



ANNA & JEREMY

21ST JUNE 2025

MENU

Mezze Platter

Hummus with caramelised garlic, parsley
and chilli
Crispy spiced chickpeas
Roasted red pepper pesto dip
Babaganoush
Gluten-free Swedish seeded crispbread
Breadsticks
Pita bread
Crudit 

SMALL BITES

Falafel with Tahini Dipping Sauce (gf)

Sudanese style falafel bites served with a
tahini-lemon garlic dip

Vegan Kara'age (gf)

Japanese-style fried oyster mushrooms
served with sriracha mayo

Mini Vegan Sausage Roll

Leeks, Mushrooms, Chickpeas, Butter Beans
and Tomatoes, wrapped in a premium vegan
puff pastry served with Thingy sauce

Padron Peppers (gf)

Padron peppers chargrilled in olive oil,
served with a roasted garlic lemon aioli and a
blended salt mix

Tofu Satay (gf)

Grilled tofu skewers with peanut satay sauce

MAINS

Chick'n Chickpea 'Chorizo' Casserole

Vegan herby chick'n, vegan chorizo fried in
red wine vinegar swimming in a spiced
tomato stew with carrots, celery, garlic, leek
and chickpeas.

Wild Mushroom Tagliatelle

Mix mushroom, vegan parmesan, vegan
cream, white wine, garlic, shallot, parsley.

SIDES

Side salad

Cucumber and carrot ribbons, thinly sliced
white cabbage, avocado, green chilli, red
onion, gluten-free croutons, lemon-thyme
dressing

Sourdough bread assortment