

Woolley's

Since 1988

VEGAN BUFFET FEAST-STYLE WEDDING MENU

3 Course Per Person: £38

Starter Course: (Choice of 3 Options)

- Roasted butternut squash soup with sage croutons
- Grilled vegetable antipasto platter with balsamic glaze
- Crispy cauliflower buffalo bites with vegan ranch dip
- Lentil and vegetable samosas with tamarind chutney
- Vegetarian spring roll with sweet chili sauce

Main Course: (Choice of 3 Options)

- Stuffed portobello mushrooms with quinoa and spinach, served with roasted garlic mashed potatoes and grilled asparagus
- Beetroot & roasted onion wellington with celeriac, rainbow carrot & maple gravy
- Thai green curry with tofu and mixed vegetables served with organic brown rice
- Lentil and vegetable shepherd's pie with mashed sweet potatoes
- Indian dhal with butternut squash, sweet potato, and red lentil served with organic brown rice
- Vegan oyster mushroom stroganoff served with organic brown rice
- Vegan mushroom risotto with truffle oil and fresh herbs
- Vegan ratatouille with roasted garlic mashed potatoes
- Mexican taco with vegan chili non con carne, guacamole, and vegan cheese

Dessert Course: (Choice of 3 Options)

- Vegan chocolate mousse with fresh berries and coconut whipped cream
- Mixed berry crumble with vegan coconut chocolate chip ice cream
- Sicilian blood orange sorbet from Carmelo's farm
- Vegan apple tart with vegan shortcrust pastry and topped with juicy apple slices and flaked almonds
- Mini mocha cake with coffee icing & dusted with cocoa powder

Evening Snacks: £14 Per Person (Choice of 4 Options)

- Assorted vegan canapés
- Sweet potato fries with vegan aioli
- Nachos with guacamole and salsa sauce
- Sharing vegan cheese and charcuterie board with a selection of plant-based cheeses, fruits, nuts, and crackers (Min 20 people)
- Mixed marinated olives (Min 20 people)

Drinks Menu

Choice of 2 drinks: £15

Choice of 3 drinks: £20.

Choice of 4 drinks: £25

Welcome Drinks:

- Signature vegan cocktails (e.g., raspberry mojito, spicy mango margarita)
- Fresh fruit-infused water (e.g., cucumber and mint, strawberry and basil)

Reception:

- Sparkling wine
- Red and white wine
- Beer
- Soft drinks

Sparkling Toast:

- Vegan Sparkling Wine or Champagne (For Champagne, add £4 per person)

Important Notes:

- 1. The above options are based on minimum 100 people*
- 2. The price includes table setup, providing crockery and glass hire, staff for setting up, serving and clean up at the end.*
- 3. All prices are excluding VAT*