

VEGETARIAN/VEGAN ALTERNATIVES

We appreciate that the majority of parties will have to take some Vegetarian or Vegan tastes into account. Below please find a number of alternatives that have found favour with our clients in the past for your selection. All are interchangeable with any of our Buffet or Silver Service courses although availability may depend on the season. All we ask is that everyone chooses the same dish per course and that final numbers are notified to us no later than 72 hours before the event. During serving, if only a relatively low number of Specific Dietary Requirement meals have been ordered, these will be held back and brought out on specific request only. Please ask these guests to identify themselves to our staff. All Vegetarian dishes ordered as part of the Buffet will be laid out as part of the selection. Should further Vegetarian dishes be requested over and above the number of guests attending there will be an additional charge.

For Starters

Chargrilled Asparagus with a Crisp Bean Sprouts, Chive and Roquette Salad*
Trio of Melon with a Strawberry, Mint and Champagne Salsa*
Ricotta & Spinach Ravioli with Sweet Red Pepper, Parmesan & Creamed Leek
Tartlet of Wild Mushroom, Spinach & Cream Cheese with a Parmesan Souffle
Shallot and Red Onion Tart Tatin with a Cherry Tomato Gazpacho*
Grilled Flat Mushrooms filled with Roast Nuts, Cous Cous and glazed with
Mozzarella

For Main Courses

Individual Vegetable Wellington, Roast and Marinated Vegetables wrapped
and baked in Puff Pastry with Creamed Polenta
Wild Mushroom Stroganoff served with a duo of Herbed Rice
Sweet Potato and Stilton Potato Cake topped with Grilled Pear
and Wild Mushroom Confit
Baked Avocado with Cream Cheese & Asparagus baked in a Filo Pastry
Grilled Flat Mushrooms filled with Roast Nuts, Cous Cous and glazed with
Mozzarella
Cannelloni of Ricotta, Spiced Aubergine Caviar and a Soft Herb Tabouli
Breaded and Deep Fried Risotto of Woodland Mushrooms with a Confit of
Wild Mushroom and Aubergine Caviar
Oriental Style Filo Spring Roll with Butternut Risotto
and a warm Nicoise Salsa
Aubergine filled and baked with a Ragout of Roast Mediterranean Vegetables
with a Wild Mushroom and Thyme Veloute*
Roast Mediterranean Vegetable Mille Feuille served with a tangy Gremolata
Dressing*
Baked Red Pequillo Peppers filled with Moroccan Tagine
and served with Minted Cous Cous*
Saute of Wild Mushrooms and Fennel in a Filo Basket with a Roquette Salad

*Vegan Friendly