AMY EDWARDS

Vegetarian & vegan wedding menus Beaconsfield, Berkshire Saturday 20th June 2020

CANAPÉS

Arancini with lemon, elderberry capers, lovage mayonnaise* Salted watermelon sashimi, soy, popcorn togarashi (vg) Charred aubergine, caponata, rocket (vg) Celeriac samosa, lemon pickle mayo Winter squash and chard frittata, paprika alioli Aged cheddar and chervil gougère, smoked paprika Mini poppadum, potato masala, tomato and green chilli chutney (vg) Fennel seed crackers, roasted carrot hummus, dill, nigella (vg) Squash and spring onion gyoza, ponzu (vg) Watermelon sashimi, turnip kimchi, popcorn togarashi (vg) Celeriac, shallot and cumin fritters, spiced mayonnaise Falafel, garlic yoghurt, ezme, parsley Jackfruit brioche sliders, deep fried pickles, chilli de arbol hot sauce Charred asparagus, jaggery, crisp fried onions (vg)



SEATED MEAL

Menu one: £20 per person

STARTER

Aubergine tikka, coriander chutney, chilli dipped limes Naan, mango chutney, raita

MAIN

Masala BBQ summer squash, chana dal Courgette and cabbage sabzi Green bean thoran, coconut and chilli Fragrant basmati rice with

DESSERT +£5 pp

Jaggery and polenta cake, soused cherries, pistachio cream

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Menu two: £25 per person STARTER

Mini appam, celeriac moilee, coriander chutney Paratha, kachumber salad, lemon pickle

MAIN

Roasted and charred cauliflower, cauliflower Manchurian poppers Matter paneer, garden peas, Nepalese spiced tomato sauce Okra thakkali curry Fragrant basmati rice with cinnamon, cardamom and star anise

DESSERT +£6PP

Saffron panna cotta, toasted coconut, rose syrup, crystalised rose petals



Menu three: £27.50 per person STARTER

Spiced potato and pea samosa, tamarind chutney, amchoor and nigella Gothamba roti, pol coconut sambol

MAIN

Puff pastry baked beetroot and spinach leaves bhutuwa Keralan chick pea and coconut curry Nepalese red lentil and tomato dal Fragrant basmati rice with cinnamon, cardamom and star anise

DESSERT +£7pp

Maloom tea and apricot summer sticky toffee pudding, coconut butterscotch

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* some ingredients are subject to market availability and may be substituted according to the seasons (vg) means the dish is vegan or can easily be adapted!

