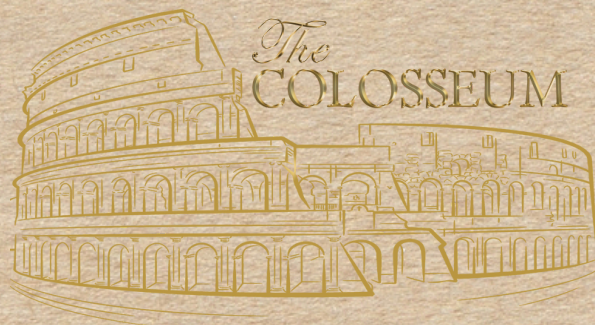




EVENTS & FUNCTIONS

VEGETARIAN MENU

*Curate your own menu by selecting from our extensive
range of of starters, mains and desserts*



Starters

1. Arancini
2. Cream cheese & fresh herb dill cream
3. Feta and a balsamic reduction
4. Green olive dip with a tangy, creamy Mediterranean flavour, served with pita chips
5. Mini baked potatoes
6. Mini vegetable strudel
7. Miso brinjal
8. Mushroom & pepper arancini
9. Mushroom vol au vent
10. Onion and leek quiche
11. Pickled red onions garnished with micro herbs
12. Roasted beetroot medallions
13. Spinach and paneer parcels
14. Sweet potato polenta
15. Vegetable koftas
16. Veggie cakes

Mains

1. Baked vegan korma
2. Basil pesto pasta
3. Cauliflower korma
4. Creamy tomato gnocchi
5. Eggplant mellazine (eggplant rolls with creamy ricotta & spinach on pomodoro sauce)
6. Eggplant parmigiana
7. Gobi manchurian
8. Grilled seasonal veg
9. Legume tagliatelle
10. Linguini pasta (served with julienne of vegetables and finished with a creamy sauce)
11. Mushroom fajitas
12. Mushroom ravioli with spinach
13. Mushroom risotto
14. Paneer makhani
15. Rigatoni pasta
16. Soya chunks with gudra beans
17. Soya fish biryani
18. Soya mince cottage pie
19. Stir fry sweet chilli tofu
20. Tofu stir fry (crispy tofu tossed in asian noodles, crisp veggies and teriyaki glaze sauce)
21. Vegetable kebabs in chutney
22. Vegetable lasagna
23. Veg biryani
24. Vegetarian moussaka

Accompaniments

1. Basmati rice
2. Carrot salad
3. Chickpea salad
4. Couscous
5. French salad with dressings
6. Pasta salad
7. Raita
8. Rice
9. Roti
10. Sambals
11. Seasonal vegetables
12. Veg pickle
13. Waldorf salad

Desserts

1. Apple tart
2. Caramel mint tart
3. Chocolate & raspberry croissant pudding
4. Chocolate brownies
5. Chocolate cheesecake
6. Chocolate mousse with torched meringues
7. Cream puffs
8. Dulce de leche oreo cookie crumble
9. Fresh fruit with cream
10. Fresh strawberry cobbler
11. Fruit Salad
12. Lemon & poppy seed cake
13. Lemon cheesecake
14. Lotus biscoff tiramisu
15. Mascarpone apple crumble torte
16. Milk tart
17. Milk tart eclairs
18. Mini mocha cheesecake squares
19. Mini strawberry swiss roll cakes
20. Panne cotta
21. Peppermint tart
22. Pistachio cream puffs
23. Puff pastry cups with cream & glaze, topped with fresh strawberries
24. Rose panna cotta
25. Saffron custard vermicelli cups with almond flakes, rose petals & pomegranate gems
26. Sago pudding
27. Semolina pudding
28. Soji
29. Tiramisu
30. Trifle
31. Vermicelli with almonds