



# 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 <sup>GF</sup> Minted mushy peas  
Red wine gravy <sup>GF</sup>

#### OPTIONAL EXTRAS

Vegan 'Cheddar' cheese <sup>GF</sup> 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