



all veggie-vegan sample menu

VEGAN WEDDING BREAKFAST EXAMPLE

CANAPES:

We recommend serving four canapes per person. Please choose any four from this list:

- Sweet potato, butterbean & coriander quesadillas
- Moroccan spiced vegetable tortilla pinwheels
- A shot glass of butternut squash soup with parsley puree
- Porcini mushroom arancini balls
- Sundried tomato arancini balls
- Spiced vegetable samosas
- Herby tofu nuggets
- Courgette fritters with tomato & chilli salsa
- Plum tomato & basil skewers with basil puree
- Roasted sweet red pepper & garlic cups
- A shot glass of smoky muhammara with bread sticks
- Dosa spiced potato cake with cucumber pickle
- Avocado, tahini & olive smash flatbreads
- Wilted spinach & soft herb spanakopita
- Pesto & olive tarts
- Crispy fried polenta with garlic rosemary mushrooms

STARTER:

Served plated to your guests. We can also adapt most dishes to be sharing style. Please choose any **one** of the following.

- Roast butternut squash & spinach risotto with toasted seeds
- Pea, mint & pistachio polpette with pistachio pesto & pea shoot tendrils
- Plum tomato with sumac & pomegranate seeds on griddled sourdough
- Wild & porcini mushroom pate with garlic button mushrooms
- A trio of dips: lemon & coriander hummus, baba gannoush, muhammara
- Black eyed beans with chard & green herb smash
- Mac n' greens

Kemp & Kemp Catering

Honey & white miso grilled aubergines
Butternut squash & sweet leek hash
Griddled sourdough bruschetta with plum tomato & pesto
Roast vegetable filo tart with parsnip puree
Five spiced tofu with aubergine & cardamom passata

Served with:

Baskets of assorted rustic breads, flatbreads & breadsticks.
Dishes of 'butter'

MAIN COURSE:

Served plated to each guest (we can also make most 'sharing' style). Please choose any **one** of the following:

Gardener's pie (a take on cottage pie) with sauteed leek & mash top
Puy lentil & sweet potato pie
Roast cauliflower steak with harissa sweet potato fries & salsa verde
Cauliflower, potato & chickpea tagine with coriander puree
Mushroom stroganoff with a filo lid
'Steak & ale' pie
Rainbow layered (sweet potato, chard, beetroot) pie with squash puree
Vegetable paella
Seitan, mushroom & bay Bourignon
Roast vegetable Wellingtons with spiced parsnip puree
Fry's sausages & mustard mash with thyme & red wine gravy
Artichoke heart, butter bean & olive filo parcel with red pepper & chilli puree
Spinach, wild mushroom & roast squash cannelloni with Italian tomato butter beans

Served with: (Bowls to table)

Any one of the following.

Baby roast potatoes in rosemary salt
Parmesan & thyme roast potatoes
Roast sweet potato wedges
Smoked paprika & cayenne potato wedges
Skin on rosemary fries

The logo for 'Hitched' is written in a stylized, cursive purple font.

And any **two** of the following:

Roast, caramelised butternut squash with sage & pine nuts
Roasted mixed peppers with parsley oil
Roast green beans with Tahini & cherry tomatoes
Baby vegetables (green beans, sugar snap peas, garden peas, baby carrots) in herb oil
Roast Savoy cabbage with button onions
Cauliflower & broccoli florets in garlic & chilli oil
Roast tarragon carrots

DESSERT

You can either offer an individually plated dessert, in which case choose any **one** from this list, or you offer a sharing dessert board to each table, in which case choose any **four**

Apple, cinnamon & raisin crumble with crunchy oat & salted caramel top.
Dark chocolate brownies
Chocolate & orange tart with caramelised orange compote
Apple strudel with custard
Sticky toffee pudding with salted caramel
Lemon cheesecake
Lemon tart with blueberries
Cherry Bakewell tart
Roast apricot & rosemary frangipane tart
Fresh fruit salad with ginger & mint syrup.
Honeyed apple tart with Calvados