



VEGAN + VEGETARIAN MENUS



VEGAN MENU

STARTERS

Roasted Baby Beet Salad

Grapefruit and Oranges, Candied Pecan Frisée Balsamic Dressing

Roasted Beer and Lime Cauliflower Taco

with Cilantro Slaw & Salsa

Three Mushroom Crostini

Shiitake, Oyster and Chestnut Mushrooms, Virgin Olive oil
Garlic and Sourdough Bread

Crispy Spiced Tofu

Bao Bun Rice Vinegar Slaw, Poke Dressing

Ensalada de Caesar Romaine

Cashew Caesar Dressing, Toasted Pepitas
Avocado with Bayou Dipping Sauce

MAIN COURSES

Ramen Bowl Rice Noodles

Pak Choi, Beansprouts, Wild Mushrooms, Spinach, Chilli,
Coriander

Roasted Root Vegetable Pie

with Squash, Lentils Celeriac Mash and Greens

Tofu "Ricotta", Mint and Spinach Filled Canneloni

Italian Tomato Sauce, Garlic Bread and Leafy Salad

Japanese Vegetable Miso Curry

peppers, Sweet Potato, Carrots, Apple, Steamed Rice, Black
Sesame Seeds

Pea and Mint Tameyas Butternut Squash Tagine

Beetroot Tzatziki, Parsley, Lemon
Pomegranate and Bulger Wheat

Spiced Roasted Squash

with warm Hummus Puree, Puffed Rice
Sun Blushed Tomato Dressing and Micro Watercress (vg) (v)

DESSERTS

Chocolate Salted Caramelised Biscuit Cheesecake

with Fruit Compote

Coconut & Mango Rice Pudding

with Mango Puree

Eton Mess

with Berry Compote

Chocolate & Orange Tart

with Fresh Raspberries and Raspberry Coulis

VEGAN MENUS

Menu options are for
you to choose:

- one starter
- one main

for your event.

You can mix and match
all our dishes, we just price
accordingly once you have
chosen your menu.

CHEEKY
CHILLI



CONTACT



The Team

0151 352 3469

info@cheekychillievents.co.uk

Cheeky Chilli Events Ltd
Unit 1, Fiveways House
Buildwas Road
Neston, Cheshire
CH64 3RU



VEGETARIAN MENU

STARTERS

Goats Cheese Risotto

with Garden Peas
and Sun Blushed Tomato (v) (gf)

Pear and Goat's Cheese Tart

topped with Micro Watercress
and Vanilla Oil (v)

Spinach & Ricotta Ravioli

with Champagne and Watercress Cream
drizzled with Truffle Oil
and Parmesan Shavings (v)

Garlic Mushrooms

Served on a Crostini
and topped with Baby Watercress (v)

Spiced Pear and Goats Cheese Salad

Marinated Pear with Goat's Cheese
Pine Nuts and a White Balsamic Dressing (v)

MAIN COURSES

Mushrooms and Goat's Cheese Kiev

with Creamed Kale
and Poached Pear (v) (gf)

Harissa Cauliflower Chickpea Tagine

Honey Yogurt and Pomegranates
with Fresh Coriander (v) (gf)

Wild Mushroom and Vegetable

with Ale and Cream, Parsnip Rosti
and Haricot Bean Mash (v) (gf)

Butternut Squash, Spinach and Ricotta Lasagna

Served with a Roasted Red Pepper Sauce
and topped with Melted Mozzarella (v)

Vegetables and Brie Parcel Baked Puff Pastry

with a Roasted Pepper Sauce (v)

Cauliflower, Sweet Potato and Spinach Curry

Medium Curry, served
with Coriander Basmati Rice (v)

Butternut Squash Tagliatelle

with Toasted Pine Kernel
and Baby Spinach (v)

VEGAN CANAPÉS

Carrot and Coconut Falafel

with Sambal

Chargrilled Aubergine Roll

with Vegan Ricotta top with Basil Pesto

Cauliflower Pakora

Vegan Yogurt, Fresh Mint and Cucumber

Red Lentil and Sweet Potato Pate

on Melba Toast, Red Pepper and Tomato Chutney

Vegetable Fritters

with Harissa and Lime Yogurt

Rainbow Sushi Rolls

with Sesame Mayonnaise

Pea and Mint Soup Shot

Vegan Sausage Rolls

CONTACT



The Team

0151 352 3469

info@cheekychillievents.co.uk

Cheeky Chilli Events Ltd

Unit 1, Fiveways House

Buildwas Road

Neston, Cheshire

CH64 3RU



VEGAN SHARING BOARDS

Moroccan Falafel

with baba ghanoush

Roasted butternut squash

pine nuts and caramelised red onion tart

Crispy spiced tofu

with Asian slaw

Cucumber bites

with sun-Dried tomato spread

Chargrilled vegetable hummus

with dippers

Spiced pea skewers

with soy ginger sauce

Bruschetta

with mushroom Trine

Mixed olives

Artichokes

Assorted vegan Bread

with balsamic vinegar & oil

