which was a roaring success.

HIGHLIGHTS

Local sparkling wine & beer reception

Grazing tables

Sit down hot & cold sharing

Evening tapas

SPARKLING WINE & BEER RECEPTION

Locally sourced sparkling wine & beer from local brewery along with soft drinks

1 hour serving time

Professionally trained bar staff

Glassware hire

GRAZING TABLE

Vegan sliced meats

Pickle plate | smoked nuts

Vietnamese | spring rolls

British cheeses | flavoured butters

Tahini hummus | chilli oil | crispy chickpeas | pitta bread

Home baked focaccia | home baked ciabatta

Quiche | goats cheese | baby beetroot

Beetroot borani | pomegranate molasses | dill | laffa bread

SIT DOWN HOT & COLD SHARING

Panang curry | jackfruit | cauliflower | coconut

Mushroom Wellington | onion gravy

Quiche | goats cheese | baby beetroot

SIDES

Creamy mashed potato

Broccoli | fine bean | radish salad | lemon vinaigrette

Coconut rice | red quinoa

Mixed leaf | cherry tomatoes | cucumbers

EVENING TAPAS MENU

Cheese fondue

Oyster mushroom skewers | tamari | maple

Mushroom Scotch egg | chilli jam

Tofu dumpling | yuzu truffle dressing

Thai spiced potato cakes | sweet chilli sauce

