



TheCumbrianChef

PRIVATE CHEF - DINNER PARTIES - EVENT CATERING

Vegan Dining Menu

All dinner party menus for a minimum of 6 people

Canapes

Courgette fritter - Hawkshead tomato relish

Indian spiced cauliflower - beetroot harissa

Starters

Sweet potato falafel – spinach hummus – spicy tahini

Beetroot tart – cashew creamed cheese – pumpkin seed rocket salad

Wild mushroom fricassee - carrot sesame cracker - tarragon oil

Main courses

Miso glazed aubergine – herby cous cous salad – garlic edamame
beans

Red Thai coconut curry – cauliflower rice – coriander leaves

Pulled BBQ jack fruit - sweet potato fondant - crisp kale - truffled
cauliflower puree

Desserts

Raspberry cashew cheesecake – raspberry coulis – crushed pistachio's

Chocolate ganache torte – mixed berries – hazelnut praline

Maple glazed pineapple - almond vanilla rice pudding - passion fruit

£45 per person

This menu will be available to all bookings up until 30th November 2021.