HENRY HAMPSHIRE

VEGAN CHEF & MIXOLOGIST

The Chef Henry Hampshire Private Catering Menus

Create your special Chef Henry Hampshire Menu from the choices below or take inspiration and create your own bespoke menu.

Option 1 - 4-Course Gourmet Catering

Choose 1 option from each course listed below

Option 2 - 2-Course Gourmet Catering

Choose 1 main course and either 1 starter or dessert

Option 3 - Pasta Garden Private Catering

Please refer to the Pasta Garden menu

All dishes are 100% vegan

Please ask about any dietary requirements

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Appetisers

Garlic & Rosemary Focaccia

Sun Dried Tomato Focaccia

Olive Focaccia

Dough Balls with a Trio of Dips

Three Cheese Scones

All dishes are 100% vegan
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Starters

Bruschetta Three Ways

Spicy Tomato Soup

Mushroom Arancini

Vegan Chicken Arancini

Mushroom Risotto

Pea Risotto

Three Cheese Risotto

Vegan Scallops

Miniature Cheese Board

Three Cheese & Balsamic Onion Sliders

Gourmet Burger Sliders

All dishes are 100% vegan
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Main Course

Sweet Potato Gnocchi with Basil & Almond Pesto

Creamy Mushroom Gnocchi

Soy Meat Spaghetti Bolognese

Extra Spicy Penne Arrabitaia

Classic Pasta Pomodoro

Open 'Beef' Lasagne

Mushroom Risotto

Vegan Beef Wellington

Sweet Potato, Butternut & Beetroot Wellington

Gourmet Bangers & Mash

Gourmet Vegan Burger

Tofu Katsu Curry

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Dessert

Chefs Interpretation of a Lemon Cheesecake

Chefs Interpretation of a Raspberry Cheesecake

Chocolate Orange Cheesecake

Apple & Cinnamon Crumble

Summer Pear Crumble

Apple & Berry Crumble

Maple Tofu

Hazlenut & Chocolate Torte

Limoncello Sponge Cake

Miniature Cheese Board

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