



outside catering

VEGETARIAN MENU

Blue cheese risotto with baked apple and toasted walnuts

Mille Feuille of vegetables with Manorbier asparagus spears & Parmesan cream

Oven baked vegetable wellington with a spinach cream sauce and seasonal vegetables

Glamorgan Sausages with Creamed Potatoes and a Chilli & Tomato Dressing

Purple sprouting broccoli, leek and almond tart, accompanied with roast
Vegetable and Pembrokeshire potatoes

Baked stuffed aubergine topped with parmesan, tomato and
Roasted pepper sauce and gratin potatoes

Pesto penne pasta with garlic and herb bread, rocket and baby vine tomato salad

Grilled red pepper and feta cheese with mixed leaf and balsamic dressing

Garlic potato rosti, cauliflower purée beetroot fondants and summer berry rouge sauce

Homemade Wild mushroom and thyme ravioli in with truffle oil & parmesan shavings

Qube Catering
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