EGANHOSPITALITY GROUP

Premium Event & Bespoke Catering

Tel: 01 645 4147
sales@eganhospitality.ie
www.eganhospitality.ie
A3 Canal Bank, Hume Avenue, Parkwest Ind. Estate. Dublin 12

PLANT BASED

STARTERS

Smoked Sweetcorn Fritters
With Indonesian-style chili tomato sambal
Contains: garlic, lupin gluten, chilli

Stuffed Portobello Mushrooms
Filled with walnuts, herbs, and crispy breadcrumbs
Contains: garlic, lupin gluten

Stuffed Aubergine
With Moroccan-Spiced Quinoa
Contains: garlic, lupin gluten

Roasted Harissa Cauliflower
Served with warm coriander hummus and dukkha
Contains: Garlic, lupin gluten

MAINS

Roasted Chermoula aubergine
Filled with quinoa, chickpeas, and dried apricots
Flavoured with cinnamon, cumin, and coriander
Served with tahini drizzle and pomegranate seeds
Contains: Garlic, lupin gluten

Charred Cauliflower Steak with Romesco Sauce
Thick-cut cauliflower steak grilled to perfection
Served over smoky red pepper romesco and wilted greens
Finished with toasted almonds and lemon zest
Contains: Garlic, lupin gluten

Pumpkin Gnocchi with Sage & Hazelnut Butter
Handmade pumpkin gnocchi sautéed in vegan butter
Tossed with crispy sage and crushed hazelnuts
Plated with a swirl of parsnip purée
Contains: garlic, lupin gluten

Tempeh Wellington with Red Wine Jus
Tempeh and mushroom duxelles wrapped in puff pastry
Served with roasted root vegetables and a rich vegan red wine reduction
Contains: garlic, lupin gluten

DESSERTS

Vegan Crème Brûlée

Banana Toffee base with Custard and Caramelized Sugar Topping

Banoffee Pie

Layers of Banana, Caramel, and Whipped Coconut Cream in a Biscuit Crust
Contains: gluten

Sticky Toffee Pear Pudding

Rich Date Sponge with Poached Pears and Vegan Caramel Sauce
Contains: Nuts

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