



VEGETARIAN & PLANT BASED MENU

CANAPÉS

Pick three.

Seasonal vegetable pakora with coriander & lime plant-based yoghurt (ve)

Yorkshire cheddar bites with Branston pickle ketchup (v)

Green gazpacho with pickled chillies (ve)

Yorkshire fettle & black pepper croquettes (v)

STARTERS

Burrata with a fennel, rocket & caper salad, sourdough croutons & lemon vinaigrette (v)

Roast delicata pumpkin with goat curd, pumpkin seeds, crispy sage & brown butter (v*)

Barbecued leeks, soft-boiled hen's egg & hollandaise (v*)

MAINS

Grilled cauliflower steak, crispy chickpeas, roasted pepper sauce, purple kale (ve)

Herb-roasted aubergine, confit tomatoes, fried polenta & soft herbs (ve)

Caramelised shallot tart, Yorkshire cheese crumb, red wine jus, pea shoot & hazelnut salad (v)

PUDDING

Brown sugar custard tart with crème fraîche Roast pear & quince pavlova with toasted almonds
Chocolate mousse with boozy cherries, roasted pistachios & olive oil (ve)
Yorkshire cheese board with homemade oatcakes and rhubarb chutney

EVENING FOOD

Deep-pan focaccia pizza with tomato, burrata & salsa verde (v*)
Chip butties, sriracha mayo, Spenwood cheese (v*)

V can be made vegan.*

Please note we can cater for all dietary requirements.

Please see our terms and conditions for more information about The Peckish Kitchen catering.

