

VEGAN BBQ MENU

22.95 PER GUEST
MINIMUM 50

VEGAN CANAPÉS CAN ALSO BE PROVIDED BY PRIOR ARRANGEMENT
DO PLEASE ASK FOR A MENU SELECTION

BURGER BAR

MIX AND MATCH THREE ITEMS OF YOUR CHOICE

FALAFEL, CHILLI AND MUSHROOM BURGER WITH TOMATO, ONION AND CORIANDER CHUTNEY

CHANA TIKKI WITH MANGO AND MINT CHUTNEY, SWEET PICKLED CUCUMBER, VEGAN YOGHURT

SWEET AND SOUR PULLED SWEET POTATO, HOME-MADE CHILLI AND PINEAPPLE SALSA,

SERVED IN A FOCCACIA OR BRIOCHE BUN WITH FRESH SALAD LEAVES, RIPE TOMATOES

KEBAB

MUSHROOM, COURGETTE, PEACH, RED ONION AND CHILLI, MINT GLAZE, AVOCADO, LIME DIP

GRILLED TERIYAKI TOFU, FLATBREAD, WILTED ASIAN GREENS, CORIANDER YOGHURT DRESSING

SIDES, SALADS AND DIPS

SWEETCORN AND AVOCADO SALSA

CURTIDO

CARROT AND CUMIN HOUMMOUS

BOSTON BAKED BEANS

SPICY POTATO WEDGES

FENNEL, LEMON AND MINT SALAD

HONEY (or vegan alternative) AND MUSTARD POTATO SALAD

TABOULEH

PEARL BARLEY SALAD WITH GOOSEBERRY DRESSING

DESSERTS

4.50

GRILLED PINEAPPLE CARPACCIO, HOT RUM SYRUP, COCONUT CREAM

WARM CHOCOLATE BROWNIES

MINI SCONES, HOME-MADE STRAWBERRY JAM, CREAM

FRUIT CRUMBLE CRUNCH BITES

APPLE AND SULTANA FLAPJACK

VICTORIA SPONGE, JAM & BUTTERCREAM FILLING

STRAWBERRY SHORTBREADS

CUT FRUIT PLATTER

KIWI, MELON, STRAWBERRY, BLUEBERRY KEBAB, RASPBERRY COULIS

SUMMER BERRIES, CHOCOLATE FONDUE

PLEASE NOTE PRICES EXCLUSIVE OF VAT

DO ALSO, REMEMBER TO MAKE MENTION OF ANY DIETARY REQUIREMENTS OR ALLERGEN CONCERNS WHEN PLACING YOUR ORDER.