

## *Vegetarian Celebration Menu*

### *Canapes*

Rockley Tempura of late summer vegetables with cucumber and chilli dipping sauce

Burnt aubergine with garlic lemon and pomegranate on sour dough bruschetta

Onion Bhajis with spinach & dill raita

Halloumi & zucchini fritters with chilli jam

Crisp wild mushroom & gruyere tartlets

Caramelise pear with stilton and walnut on parmesan biscuits

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### *Main Course Buffet*

Indian Coconut, peanut, and aubergine curry

Chickpea, tomato, squash, and spinach curry

Fresh mango chutney

Beetroot raita

Nans and chapattis

English Garden filo glazed pie

Wild mushroom risotto with parmesan wafers

Summer vine tomatoes stuffed with charred vegetable cous cous

Fennel blood orange and pomegranate salad

Green baby mixed leaf salad with chicory, asparagus, fennel & edible flowers with poppy seed dressing

Artisan breads & butter

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### *Billowing Meringue Celebration Tower*

Layers of aga meringue with late summer berries, lemon curd & cream

with pistachio crumb and dried raspberry dust