

Intimate Vegan & Eco-Friendly Wedding Menu



<u>Welcome Cocktail (8 bites per guest)</u>

Finger food format, served on sustainable trays,

spoons and mini plates

- Tomato and Avocado Tartare with Citrus
 Vinaigrette
- Marinated Tofu, Cherry Tomato and Basil Skewer
- Seed Cracker with Curry Hummus and Fresh Coriander
- Vegan Spanish Omelette Skewer (potato and onion with chickpea flour)
- Mini Lentil and Carrot Burger in a Plant-Based Bun
- Shiitake Bao with Balsamic Red Onion
- Vegetable Maki with Mango, Avocado and
 Cucumber
- Roasted Pumpkin Croquette with Cashew Cream

Shared Main Course (served to the centre of the table)

• Vegetable Lasagne with Pumpkin, Spinach and

Cashew Bechamel

Individual Vegan Dessert

 Raw Vegan Tart with Red Berries, Coconut and Dates

> Price per person: €45 + VAT Minimum group size: 25 guests