



Vegan/Vegetarian Sample Menu

CANAPÉS

Butternut Squash Gyoza (Vegan)

Bite-sized dumplings of butternut squash from the garden, red onion and water chestnut

Aubergine & Chickpea Falafel (Vegan)

Mini balls of aubergine and chickpea falafel with a harissa and vegan yoghurt dip

Beetroot and Horseradish Quail Scotch Eggs

Local quails eggs wrapped in slow roasted beetroot from the garden, and finished with our own spicy horseradish.

Artichoke, Lemon and Garlic Pâté (Vegan pâté)

A pâté of home smoked artichokes, marinated with garlic, lemon and rosemary, served on a sourdough bruschetta toast

Kentish Rarebit New Potatoes with Spinach

Organic new potatoes halved and filled with a generous portion of Bore Place spinach, Winterdale Shaw and Old Dairy ale topping.

Sri Lanka Curried Hoppers (Vegan)

Mini crispy hoppers, topped with a Sri Lankan seasonal vegetable curry, with our own chutney and coriander from the greenhouse

Carrot Fritters with Satay Dipping Sauce (Vegan)

Home smoked carrot fritters, deep-fried with a rich peanut sauce



WEDDING BREAKFAST

Local Bread Board

A variety of local artisan breads.

Served warm with nasturtium infused butter, smoked rapeseed oil, dukkha and smoked salt

Pugliese

A wonderfully versatile, flavoursome Italian deep crust country bread.

Made using a *biga* (an Italian pre-ferment) made from flour, water and yeast).

Pain au Levain

A big, naturally leavened, traditional rustic French sourdough bread.

Made with white flour and a fleck of wholemeal

To Start (Both Vegan)

Carpaccio of Purple Kohlrabi with a White Bean and Garlic Pâté and a Watercress and Rocket Salad from the garden served with Cornichons and Capers

Tempura Courgette Flowers from the veg patch, filled with a warm spiced Mushroom Pearl Barley Risotto, served with a Sweet Chilli Sauce



MAIN COURSE

Courgette Spanakopita

Home made filo pastry, filled with our garden courgettes and a delicious tangy Ashmore cheddar

Vegan Tofu Quiche

Home made quiche base, filled and baked with silken tofu, roasted Bore Place vegetables and a 'cashew parmesan'.

Root Vegetable Tart Tatin

A delicious savoury puff pastry base, topped with beetroot, carrots, parsnips, celeriac and squash from the veg patch

Salad Selection

Minted New Potatoes

Organic new potatoes, in their skins, topped with plenty of fresh mint and a glug of Kentish smoked rapeseed oil

Warm Spiced Quinoa Salad

Quinoa, kale and roasted sprouts with pumpkin seeds in a chilli and garlic vinaigrette

Seasonal Garden Salad

Mixed leaf salad with cucumber, avocado, radishes and edible flowers picked from the garden with preserved lemon dressing

Vegan Seedy Slaw

A colourful coleslaw with cabbage, carrots and apple from the veg patch, bursting with fresh flavour and topped with toasted seeds



DESSERTS

Mini Apple Crumble

Sweet pastry tartlet topped with an almond crumble, served with cream or custard

Trio of Chocolate Mousses

Classic chocolate mousse, flavoured with orange, mint and salted caramel

Red Wine Poached Pears

Bore Place pears cooked in a delicious mulled wine syrup

Treacle Tart

A classic comforting British dessert, with crumbly pastry and rich filling

Tea and Coffee

Freshly ground St Applehurst coffee and fair-trade teas
Served with chocolate bark and ginger biscuits



DANCING FOOD

Empanadas

A selection of mini bite sized pasties, filled with different vegetables and cheeses, served with a selection of toppings/dips such as Hummus, Baba Ganoush, Honey Mustard and Spiced Yoghurt.

Menu devised by Nicci Gurr, Executive Chef of Home Gurr'own