

# All About Catering

## Vegan and Vegetarian Starters and Mains

### Vegan Starters

Salad of Watermelon, Pink Grapefruit and Vegan Feta with mint dressing

Asparagus Risotto topped with rocket and truffle oil

Spinach and Onion Bhajis with baby leaf salad, curried chickpea dressing

Baba Ganoush and Wild Garlic Houmous with Chargrilled Sesame Pitta

### Vegetarian Starters

Tomato Tarte Tatin with IW Blue Cheese, watercress and peashoot salad

Salad of Heirloom Tomatoes, IW Soft Cheese and Spiced Fig Balsamic

Baby Leek, Quail Egg Salad with Caper Dressing

Crispy Pea and Potato Rosti topped with Whipped Goats Cheese and Salsa Verde

### Vegan Main Courses

Butternut Squash filled with spiced vegetables, tomato and chilli jus

Roasted Red Pepper filled with Fennel, Courgette and Squash Quinoa

Chargrilled Aubergine topped with Crushed Butterbeans, Pickled and Roasted Vegetables

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

### Vegetarian Main Courses

Avocado, Courgette and Leek in a cream sauce in a puff pastry croute

Feta Cheese, Spinach and Pine-nut Galette

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

### Desserts

Please use any of our delicious desserts from our menus and we will adjust where required  
( i.e. - Panna Cotta made with Coconut Milk and Vege Gel)

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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