COLETTE & CO CATERING

SAMPLE VEGAN DINNER MENU

(Items with a ** contain gluten. All other dishes are gluten free)

Starters

Vegetable salad with roasted pepper hummus

Roasted plum tomato with ginger and parsley dressing

Heritage beetroot with charred leek and a chilli dressing

Broad bean falafel with rocket and chimichurri

Butter bean and quinoa superfood salad

Charred tender stem broccoli with toasted almonds and a lemon and caper dressing

Main courses

Roasted sweet potato and spinach dhal

Roasted beetroot wellington with beetroot ketchup and greens **

Celeriac and honey tarte Tatin with chestnut salsa verde **

Chimichurri grilled artichokes with herb polenta

Chickpea and spinach stuffed sweet potato with cumin and tahini sauce

Tikka marinated cauliflower, coconut cream, coriander and pomegranate

Desserts

Rice milk and coffee jelly with nut granola and red berry

Vegan chocolate mousse with raspberry and pistachio

Apple tarte Tatin with blackberry sorbet **

Roasted banana and soya milk bavaroise with sugared pecan

Plum and thyme tart with raspberry sauce **

Peanut butter panna cotta with caramelised banana

Freshly brewed coffee, tea, fruit infusions & petit fours

GF - Gluten Free • DF - Dairy Free • V - Vegetarian • VG - Vegan