

Vegan

FINGER BUFFET

Vegan Banh Mi

Teriyaki Tempeh Skewers with Peanut Dip (N)

Buffalo Cauliflower Bites

Vegetable Rice Paper Rolls with Coconut and Sriracha Dip

Just Good Food Hummus Topped with Pomegranate, Herbs, Moroccan Spices and Toasted Walnuts. Served with Fresh Crudité's and Crispy Pita Breads (N)

Filo Basket Filled with Caramelised Beetroot Jam and Vegan Greek Cheese

Mediterranean Flat Pie

Roasted Butternut Squash Skewers Sprinkled with Toasted Sesame Seeds

Cherry and Almond Brownies (N)

Items above can be added or replaced in our Finger Buffet Set Menus.

Enquire for pricing.

CANAPES

Chestnut Mushroom, Miso and Thyme Puff Pastry Rolls (VG)

Spiced Sweet Potato Cakes with Coriander, Chilli and Soy Yoghurt Dip (VG)

Pan Puri filled with Spiced Potato and Chickpea with Tamarind, Chilli and
Ginger Dressing (VG)

Roasted Cauliflower Skewers with Mango Chutney (GF)(VG)

Sweet Potato and Coconut Maki Rolls (VG)(GF)

Quinoa Cracker Topped with Moroccan Hummus, Sun Blush Tomato and Baby
Basil (VG)

Chargrilled Courgette Topped with Crushed White Beans, Rosemary and Roasted
Red Pepper (VG)(GF)

Charred Leek and Romesco Bruschetta (VG)(N)

Tiffin Bites (VG)(N)

Tropical Fruit Skewers with Coconut Cream (VG)(GF)

Canapés – £2.50 per Canapé.

Waiting Staff Service charge is £16.75 per hour (minimum 4 hours)

LUNCH & DINNER

Starters

Pan Fried Scallops, Smoked Sweet Potato Puree, Black Onion Seed Crumb and Truffle Oil

Jasmine and Spring Onion Rice Cake, Pickled Vegetables, Wasabi Gel and Pink Ginger Dressing

Butternut Squash Soup with Crispy Sage and Caramelised Apple Croutons (GF)

Mains

Roasted Cauliflower Steak, Blistered Vine Cherry Tomatoes, Wholegrain Mustard, Dill and Caper Dressing and Toasted Almonds (N)(GF)

Super Grain Beetroot Risotto, Swiss Chard, Roasted Beets and Orange Dressing

Coconut and Lentil Dahl, Vegetable Samosa, Coriander Dip and Flat Bread

Soy Glazed Seitan, Wok Fried Asian Greens, Rice Noodles and Ginger and Sesame Dressing

Desserts

Trio of Chocolate – Chocolate and Cherry Torte, Chocolate Tiffin and Chocolate Ice Cream

Red Wine Poached Pear, Coconut Cream and Ginger Snap Biscuit

Passion Fruit and Mango Eton Mess with Citrus Shortbread

£45.00 per head

Waiting Staff @ £16.75 per hour (minimum 4 hours)

STREET FOOD

BBQ Pulled Jackfruit Sliders with Smoked Apple Jam (VG)

Thai Yellow Vegetable Curry, Jasmine Rice (GF)(VG)

Halloumi Gyros, Pickled Slaw and Sriracha Yoghurt (V)

Korean Fried Cauliflower Wings with Kimchi and Gochujang Mayo (V)*

Moroccan Style Falafel with Quinoa Tabbouleh and Flame Grilled Pepper Dip
(VG)(GF)

Loaded Vegan Hot Dogs Topped with Curry Sauce, Crispy Fried Bhaji Onions
and Coriander Soy Yoghurt (VG)

Spicy Stir Fry Vegetable Singapore Noodles (VG)(GF)

Smoked Tofu and Chargrilled Pineapple Soft Tacos (VG)

Cajun Dirty Fries (V)(GF)

Sweet Potato Masala Dosa Pancake with Coconut Raita (VG)

Charred Corn on the Cob, Creamy Chilli and Lime Sauce Topped with Feta and
Coriander (V)(GF)

Chargrilled Pitta Bread Pizzas (V)

Vegan Mac N Cheese Topped with Cheese and Onion Crumb (VG)

Japanese Soy Glazed Aubergine Rice Bowl (VG)(GF)

Black Bean Hot Pot, Slow Cooked in Brummie Pale Ale with a Crusty Cob (V)

Desserts Available Upon Request

Most Dishes Can be Amended to Suit Dietary Requirements

***Requires us to bring a deep fat fryer into the premises**

**We would recommend 3/4 per person. Street food is priced at £5.50 per
dish.**

Waiting Staff @ £16.75 per hour

Prices subject to VAT @ 20%