



Menu One

Canapes:

Pan-fried Gzoya
Asian Vegetable Rice Paper Roll
Salt & Pepper Tofu with Sweet Chilli Sauce
Mango, Lime & Avocado Sushi with Wasabi Mayo & Pickled Ginger

Starter:

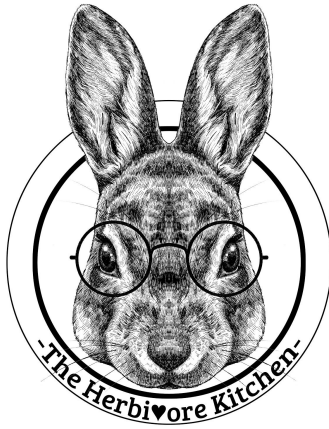
Mushroom & Tofu Teriyaki Open Bao Bun with Satay Sauce and Grilled Pineapple

Main Course:

Red Thai Curry, Coriander & Garlic Crisped Flatbread with Roasted Turmeric
Cauliflower and Popcorn Okra

Dessert:

Mango & Matcha Panna Cotta, Chai Tea Shortbread



Menu Two

Canapes:

Cardamom & Saffron Scone, Cream 'Cheese', Medjool Date & Pistachio Crumb
Roasted Red Pepper, Almond & Pomegranate Molasses Filo Parcel
Beetroot Latkes with Preserved Lemon & Tofu Relish
Chilled Tomato Gazpacho

Starter:

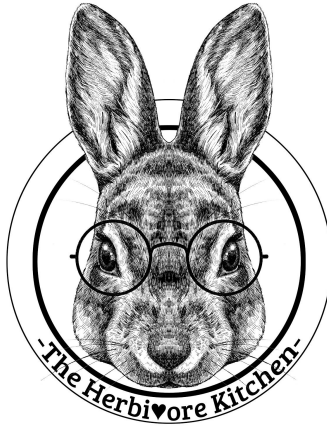
Spinach and Tarragon Roulade, Puy Lentils and Wild Mushrooms

Main Course:

Date & Tamarind Chargrilled Aubergine Steak with a Za'atar Crumb, Warm Kale & Wild Garlic Salad, Roasted Baby Carrots and a Chickpea & Saffron Mash

Dessert:

Rum Baba with Chargrilled Peach and Brown Sugar Ice Cream



Menu Three

Canapes:

Chilled Watercress Veloute

Crisp Bruschetta with Smashed Edamame, Lemon & Mint

Chargrilled Yellow Courgettes, 'Cream Cheese' and Oven Dried Baby Tomatoes

Pea & Mint Falafel with Chargrilled Red Pepper Hummus

Starter:

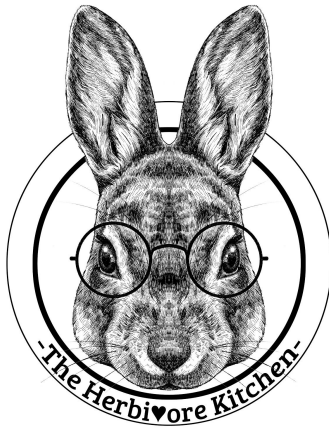
Roast Butternut Round, Sweet Potato Gnocchi and Sage Cashew Cream with a
Rocket & Fennel Salad

Main Course:

Crisp Polenta, Stuffed Portobello Mushroom, Baby Carrots and Black Peppercorn
Sauce

Dessert:

Chocolate Lavender & Sea Salt Tart with Caramel Ice Cream



Menu Four

Canapes:

Mushroom Pate, Pickles and Beetroot Jelly on Croutes

Sweet Potato Arancini with Garlic Aioli

Dauphinoise with Beetroot Puree

Spinach & Tarragon Roulade

Starter:

Roasted Shallot & Jerusalem Artichoke Soup with Homemade Oatcakes

Main:

Herbivore Butternut Squash & Dill Nut Roast, Fondant Potato, Roast Baby Carrots
and Chestnut Sauce

Dessert:

Sticky Toffee Pudding with Butterscotch Sauce and Brown Sugar Ice Cream