



the
dimplebee
catering
Co.

VEGETARIAN AND VEGAN MENU



STARTERS



*Pre-confirmed choice
from one*

Compressed melon with strawberry gel, edible flowers, berries and black sesame (ve)

Roasted pepper, artichoke and basil terrine balsamic gel, micro cress (ve)

Pumpkin and sage ravioli, sage emulsion, seeds (ve)

Heritage tomato and olive tian, red pepper coulis (ve)

Spiced coconut and sweet potato soup, crispy onions and coconut (ve)

MAINS



*Pre-confirmed choice
from one*

*Includes rustic bread roll
and butter*



Roasted vegetable wellington, seasonal greens and rich sun-dried tomato and basil sauce (v)

Beetroot and butternut squash wellington, seasonal greens (ve)

Mediterranean vegetable slow roasted tart (ve)

Mushroom and chestnut en croute, vegan dauphinoise, fine beans, mushroom jus (ve)

Brown sugar and micro glazed tofu, roasted roots, pak choi (ve)

Marrakesh stuffed peppers, smashed tomato and pepper sauce (ve)

Goat's cheese, caramelized red onion tarte tatin, balsamic glaze, watercress, artichoke salad (v)

DESSERTS



*Stylish handmade
desserts*

*Pre-confirmed choice
from one*

Vegan cheesecake served with berry sauce (ve) (gf)

Rich chocolate tart (ve) (gf)

Coconut and passion fruit panna cotta (ve) (gf)

Chocolate and caramel cake (ve)

Lemon cake (ve)

TEA & COFFEE



Fresh ground coffee, tea & fruit and herbal infusions included in a three-course meal.