

# VEGETARIAN STARTERS

## MEDITERRANEAN ANTIPASTI

A selection of herb marinated olives, sun-blushed tomatoes, chargrilled aubergines and courgettes, sweet roasted pepper, buffalo mozzarella, drizzled with an extra virgin olive oil and black pepper dressing

## WARM GOAT'S CHEESE BRUSCHETTA

Melting Riblaire goat's cheese with chargrilled Mediterranean vegetables on warm Olive ciabatta toast

## CHARGRILLED ASPARAGUS AND QUAILS EGG SALAD

Served with confit tomatoes, baby leaves, parmesan shavings and chive vinaigrette

## SPINACH AND RICOTTA RAVIOLIS

Served with wilted baby spinach and a parmesan cream, confit tomato and balsamic drizzle

## HONEY ROASTED FIG AND ROQUEFORT SALAD

With a walnut vinaigrette

## WILD MUSHROOM AND SUSSEX CHEDDAR TARTLET

With pea shoot salad and a black truffle vinaigrette



# VEGETARIAN MAIN COURSES

## FOREST MUSHROOM, SPINACH AND GOAT'S CHEESE STRUDEL

Light filo pastry filled with melting goat's cheese, roasted forest mushrooms, baby spinach leaves, served with a white wine and tomato veloute

## MILLE-FEUILLE OF ROASTED VEGETABLES

Chargrilled aubergines, courgettes, roasted sweet peppers and vine ripened tomatoes layered with mozzarella cheese and fresh basil and served with a warm pesto vinaigrette

## WILD MUSHROOM AND ROASTED PEPPER LASAGNE

A selection of girolles, chanterelles and oyster mushrooms, layered with fresh durum wheat pasta and sweet roasted peppers, in a creamy Gruyère sauce topped with golden Parmesan

## FEUILLETÉ OF CHARGRILLED ASPARAGUS

Light, crisp, puff pastry parcel filled with fresh asparagus spears and drizzled with a white wine and tarragon butter sauce

## BABY LEEK AND ROQUEFORT TART

Grilled baby leeks, soft crumbled Roquefort cheese, fresh chives, finished with crème fraîche, served warm in a light, crisp shortcrust pastry case with a confit tomato and chervil dressing

## RED THAI VEGETABLE CURRY

A selection of baby corn, mange-tout, spring onions, bamboo shoots, kaffir lime leaves, red peppers and baby egg plants, stir-fried with ginger, lime, garlic and chilli, finished with creamy coconut milk and fresh coriander leaves and served with Thai jasmine rice

## SPICY ROOT, LENTIL AND TOMATO TAGINE

Sautéed sweet potatoes, parsnips, butternut squash, butter beans, fresh spinach leaves, Puy lentils and slowly roasted tomatoes with fine summer herbs, served on a bed of fragrant couscous, delicately flavoured with cumin and oregano and finished with a quenelle of thick yoghurt with fresh mint and coriander



*Get in touch to find out more!*

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