

# 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

#### **All About Catering**

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