

VEGETARIAN MENUS FOR WEDDINGS

CANAPÉS

BEIGNETS

- Broccolini tempura & soy gel (v)

BROCHETTES

- Shitake mushroom, waterchesnut & mirin (v)

CROSTINIS

- Whipped goat cheese & melon confit (v)

CONES

- Truffled parmesan panacotta & red pepper foam (v)

SPOONS

- Watermelon, feta, olive & mint (v)

VERRINES

- Green gazpacho (v)

STARTERS

- Asparagus, pea purée & sauce paloise
- Courgette flower, truffled pea mousse & beurre blanc (Diamond)
- Charred purple sprouting broccoli, poached Hens egg, beurre rouge & persilade
- Sautéed girolles, sorrel gnocchi, chard, lemon & parmesan
- Warm globe artichoke, soft egg, girolles & sauce béarnaise (Platinum)
- Watercress velouté, whipped goats cheese, watercress pesto

MAINS

- Broad bean & pea croquettes, vine roasted tomatoes, salsa verde, wilted gem
- Fricassée of Spring vegetables, morrels & herbs
- Roasted cauliflower, quinoa, mint, yoghurt, toasted almonds & lemon oil
- Mushroom bourguignonne, confit potatoes, spring greens
- Mushroom pithiviers, braised little gem & garlic velouté (Diamond)
- Roasted spring vegetables, pearl barley, caramelised shallots, beetroot & red wine sauce
- Spring vegetable croquette & sauce soubise (Platinum)