



MAIDENS BARN

EST - 1806

EAT

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DRINK

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BE MARRIED

VEGAN MENU

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CANAPÉS

Tempura tender sprouting broccoli with aioli

Perfect hummus crostini

Rosemary polenta chips with tomato chutney

Fried padron peppers with paprika salt

STARTERS

Charred asparagus with a cannellini bean & onion puree & pickled shallots

Selection of vegan soups

Confit tomato with white beans, black olives & parsley

Pan fried cauliflower salad with capers, pinenuts & chilli dressing

MAIN COURSE

Vegetable tagine with cauliflower cous cous, toasted pine nuts & grilled flat bread

Slow roasted aubergine stuffed with sicilian caponata with wild rocket salad

Spaghetti with vegan pesto & slow roasted cherry tomatoes.

DESSERTS

Chocolate pudding

Tropical fruit salad with lychee sorbet.

We are also happy to discuss other menu ideas to suit your needs.