



Bespoke Vegetarian menu for 120 Barn wedding with kitchen

CANAPES

- Baba ghanoush tostadita - **VEGAN**
- Cinnamon roasted squash, red onion, sesame & tahini tartlet - **VEGAN**
- Turkish courgette, feta & herb pancakes - **GF**
- Roasted beetroot, labneh & dukkah flatbread crostini
- Tempura ras al hanout cauliflower, sumac yoghurt - **GF**

STARTER SHARING BOARDS - GF

- Butterbean hummus, urfa chilli - **VEGAN & GF**
- Beetroot hummus, pomegranate molasses - **VEGAN & GF**
- Seadog pickles – seasonal preserved vegetables, marinated olives - **VEGAN & GF**
- Lebanese flatbreads - **VEGAN**

MAINS

- Maghmour – classic Lebanese aubergine & chickpea dish - **VEGAN & GF**
- Shish taouk – Baharat marinated tofu & seasonal vegetable kebabs, zhoug - **VEGAN & GF**
- Griddled halloumi & red onion skewers, Syrian tomato sauce, pickled chillies - **GF**

SIDES & SALADS

- Preserved lemon & toasted seed bulgar salad - **VEGAN**
- Garlic & lemon thyme roasted baby new potatoes - **VEGAN & GF**
- Heritage tomato, pomegranate & walnuts - **VEGAN & GF**
- Turkish white bean & red onion salad - **GF & - VEGAN & GF**
- Fattoush – classic chop salad, spiced pitta chips - **VEGAN**

DESSERTS

- Served with seasonal British fruits, cream & vegan cream alternative
- Seasonal fruit frangipane tart, rose water cream
- Vegan chocolate & pistachio brownie - **VEGAN**