

Vegetarian Dinner Party Menu

Canapes

Onion seed crostini with goat cheese and roasted pepper
Corn fritter with sweet potato salsa
Spiced cheese and sundried tomato tartlets

Starter

Pan fried polenta with ragout of wild mushrooms

Main Course

Stuffed squash with figs, almonds and blue cheese

Dessert

Hazelnut tart
Red currant gin and rhubarb fool

Please note that all of our products are prepared in an environment where nuts and other allergens are used.

None of our products can be guaranteed nut or allergen free.

(Products may contain- molluscs, lupin, sulphites, sesame, mustard, celery, nuts, milk, soyabeans, peanuts, fish, eggs, crustaceans and cereals containing gluten)

Please contact Papaya if you have any queries.

Vegan Dinner Party Menu

Canapes

Spiced hummus on fennel seed crostini
Fried courgette and gram flour dumplings with lemon and pine nut
dressing
Tempeh with baked squash mousse

Starter

Salad of roasted sweet potato, grilled peppers and pomegranate,
tahini dressing

Main Course

Baked aubergine with walnut, date and mint stuffing
Celeriac filo tartlet
Flat beans with hyssop and winter savoury

Dessert

Bean curd “crème caramel” with passionfruit and palm sugar syrup
Spiced apple and rosehip crumble

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