



Vegan Wedding Breakfast Menu

60 guests Approximate

Canapes:

Pea and Mint Arancinis

Falafel, Black Garlic Humous

Tandoori spiced sweet and white potato, spring green & sultana spring rolls

Aubergine Caviar, Pickled Beetroot, Croustade

Charred Sweetcorn and Leek Croquettes

Wedding Breakfast

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A: Les Chenolles Cottage, St John

Starter

Vegetable Terrine, Basil Jelly, Toasted Ciabatta

Buffet Main Dishes per person:

2 x slices Maple Glazed Vegan 'Ham', Lentil and Pineapple Stuffing

2 x Pieces Buffalo Jersey Royal 'Wings', Cucumber & Spring onion Mayonnaise

1 x Mini Smoky pulled Jackfruit Burger, Cheese, Jalapenos, Smoked Tomato Ketchup

1 x Roast Herby, seed crusted sweet potato burgers, Lentil du puy salad, sherry vinegar dressing

1 x Mini 'Hot dog', Fennel and tomato compote, Crispy fried onions

Buffet Side Dishes:

Breadbasket:

Hot dog rolls, Pitta, Sesame seed buns, Corn bread

Grilled Courgette, Radicchio Lettuce, Pickled Wild garlic & Pine nut Salad

Potato Salad, Toasted Pumpkin seeds, Chives

Pomegranate, sultana & Saffron rice

Red Cabbage, carrot & spring onion Soy-Slaw

Grilled Baby gem, Red chard, Tahini dressing

Thyme roast radish and roquette salad

Dessert:

Your own wedding Cake:
Served with Fresh Raspberries and fresh Raspberry Coulis

Late night Snacks

Warm Grilled Courgette & Red onion, Semi Dried Tomato, and Pesto stuffed
Focaccia

Mixed Salad, Tortilla Chips, Dips