



Bespoke Vegetarian Menu for 120

Barn wedding with kitchen

CANAPES

Braunton cauliflower fritter, pickled chilli, preserved lime & tamarind relish **VE GF**

Spiced paneer kebab, mint & coriander chutney **V GF**

Local soft cheeses, pickled cucumber bruschetta **V**

Baba ghanoush tostadita **VE**

Courgette, feta & herb pancakes, sumac yoghurt **V**

STARTER SHARING BOARDS

Butterbean & urfa chilli hummus **VE**

Beetroot hummus, pomegranate molasses **VE**

Seadog pickles and preserved vegetables, marinated olives **VE**

Lebanese flatbreads **VE**

MAINS

Roasted tomato, ancho chilli & black bean stew **VE**

Chimichurri marinated halloumi & vegetable skewers **V**

Aubergine parmigiana **V**

SIDES & SALADS

Roasted thyme & garlic baby potatoes **GF**

Forgotten Garden greens and edible flowers **GF**

Roasted courgette, chickpea & lemon salad **GF**

Quinoa, green bean, black rice, ginger & sweet soy

DESSERTS

Seasonal Eton Mess – mini meringues, fruit, compote fresh cream & edible flowers **GF/NF**

Walnut and ginger treacle tart with clotted cream