



# Fully Veggie & Vegan Menu Ideas





---

BESPOKE FULLY VEGETARIAN AND  
VEGAN SEASONAL MENUS INSPIRED  
BY OUR FAVOURITE AROUND THE  
WORDL DISHES

Menu





# Dinner Menus

FUN & DELICIOUS  
THEMED MENUS





# Spanish Tapas

## TAPAS IDEAS, CHOOSE YOUR PREFERRED SELECTION:

GORDAL OLIVES

“PAN CON TOMATE”: CHARRED SOURDOUGH, TOMATO TARTARE, EVOO (VEGAN)

SAUTEE ARTICHOKE WITH ALMOND AJOBLANCO SAUCE, PICKLED GRAPES (VEGAN)

SPANISH MARINATED CAULIFLOWER STEAK, ROMESCO SAUCE AND CHARRED BROCCOLI & OLIVE SALSA (VEGAN)

CRISPY AUBERGINE CHIPS WITH MIEL DE CANA MOLASSES (VEGAN)

GREEN CUCUMBER, GRAPE AND TARRAGON GAZPACHO WITH PICKLED CUCUMBER AND FENNEL TARTARE (VEGAN)

FENNEL, PEPPERS, ARTICHOKE, CHERRY TOMATOES, PEAS AND OLIVE PAELLA (VEGAN)

SPANISH TORTILLA WITH SAUTE PADRON PEPPERS

GRIDDLED TENDERSTEAM BROCCOLI WITH ALMOND ROMESCO SAUCE

CHARRED BABY GEM LETTUCE WITH PIQUILLO PEPPERS, TOASTE PINE NUTS AND PEDRO XIMENEZ REDUCTION (VEGAN)

## DESSERT:

SPANISH “TORRIJA” , WHITE CHOCOLATE CUSTARD SOAKED BRIOCHE AND PAN FRIED, SERVED WITH WITH MISO ICE CREAM, WHITE CHOCOLATE CRUMB AND STRAWBERRIES (VEGAN VERSION AVAILABLE WITH VEGAN BRIOCHE, VEGAN ICE CREAM AND VEGAN WHITE CHOCOLATE CRUMB

DARK CHOCOLATE AND SEVILLE ORANGE TART, CREME FRAICHE (VEGAN CHOCOLATE TART OPTION)







# Middle Eastern Feast

## MEZZE IDEAS, CHOOSE YOUR PREFERRED SELECTION:

SELECTION OF DIPS WITH ZA'ATAR FLATBREADS; HARISSA HUMMUS, BABA GANOUSH, PISTACHIO AND FETA, WALNUT MUHAMMARA  
MEDJOOL WHIPPED DATE BUTTER WITH SOURDOUGH

SPINACH, FETA AND HERBS FILO PASTRIES (CAN BE MADE VEGAN)

ZA'ATAR ROASTED AUBERGINES, MOLASSES DRESSING, TAHINI SAUCE, CRISPY PUMPKIN SEEDS (VEGAN)

SAUTE ARTICHOKEs, CANELLINI BEAN HUMMUS, CRISPY CAPERS, DUKKAH, HERB OIL (VEGAN)

SHAWARMA CAULIFLOWER, TAHINI DRESSING, POMEGRANATE SEEDS, TOASTED PINE NUTS (VEGAN)

FRIED HALLOUMI WITH BLACK NIGELLA SEEDS, CORIANDER AND HONEY

GREEN BEAN SALAD WITH ORANGE AND HAZELNUT DRESSING (VEGAN)

HARISSA AND HONEY ROASTED CARROTS, TAHINI SAUCE, DUKKAH (VEGAN)

FATTOUSH SALAD WITH CUCUMBER, TOMATOES, HERBS, FRIED PITTA AND SUMAC DRESSING (VEGAN)

AROMATIC JEWELLED RICE WITH PISTACHIOS AND BARBERRIES (VEGAN)

SWEET POTATO, PEPPERS AND SQUASH TAGINE WITH HERBY COUSCOUS (VEGAN)

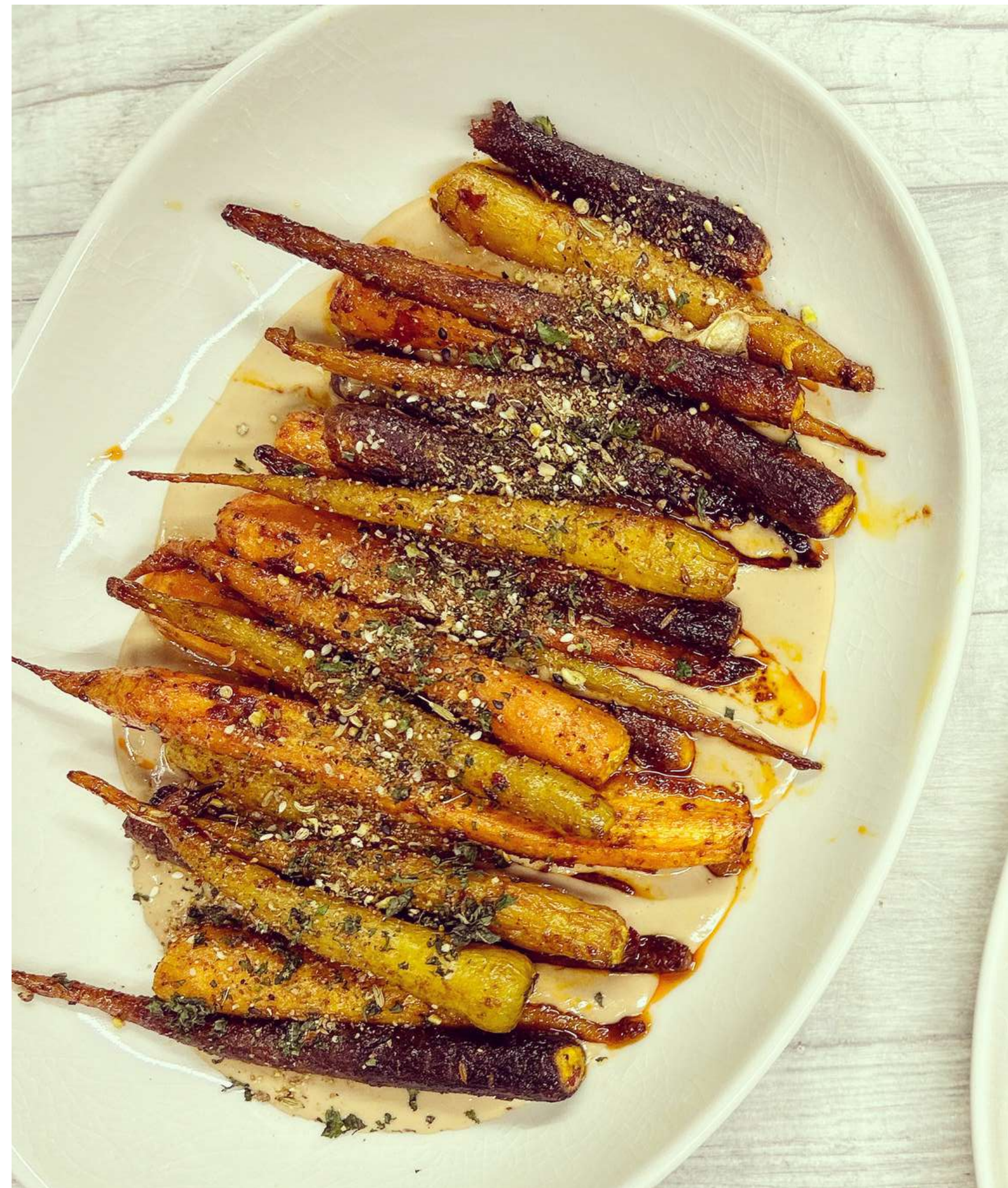
GARLICKY GRIDDLED COURGETTES WITH LEMON AND ALEPPO PEPPER

## DESSERT:

FETA & HONEY CHEESECAKE ON KADAIF PASTRY NEST W/ PEACHES & ALMOND (VEGAN OPTION WITH OAT FRAICHE)

FIG & ALMOND FRANGIPANE TART (VEGAN OPTION TOO)











# Italian Trattoria

ROSEMARY FOCCACIA, EVOO & AGED BALSAMIC VINEGAR (VEGAN)

BURRATA, MARINATED & GRIDDLED CAVOLO NERO, HERITAGE BEETROOT, HAZELNUT & PARMESAN DRESSING

RICOTTA GNUDI WITH COURGETTE, PEAS AND OREGANO PANGRATTATO (CAN BE VEGAN USING VEGAN GNOCHHI INSTEAD)

BURRATA, ROASTED BUTTERNUT SQUASH, CRISPY SAGE, RADICCHIO, SPICY PUMPKIN SEEDS & BALSAMIC DRESSING (VEGAN IF NO BURRATA)

TRUFFLE GNOCCHI, PARSNIP PUREE, KALE AND HAZELNUT PANGRATTATO (CAN BE VEGAN)

CHARRED HISPI CABBAGE, BRAISED CANNELLINI BEANS, SLOW ROASTED TOMATOES & SALSA ROSSA (VEGAN)

BRAISED FENNEL WITH PURPLE OLIVE DRESSING (VEGAN)

GRIDDLED RADDICCHIO WITH ORANGE AND OREGANO, MUSTARD MASHED POTATO, PICKLED RED ONION (VEGAN OPTION TOO)

CHARRED CAULIFLOWER, CAULIFLOWER PUREE, PICKLED WALNUT SALSA (VEGAN)

CAPONATA, CHEESY CREAMY POLENTA, BLACK OLIVE CRUMB (VEGAN OPTION TOO)

CAVOLO NERO, CHILLI, GARLIC, ROSEMARY AND LEMON DRESSING (VEGAN)

GREEN BEANS, BALSAMIC VINAIGRETTE, ONIONS, BASIL & PARMESAN

CHARRED BROCCOLI, LEMON, CHILLI & PARMESAN

FENNEL, TALEGGIO, POTATO, PARMESAN AND THYME GRATIN

## DESSERT:

BUTTERMILK & VANILLA PANNA COTTA, VIN SANTO POACHED PLUMS AND TOASTED ALMOND (VEGAN COCONUT PANNA COTTA AVAILABLE)

CHOCOLATE & ESPRESSO MOUSSE, HAZELNUT AND CHOCOLATE CRUMB (VEGAN MOUSSE AVAILABLE)







# Asian Feast

TEMPURA VEGETABLES WITH SOY, CHIPPI AND GINGER DIPPING SAUCE (VEGAN)

RAINBOW VEGETABLE VIETNAMESE RICE PAPPER ROLLS WITH LIME CHILLI DIPPING SAUCE (VEGAN)

BUTTERNUT SQUASH AND GREEN BEAN THAI CURRY WITH JASMINE RICE (VEGAN)

FRIED VEGETABLE SPRING ROLLS WITH SWEET CHILLI SAUCE (VEGAN)

SICHUAN PEPPER TOFU WITH BLACK RICE VINEGAR DIPPING SAUCE (VEGAN)

VEGETABLES, COCONUT AND VERMICELLI NOODLE LAKSA (VEGAN)

SATAY NOODLES WITH STIR FRIED VEGETABLES (VEGAN)

MISO GLAZED AUBERGINES WITH PICKLED CHILLI, SPRING ONIONS AND SESAME SEEDS (VEGAN)

GREEN BEAN, BROCCOLI, SUGAR SNAP AND APPLE SALAD WITH MISO MAPLE DRESSING, TOGARASHI AND AVOCADO (VEGAN)

CHINESE SMACKED CUCUMBER SALAD (VEGAN)

CRISPY SWEET POTATO KATSU CURRY, JASMINE RICE (VEGAN)

PECKING JACKFRUIT PANCAKES, CUCUMBER, HOISIN SAUCE, SPRING ONION (VEGAN)

VEGETABLE PAD THAI WITH LIME, SESAME AND TOASTED PEANUTS (VEGAN)

THAI TOFU LARB ON BABY GEM LETTUCE CUPS (VEGAN)

GRIDDLED HISPI CABBAGE WITH MISO BUTTER AND GOMA DRESSING (CAN BE VEGAN)

## DESSERT:

COCONUT PANNA COTTA, MANGO SORBET, MACERATED PEACH, GINGER BISCUIT AND CANDIED TARRAGON (CAN BE ADAPTED TO VEGAN)

PAVLOVA WITH MANGO, LIME CURD AND TOASTED COCONUT (CAN BE ADAPTED TO VEGAN)

VEGAN DARK CHOCOLATE AND COCONUT MISO CARAMEL OREO TART, OAT FRAICHE











# Indian Feast

## CHOOSE YOUR PREFERRED SELECTION OF NIBBLES AND CURRY

SWEET POTATO, SPRING ONION AND SWEETCORN PAKORAS, MINT YOGURT (VEGAN APART FROM YOGURT, CAN USE COCONUT YOGURT))

PANI PURI, POTATO AND PEA MASALA, SEV (VEGAN)

CAULIFLOWER PAKORAS, TAMARIND CHUTNEY AND MINT RAITA (VEGAN APART FROM YOGURT)

POPPADOMS, MANGO CHUTNEY (VEGAN)

ONION BAJIS, RAITA (VEGAN APART FROM THE RAITA)

PEA AND POTATO SAMOSAS, CORIANDER CHUTNEY (VEGAN)

DAL MAKHANI (BLACK DAL) , MUSTARD SEED AND MUSTARD LEAF TARKA (CAN BE VEGAN)

CHICKPEA & COCONUT DAL, CRISPY ONIONS (VEGAN)

AUBERGINE CURRY WITH COCONUT, PEANUTS, FRIED ONIONS AND CURRY LEAF (VEGAN)

CAULIFLOWER & TOMATO CURRY SERVED (VEGAN)

CHANA MASALA: SWEET & SOUR CHICKPEA AND GREEN BEAN CURRY (VEGAN)

PUNJABI CAULIFLOWER AND POTATO CURRY (VEGAN)

SWEET POTATO VINDALOO, YOGURT, CORIANDER (VEGAN)

DELICIOUS PUMKIN WITH MAKHANI SAUCE, PANEER AND HAZELNUT CRUMBLE (VEGAN)

SPINACH, TOMATO AND CHICKPEA CURRY (VEGAN)

AROMATIC PILAF RICE OR NORMAL BASMATI RICE (VEGAN)

NAAN BREAD, ROTI, CHAPATIS (VEGAN)

## DESSERT:

INDIAN ETON MESS: CARAMELISED SPICED PINEAPPLE, BROWN SUGAR AND GINGER MERINGUE, PISTACHIO AND CARDAMOM PRALINE, PASSIONFRUIT CREAM (CAN BE MADE VEGAN)

STICKY TOFFE PUDDING WITH CARDAMOM CARAMEL SAUCE, VANILLA ICE CREAM (CAN BE MADE VEGAN)

GRIDDLED PINEAPPLE WITH CARDAMOM, RUM CARAMEL AND COCONUT ICE CREAM (CAN BE MADE VEGAN)







# Latin American Feast

## PLEASE CHOOSE YOUR IDEAL SELECTION OF DISHES

AVOCADO AND CITRUS CEVICHE WITH GRAPEFRUIT AND ORANGE (VEGAN)

GUACAMOLE WITH TOTOPOS AND SALSA ROJA (VEGAN)

PEPPERS, SWEETCORN, ONION AND TOMATO EMPANADILLAS WITH CHIMICHURRI SAUCE (VEGAN)

GREEN GODDESS QUESADILLAS (CAN BE MADE VEGAN)

”CAULIFLOWER EL PASTOR” TACO; CRISPY CAULIFLOWER, CHIPOTLE MAYO, CHARRED PINEAPPLE AND JALAPENO SALSA, SOFT TORTILLA (VEGAN)

CHIPOTLE PULLED JACKFRUIT TACO, GUACAMOLE, PICO DE GALLO , PICKLED ONIONS, SOFT TORTILLA (VEGAN)

SWEET CORN FRITTERS, AVOCADO MOUSSE, TOMATO, CHARRED CORN, JALAPENO AND CORIANDER SALSA (VEGAN)

CHARRED CAULIFLOWER, PUMPKIN SEED AND CHIPOTLE SALSA MACHA, PICKLED PINK ONIONS ON SOFT TORTILLA (VEGAN)

BLACK BEAN, CORN, JALAPENO AND ONION QUESADILLAS (VEGAN)

SWEET POTATO AND BLACK BEAN BURGER, FENNEL SLAW AND AVOCADO (VEGAN)

RAINBOW SLAW, LIME DRESSING AND JALAPENO (VEGAN)

ROASTED SWEET POTATO, FETA CHEESE, JALAPENO MAYO, SPRING ONION, SPICED PUMPKIN SEEDS (CAN BE VEGAN)

SMOKED PAPRIKA ROASTED HASSELBACK BUTTERNUT SQUASH, CHIMICHURRI SAUCE (VEGAN)

GRIDDLED HISPI CABBAGE, PROVOLETA & GARLIC CREAM SAUCE, SPICED PUMPKIN SEEDS

## DESSERT

DARK CHOCOLATE AND DULCE DE LECHE POT (CAN BE VEGAN)

MEXICAN FLAN WITH CARAMEL (CAN BE VEGAN)



