



VEGETARIAN AND VEGAN MENU

** Fine dining dishes**

H&A

STARTERS

The Vegan 'Chickn' n waffle – made with jackfruit (unreal!)
(Alternative to chicken and waffle) – **Veggie & Vegan**

Salt-baked celeriac, furikake, potato noodles, smoked onion dashi
(Good alternative to pork belly dishes) – **Veggie & Vegan**

*Roasted hispi cabbage, oxo beetroot tartar, wasabi emulsion, crispy
winter kales*
(Good alternative for salmon dishes and scallop dishes) **Veggie & Vegan**

Mushroom parfait, mushroom ketchup and powder, quince, fermented
potato bread and chive.
(Good alternative to a chicken liver parfait or any hammock dishes) – **Veggie & Vegan**

*Roasted squash and smoked Wensleydale ravioli, candied pumpkin
seeds, smoked onion, sherry vinegar and aged Parmesan broth*
(without Wensleydale or aged parmesan for vegans) – **Veggie & Vegan**

Cauliflower pakora, butternut squash and vegan nduja cannelloni, caper
raisin puree, fresh apple
(Great alternative for scallop and chorizo or goat cheese cannelloni) – **Veggie & Vegan**

H&A

STARTERS

Charred sweetcorn fritter with pineapple chutney, frizzy lettuce, and curry dressing.

Veggie & Vegan

Vegan mini fish and chips, pea puree, curry dressing and lamenters.

Veggie & Vegan

Lightly curried local roast root vegetable soup, flavoured bread and butter and an individual portion of veggie sprinkles.

(Great alternative for French onion soup) **Veggie & Vegan**

Yorkshire beetroot, with goats cheese mousse cannelloni -pickled, roasted and marinated beetroot with beetroot' relish, blood orange, chicory

Veggie only

‘Celeriac and truffle, dates and cured egg

Veggie only

H&A

MAINS

Heritage carrot tart tatin with toasted seeds, hispi cabbage, broccoli puree, tapenade potato terrine, porcini jus.

Veggie & Vegan

Roscoff onion and truffle tart tatin with caramelised onion puree, hispi cabbage, tapenade potato terrine, and porcini jus.

Veggie & Vegan

Heritage tomato tatin, green olive tapenade, hispi cabbage, and hollandaise roasted new potatoes.

Veggie & Vegan

(All tart tartins are great alternatives to the bulk of meat mains)

The trio of celeriac - BBQ celeriac steak, celeriac puree, celeriac pickled in maple, pumpkin seed cracker, confit ratte potato, truffle, crispy cabbage.

Veggie & Vegan

(Great alternative to all duo and trios of meat dishes, e.g, Trio of Pork. The main element of celeriac could be changed to cauliflower or beetroot)

Smoked celeriac pithivier, confit potato, hispi cabbage, onion puree, vegan gravy.

Veggie & Vegan

(This is basically a handmade vegan/veggie pie. A Great alternative to the steak pie main or other meat mains. The celeriac could be changed to pea and broad bean or beetroot)

H&A

Vegan roast dinner

Yeast cauliflower, broccoli cheese, H&A potatoes, red cabbage, celeriac puree, vegan Yorkshire pudding, carrots and parsnips, vegan gravy.

Veggie & Vegan

FUSION DISHES

Satay cauliflower, green lentil dahl, samphire bhaji, cucumber relish, nut-free dukka

(good alternative to any Asian or Indian style dishes) – **Veggie & Vegan**

Indian Flatbread, H&A Bhaji, Coconut dahl, Portobello mushrooms, Indian cheese sauce.

Spicy chutney, Pickles and “frazzles”

Veggie & Vegan

Confit byaldi (puttanesca sauce with baked courgette, tomato and aubergine) served with loaded focaccia.

(Nice Italian style Ratatouille- good alternative to pork dishes) – **Veggie & Vegan**

Yeast roasted cauliflower, miso mayonnaise, edamame bean and chilli smash, samphire, crispy onions and potato puffs

Veggie & Vegan

“Thank the lord lasagne” is the best veggie/vegan lasagne you’ll ever taste

Veggie & Vegan

H&A

PLATTERS

All platters served individually unless it's a full vegan/veggie wedding.

Vegan BBQ options - choose any three

Aubergine kofta with chilli jam.

Tare glazed fermented mushroom kebabs with furikake.

Broccoli bhaji with mango chutney.

Gochujang cauliflower with toasted seeds and grains.

Miso roasted hispi cabbage, with puffed wild rice.

SIDES AND SALADS

(When choosing one or two salads, these will be suitable for everyone on the day as part of the main BBQ meal)

Vegan Mac and cheese.

Roast Heritage carrots, beetroot, soy brined mushrooms, fetta, curry dressing.

Roasted squash, balsamic onions, goji berries and Salsa Verde.

Heritage tomatoes, quinoa, pomegranate, toasted seeds and grains.

Grilled asparagus, broccoli, edamame beans, pickled radish, green goddess dressing.

Orzo salad with vegan pesto and marinated tomato, peppers and olives.

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INDIAN STREET FOOD

Masala dosa – mini rice pancakes filled with spiced cauliflower and potato with mango and coriander mayo.

Vada pav – spiced potato cake with green pepper chutney mint yoghurt in a brioche bun Cauliflower pakora.

Cauliflower soaked in curry sauce and deep-fried in a crisp batter.

Onion bhaji – buttermilk soaked onion fried till crisp with a classic curry sauce.

Vegetable samosa – with mint and coriander dip.

YORKSHIRE DELI BOARD

Vegan sausage rolls

mini vegan pies

carrot salmon

mushroom pate

vegan feta

Chutneys

balsamic crostini.

H&A

VEGAN ANTIPASTI

Arancini

Homemade crunchy hummus

fresh tomatoes and olives

mozzarella for veggies or vegan feta for vegans

loaded focaccia.

MEXICAN STYLE BOARD

Vegan loaded nachos with pulled Mexican jackfruit

or quesadillas

pit beans

mushroom birria in pots

H&A

EVENING STREET FOOD

The veggie/vegan black bean burger. With baba ganoush. Topped with vegan cheese, relish, house guacamole and some “filthy sauce”

Veggie & Vegan

Mushroom Birria shawarma. With sumac slaw, pickles and tzatziki, and cherry tomato chips.

(Alternative to all kebabs and shwarmas) – **Veggie & Vegan**

Vegan Thors loaded fries

Vegan chilli, with vegan cheese sauce, bacon frazzles pommanate, and jalapeños crispy onions. – **Veggie & Vegan**

Vegan pizza- “mozzarella” grilled veg, mushrooms – **Veggie & Vegan**

The “lagertha” wrap

Indian style vegan wrap with Crispy onion Bahji/ mushroom rice, vegan cheese sauce and spicy chutney. – **Veggie & Vegan**

Vegan ‘Mac and Cheese’. – **Veggie & Vegan**

Vegan ‘Bratwurst’ Hotdog with crispy onions, vegan chilli, curry ketchup and sauces. – **Veggie & Vegan**

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