

VEGETARIAN WEDDING MENU



NEILL GRAHAM - AT YOUR PLACE

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• CANAPÉS •

WILD MUSHROOM ARANCINI

Truffle Mayo • Parmesan Crisp • Micro Basil

HERITAGE BEETROOT TARTLET

Whipped Goat's Cheese • Candied Walnut • Beetroot Gel

MINI THAI CORN CAKE

Coconut, Lime & Sweet Chilli Dipping Sauce

• STARTER •

VELOUTÉ OF CELERIAC

Poached Pear • Toasted Hazelnuts • Crème Fraîche • Chive Oil

• MAIN COURSE •

(Select one)

WILD MUSHROOM & SQUASH RISOTTO

Chestnut • Aged Parmesan • Green Herb Oil • Crispy Sage

ROASTED CAULIFLOWER STEAK

*Curried Lentil Dhal • Coconut Yoghurt • Coriander Oil
Crisp Shallots • Pickled Golden Raisins*

• DESSERT •

(Select one)

WARM CHOCOLATE FONDANT

Salted Caramel • Hazelnut Praline • Vanilla Cream

LEMON & RASPBERRY POSSET

Shortbread Crumble • Meringue Shards • Micro Mint

• EVENING FOOD •

Tailored Selection

HALLOUMI SLIDERS – *Brioche, Tomato Chutney, Rocket*

MINI FALAFEL WRAPS – *Yoghurt & Mint*

TRUFFLE FRIES – *Rosemary Salt, Aioli*

MARGHERITA FLATBREADS – *Basil Oil Drizzle*

CHEESE TOASTIES BAR – *Sourdough, Aged Cheddar, Pickle*

SEASONAL FRUIT SKEWERS – *Honey & Mint Glaze*