



VEGAN WEDDING BREAKFAST

£35* per person

Choose one option from each course. All allergens shown in bold in brackets.

Starters

Beetroot carpaccio with creamed cashew nut & horseradish (**nuts, sulphites, mustard**)

Pea and mint panko fried arancini bon bon with lime & sriracha mayonnaises (**gluten, mustard**)

Tempura vegetables with lime mayo (**mustard**)

Mains

Served with your choice of either seasonal vegetables OR mixed salad

Mushroom and lentil wellington with wholegrain mustard mash, red wine jus (**mustard, gluten, sulphites**)

Seitan, porcini mushroom & vegetable bourguignon with herb roasted potatoes (**sulphites, celery, gluten, soya**)

Luxury 5 nut roast with miso gravy and roast potatoes (**soya, gluten, nuts**)

Dessert

Summer fruit pudding with mango & passion fruit ice cream (**soya, gluten**)

Sticky toffee pudding with a toffee sauce (**gluten**)

Chocolate chia seed mousse in a ginger snap basket (**soya**)



“ *This is the ideal location for a picturesque vegan wedding. The management and staff at the venue understand vegan catering exceptionally well. Their curated menu and service were praised by our family and guests - including the non-vegans. They were attentive, proactive and accommodating throughout the entire planning process. It really was the best day of our lives.* ”

