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Vegetarian Alternatives

We appreciate that the majority of parties will have to take a variety of tastes, allergies and intolerances into account. Below you'll find a number of alternatives that have found favor with our clients in the past. All are interchangeable with any of our 'Buffet' or 'Formal Dining'. All dietary requirements must be pre-ordered.

* Vegan suitable

Starters

Chargrilled Asparagus with a Crisp Bean Sprouts, Chive and Rocket Salad*

Trio of Melon with a Strawberry, Mint and Champagne Salsa*

Ricotta & Spinach Ravioli with Sweet Red Pepper, Parmesan & Creamed Leek

Tartlet of Wild Mushroom, Spinach & Cream Cheese with a Parmesan Souffle

Shallot and Red Onion Tart Tatin with a Cherry Tomato Gazpacho*

Grilled Flat Mushrooms filled with Roast Nuts, Cous Cous and glazed with Mozzarella

Main Courses

Individual Vegetable Wellington, Roast and Marinated Vegetables wrapped & baked in Puff Pastry with Creamed Polenta

Wild Mushroom Stroganoff served with a duo of Herbed Rice

Sweet Potato and Stilton Potato Cake topped with Grilled Pear & Wild Mushroom Confit

Baked Avocado with Cream Cheese & Asparagus baked in a Filo Pastry

Grilled Flat Mushrooms filled with Roast Nuts, Cous Cous & glazed with Mozzarella

Cannelloni of Ricotta, Spiced Aubergine Caviar & a Soft Herb Tabouli

Breaded & Deep Fried Risotto of Woodland Mushrooms with a Confit of Wild Mushroom & Aubergine Caviar

Smoked Beetroot served with a Fennel Risotto croquette, crisp Fennel, spiced Shallot rings & a Lemon Butter Sauce

Aubergine filled & baked with a Ragout of Roast Mediterranean Vegetables with a Wild Mushroom & Thyme Veloute*

Roast Mediterranean Vegetable Mille Feuille served with a tangy Gremolata Dressing*

Baked Red Pequillo Peppers filled with Moroccan Tagine & served with Minted Cous Cous*

Marinated Seared Butternut Squash served with Palm Hearts & a Warm Salad of Green Beans, Broad Beans, Tomatoes, Orange & a Soy Beurre Blanc