

Example Vegan Menu Ideas

No animal products, no problem!!

Canapés

Balsamic crostini topped with Mediterranean roasted vegetable confit

Aubergine & chickpea bites

Griddled courgette with Tomato Relish, Toasted Pine Nuts & a Mini Basil Leaf

Sweet and spicy cranberry bean balls

Crostini with Avocado Pesto Paste

Street

Spiced chickpea and roasted vegetable tagine with apricots and pine nuts

Fresh corn tortillas, three bean chilli with guacamole and jalapenos

Middle Eastern falafel patty served with red pepper hummus and pitta

Roasted pepper, courgette, mushroom and red onion skewers in a spicy smoked Cajun sauce

Breakfast

Roasted tomatoes with sea salt and cracked pepper

Grilled Portobello mushrooms with balsamic glaze

Caramelised onion and rosemary sausages

Fruit skewers with passion fruit coulis

Cucumber and avocado toast

Cold Fork Buffet

Couscous with chickpeas, red onion, mint, coriander, and roasted peppers

Oven roasted tamari tofu topped with a sesame peanut crumble

Spinach falafels served on hummus

Fragrant black rice with steamed butternut squash, lemony kale & crunchy radishes

Creamy avocado with, spinach, charred red peppers pumpkin seeds

Hot Buffet

Mediterranean chilli crammed with pulses, vegetables loaded with jalapenos

Roasted stuffed peppers filled with rice, olives, sundried tomatoes with pine nuts

Satay sweet potato curry with spinach

Sri Lankan braised roots stew

Salad Platters

Asian quinoa salad with edamame, veggies and a spicy-sour-sweet dressing

Couscous, with chickpeas, red onion, garlic, fresh mint and coriander with a hint of chilli

All prices are subject to VAT

Prices can vary depending on final menu choices, guest numbers and equipment choices