



# SAMPLE MENU

## VEAGN

### SHARING STARTER PLATES

BBQ VEGETABLES, CHIMICHURRI DRESSING, ROASTED PEPPERS,  
ARTICHOKES  
AND SUNDRIED TOMATO'S ON A BED OF MIXED SALAD

PITTA BREADS  
GARLIC LEMON AND BASIL HUMMUS  
TZATZIKI  
BABAGANOUSH

### MAIN COURSE

SQUASH RISOTTO SERVED IN A WHOLE SQUASH WITH TRUFFLE,  
ROCKET AND PARSNIP CRISP

### DESSERT

CHOCOLATE TART, CHOCOLATE CRUMBLE, HOT CHOCOLATE  
SAUCE  
RASPBERRY ICE CREAM AND STRAWBERRY MINT



LUXURY CHEFS

SUSTAINABLE CATERING AND HOSPITALITY