

All About Catering

Vegetarian Menu

Starters

Tomato Tarte Tatin with IW Blue Cheese, watercress
Salad of Watermelon, Pink Grapefruit and Feta with mint
Wild Mushroom Risotto topped with roquette and truffle oil
Salad of Heritage Tomatoes, IW Soft Cheese and Fig Balsamic
Spinach and Potato Cakes with baby leaf salad, curried chickpea dressing
Portobello Mushroom and Goats Cheese Gratin with baby spinach
Baba Ganoush and Wild Garlic Houmous with Chargrilled Sesame Pitta

Main courses

Cheese Choux Puffs with Mushrooms in Madeira
Butternut Squash filled with spiced vegetables and saffron jus
Feta Cheese, Spinach and Pine-nut Galette
Chickpea, Chilli and Coriander Cakes with balsamic red onion
Timbale of Red Pepper filled with Fennel and Chilli Quinoa
Avocado, Courgette and Leek in a cream sauce with a puff pastry croute
Portobello Mushroom, Aubergine, Spinach and Courgette Stack

Served with a selection of fresh vegetables and potatoes

Desserts

Please use any of our delicious desserts from our menus and we will adjust where necessary i.e. - Panna Cotta made with Vege Gel instead of Gelatine

£29.50 per head

ex.vat

Please remember, all menus are created individually for every event, and we are happy to discuss any variation or alternative you might like.
All prices are quoted ex-VAT

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Telephone: 01983 248500 Mobile: 07768974818
email: info@allaboutcatering.co.uk www.allaboutcatering.co.uk
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