



Mediterranean Wedding Menu

Price:£65.00

Canapé style starters -

Bruschetta with tomato salsa - Gluten

Chicken skewers with tzatziki - Dairy

Lamb cutlets, chimichurri and pomegranate seeds

Bruschetta with olive tapenade, grilled artichoke - Gluten

Mains served sharing style

Slow cooked lamb shoulder

Deboned chicken thighs and fillets with a lemon and herb rub

Med style roast potatoes - VG, V

Roast med veg - VG, V

Celeriac scallops with a vegan cream sauce, tarragon oil, roasted macadamia nuts -VG NUTS

Harissa roasted squash with homemade labneh - V, Dairy

Soft truffle polenta with sauteed mushrooms, pistachio - V, Gluten, NUTS

Beetroot salad with whipped feta - V, Dairy Greek salad - V, Dairy

Breads with baba ganoush, hummus, olive oil and balsamic - V, Sesame Vegan

Cauliflower wedges with tahini and herb dressing, roasted dates, pomegranate seeds, toasted pine nuts- VG, NUTS

Desserts

Lemon and raspberry posset - Dairy

Vegan chocolate brownie - VG

Lavender panna cotta -Dairy, gluten

Lemon cheese cake - Dairy, Gluten

Happy Plate

Evening food - Bamboo plates for these

Chicken Kebab - Gluten, Dairy

Falafel kebab - V, Gluten, Sesame, Dairy

Hitched