



PINKERTON'S
CATERING

VEGAN *Wedding*

SAMPLE MENUS

SHARING STARTERS

From £6.90. Choose 5.

Mixed breads included

Felafel

Pickled carrots

Zoug (coriander and chilli)

Lemon and beetroot hummus

Grilled corn

Crispy onion rings

Tapenade

Almond muhammara (red pepper and almond dip)

Mushroom and tarragon pate with cashews

Beetroot and cauliflower pakora with tamarind dressing

Shot of soup

Green pea and spinach soup with quinoa and wasabi cream

White gazpacho (chilled cucumber, avocado, ginger and coconut)

CANAPÉS

From £2.15 each

Curried lentil walnut sliders

Beetroot and buckwheat blinis, oat creme fraiche and orange rosemary crumble

Roast butternut wedge, chilli hummus with toasted almond

Shredded vegetable Chinese pancakes with plum sauce

Roasted potato skewer with gordal olive and zaatar

Individual guacamole and crudité glass

Truffled polenta crisp with wild mushrooms

Cherry tomatoes stuffed with herby tabbouleh

Fennel and seed cracker with celery relish

Spiced scone, babaganoush and artichoke

Sunblushed tomato tempura with skordalia dip

FAMILY STYLE MAINS (OR BUFFET)

From £15.10

WARM

Miso roast parsnips and toasted seeds

Steamed aubergines with charred chilli salsa and pomegranate

Roast sweet potato and lentil with pickled red onion

Golden ratatouille

Vegan bouillabaisse (saffron and vegetable stew with seaweed and rouille)

Lentil ragout

Mushroom pasta bake

Aubergine and sweet potato stew with ras al hanout

Spicy butter beans and tomato tagine

Shitake and tofu dumplings in broth

Polpette with basil, dill and spinach sauce

COLD

Pickled cucumber

Rice noodle and vegetable salad with sesame dressing

Smoked tofu and green pea salad with toasted pumpkin seeds

Cauliflower, carrot and orange salad with almonds and tahini dressing

Tomato and farro salad with aged balsamic and basil

Courgetti with avocado, toasted pine nuts and green dressing

Rainbow slaw and toasted seeds

Gujerati carrot

Satay with tempeh and sprouts

Beetroot carpaccio with orange and candied seeds



SIDES

New potatoes

Wild rice

Herby giant cous cous

Barley risotto

Tabouleh

Green salad

DESSERTS

From £9.90

Key lime cream
Chai vanilla pear compote
Chocolate and avocado truffle
Choc chip oatmeal cookies
Seasonal fruit salad
Fruit cake
Tahini fudge
Maple, cardamon and hazelnut macaroons
Chia puddings
Aquafaba meringues

EVENING BUFFET

From £5.20

Spiced jackfruit and chipotle on ciabatta
Mushroom banh mi baguettes
Chilli with corn relish and spiced vegan mayo with tortillas
Stovies
Veggie wraps
Felafel wraps
Harissa and tomato pies

All prices exclude VAT, Staff and equipment

Please get in touch with your requirements and we can give a more accurate quote