



EVENT CATERING

PLANT-BASED MENU

CANAPÉS

CHOOSE FOUR OF THE FOLLOWING

Tomato Bruschetta

Tomatoes, fresh basil & olives on bruschetta

Red Lentil & Sundried Tomato Vol au Vents

Patchwork pate red lentil & sundried tomatoes

Mushroom Crostini

With garlic, basil & vegan ricotta 'cheese'

Homemade Baba Ganoush

With pomegranate seeds served with toasted pitta

Vegan Mac & 'Cheese' Bites

Topped with thyme infused
panko breadcrumbs

Sweet Chilli Vegan Chipolatas

Sweet chilli & sesame seed glazed chipolatas
with sweet chilli soy sauce

STARTER PLATTERS

CHOOSE ONE

Pieminister Vegan Delights

Focaccia, olives, sunblushed tomatoes, red pesto pate,
beetroot hummus & vegan scotch eggs

Pieminister Patty Board

A platter of Chana-Rama & Holy Chipotle patties served
with super vegan slaw & spicy ketchup

PIE MEALS

CHOOKS AWAY!

Vegan 'chicken', celeriac,
smoked garlic & sherry

KEVIN

Chestnut mushroom, tomato, quinoa,
baby onions & thyme

EVERGREEN

Spinach, kale & edamame
with garlic & ginger

SUMMER
2020
SPECIAL



KIDS MEAL VEGAN SAUSAGE & MASH

Vegan sausages served with vegan mash potato

ALL SERVED WITH

Vegan mash ^{GF} Minted mushy peas
Red wine gravy ^{GF}

OPTIONAL EXTRAS

Vegan 'Cheddar' cheese ^{GF} Crispy shallots

PUDDINGS

CHOOSE ONE OR TWO...

Vegan Dark Chocolate Brownie

Served with seasonal fruit

Vegan Vanilla Lotus & Biscoff Cheesecake

Served with seasonal fruit

OUR PIES ARE REGISTERED WITH THE VEGAN SOCIETY

Ask for information on allergens and alternative options that are available

GF - gluten free *recipe does not contain gluten, however all food is prepared in kitchens where gluten is present
Hobbs Bakery • Patchwork Pate • English Cheesecake Company