

Vegan Buffet

Canapés

- A selection on in-House made Dips and Vegetable Sticks (**Vg, Vt**)
- Crostini with Tomato and Pesto (**G, Vg, Vt**)
- Mini Falafel, Capsicum Relish (**Vg, Vt**)
- Curried Samosa (**G, Vg, Vt**)

All Canapés will be served in the Garden after your Ceremony

Buffet – Main

Mains & Sides

- Whole baked Cauliflower with Dijon Mustard and smoked Tofu (**Vg, Vt**)
- Roasted whole Pumpkin, Pine Nuts, dried Tomatoes, Basil and Verjuice (**N, Vg, Vt**)
- Roasted Potatoes, Garlic and Herbs (**Vg, Vt**)
- Chickpea Curry, Coconut and fresh Coriander (**Vg, Vt**)
- Lentil Casserole, Cherry Tomatoes, Thyme and Paprika (**Vg, Vt**)

Salads

- Green Leaves, young and crunchy, fresh Sprouts, sliced Tomatoes and Cucumber, dried Apricots with a Champagne Vinaigrette (**Sh, Vg, Vt**)
- Oven roasted Vegetable Salad, fresh Mint, Pistachio Nuts, Tahini Citrus Dressing (**Tn, Ss, Vg, Vt**)
- Dairy free Greek Salad, Tomatoes, Kalamata, silken Tofu and Cucumber (**Vg, Vt**)
- Bulgur Wheat Tabbouleh, Italian Salsa, Extra virgin Olive Oil and Herbs (**G, Vg, Vt**)

Selection of Dinner Rolls, Oil and Vinegar

Buffet – Desserts

- Tropical Fruit Salad, Jackfruit and Palm Seeds (**Vg, Vt**)
- Vegan Strawberry Cheesecake (**Tn, Vg, Vt**)
- Peanut Butter Cups (**P, Vg, Vt**)
- Banana Bread with Passion fruit (**G, Vg, Vt**)

Coffee and Tea served with your Wedding

Dear Customer,

Please find below a list of abbreviations describing allergens and dietaries used in the menu above.

Cr = Crustacean
L = Lupin
Ss = Sesame Seed

D = Dairy
Mo = Mollusk
Tn = Tree Nut

E = Egg
P = Peanut
Vg = Vegan

F = Fish
Sb = Soy Bean
Vt = Vegetarian

G = Gluten
Sh = Sulphite

Despite careful preparation, products may contain traces of substances that are listed as allergenic.