

3 Course Vegan Wedding Menu

Contact us



3 COURSE VEGAN WEDDING MENU

£48 per person, service staff & transport charges apply

Whatever your wedding style or venue, we've got it covered. From irresistibly intimate gatherings to large scale events, your special day should be everything you dreamed of and our specialist wedding team will ensure that your wedding day is indeed a memorable one.

The menu includes three courses to be chosen from the following:



Main Menu

Starters:

Spiced sweet potato wedges, fragrant tabbouleh salad (Ve)

Caramelised cauliflower, rhubarb, pink grapefruit, fresh herbs (Ve)

Heart of palm ceviche, black chips (Ve)

Beetroot & grilled courgette terrine, torched clementine, hazelnuts, wild flowers (Ve)

Mains:

Grilled aubergine and Asturian chickpea "lasagna", wild rocket and aged Pedro Ximenez reduction (Ve)

Roasted courgette ponzu, walnuts, stuffed courgette flowers, rice crisps, courgette & basil puree (Ve)

Charred purple sprouting broccoli, confit stem, pear, puffed rice, tarragon oil (Ve)

Desserts:

Pear, maple syrup and apple crumble (Ve)

Apple & fig crumble, vegan custard (Ve)

Vegan rum-soaked coconut cake (Ve)

Vegan sticky toffee pudding, Tonka bean ice cream (Ve)

Peanut butter chocolate brownie, fresh berries, pistachio crumble (Ve)

NOT JUST CATERING – EXPERTISE AND PASSION

All dietary requirements catered for.

Contact us