

# Vegetarian & Vegan Dishes

these dishes can be incorporated as a choice for other menus

## Starters

Homemade soups served with bread roll & butter (v/vg)  
(various flavours)

Garlic & herb sautéed mushroom bruschetta (v/vg)

Leek, cheese & potato croquettes with wholegrain mustard mayo (v)  
(fryer required – can be hired in if suitable at your venue)

Tomato, basil & mozzarella salad with a pesto dressing (v)(nuts)

Roasted Mediterranean vegetable bruschetta with grated parmesan (v)

## Mains

Smokey chipotle five bean chilli (v/vg/gf/df)

Butternut squash, lentil & kale stew (v/vg/gf/df)

Individual goat's cheese & caramelised red onion tart (v)

Chestnut mushroom stroganoff (v/gf)

Thai vegetable massaman curry (v/gf)

Butternut squash, chickpea & spinach curry (v/gf)

Spinach & feta cannelloni (v)

Moroccan vegetable tagine (v/vg/gf/df)

Roasted Mediterranean vegetable lasagne (v)

Macaroni cheese (v)

Filo basket filled with a rich wild mushroom & spinach ragout (v)\*  
*served on a bed of root vegetable mash*

Moroccan spiced pie topped with nuts & honey (v/df) (nuts)\*  
*deep filled filo pastry pie packed with roasted squash, nuts, herbs & spices*

Cauliflower three ways (v/vg/gf/df)\*  
*roasted spiced cauliflower steak, creamy cauliflower puree & toasted cauliflower couscous*

Charred hispi cabbage (v/vg/gf/df) (nuts)\*  
*served with herby polenta cake with a hazelnut Romesco sauce*

### Salads & Sides

- Mixed green leaf salad (v/vg/gf/df)
- Tomato, mozzarella & red onion salad with a balsamic dressing (v/gf)
- Homemade crunchy pink coleslaw (v/gf)
- Potato salad with chopped parsley in a mustard mayonnaise (v/gf/df)
- Spinach leaves with sliced mushrooms, pine nuts, parmesan & pesto (v/gf) (nuts)
- Persian rice salad with toasted pecans, dried fruit & fresh herbs (v/vg/gf/df) (nuts)
- Greek salad with feta cheese (v/gf)
- House Salad with asparagus, green beans, sugar snaps & mange tout in a chilli & soy dressing with toasted sesame seeds (v/vg/df)
- Roasted butternut squash & rocket salad with toasted seeds (v/vg/gf/df)
- Sun-blushed tomato & black olive orzo pasta salad (v)
- Broad beans, edamame, green beans, sugar snaps, & garden peas drizzled with a zesty citrus & herb dressing (v/vg/gf/df)
- Plum cherry tomatoes, beef tomato & Green Fig's homemade oven-dried tomatoes with mozzarella pearls & homemade basil pesto (v/gf) (nuts)
- Watercress, rocket, pear & goats cheese salad with honey glazed pecans (v/gf) (nuts)
- Seasonal vegetables (v/vg/gf/df)
- Lentil dhal (v/vg/gf/df)
- Indian nan breads (v)

Plain or basmati rice (v/vg/gf/df)

New potatoes or creamy mash potatoes (v/gf)

Herby cous cous (v/vg/df)

Home-made speciality breads (v/vg)

### Desserts

Chocolate fudge cake (v)

Summer fruit pavlova (v/gf)

Rich chocolate brownies (v/gf) (nuts)

Sussex style banoffee pie (v)

Zesty lemon pots with fresh raspberries (v)

Strawberry & raspberry Eton mess (v/gf)

Tropical fruit salad (v/vg/gf/df)

Sticky toffee pudding & toffee sauce (v)

Apple crumble & custard (v)

Rhubarb & ginger crumble & custard (v)

Vegan baklava custard tart (v/vg/df) (nuts)

Vegan brownies (v/vg/df/gf) (nuts)

Some vegetarian dishes can be adapted further to be df and / or vg – please ask for details

\*supplement may apply (depending on menu selected)