

# All About Catering

## Vegan Main Course Suggestions

Asparagus Risotto topped with Parmesan Style Cheese, Roquette and Truffle oil

Butternut Squash filled with Spiced Vegetables, Tomato and Chilli Jus

Feta Style Cheese, Spinach and Pinenut Galette

Crispy Pea and Potato Rosti with Salsa Verde

Roasted Red Pepper filled with Fennel, Courgette and Squash Quinoa

Portobello Mushroom, Aubergine, Spinach and Courgette Stack  
with Tarragon and Porcini Jus

Fried Cumin Biscuits layered with Smashed Potato and Chickpeas  
served with Coriander, Coconut and Lime Dressing

Pea and Parsley Pikelets with a Salad of Seared Lettuce, Shallots and Baby Potatoes

Chickpea Pancakes with Aubergine, Pepper, Courgette and Caper Caponata  
served with a Fresh Herb and Extra Virgin Olive Oil Emulsion

Chargrilled Aubergine topped with Crushed Butterbeans, Pickled and Roasted Vegetables

Wild Mushroom Steamed 'Suet' Pudding with Truffle Jus

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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