



Sharing our love for food

Committed to delivering exceptional, creative food for all occasions. Package and plastic free.

We guarantee an experienced and professional approach to catering for corporate and charity events, private parties and celebrations.

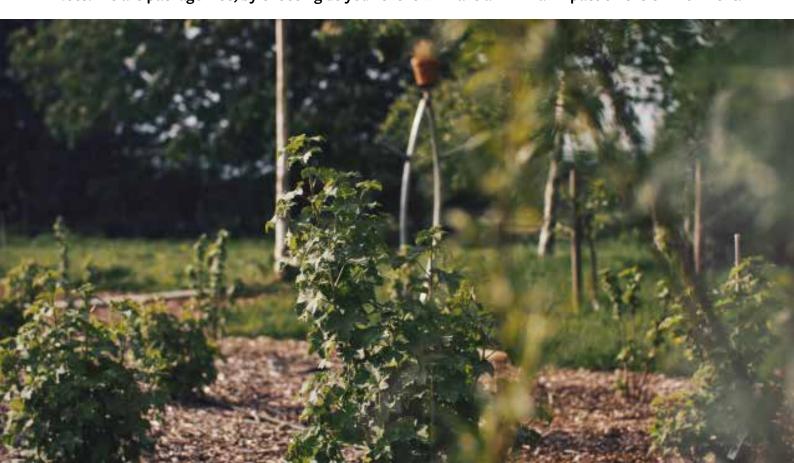
Bringing you the very best in ethical and sustainable catering: we use seasonal produce grown locally from our own fields and orchards and any additional produce is sourced only from carefully selected local growers and suppliers. The provenance of our food is as important as the quality and taste of what goes into our recipes.

With a passion for food and innovation we offer bespoke menus uniquely designed for each occasion and we work closely with our customers to provide outstanding food and exceptional service.

Contact us on: orders@thevegetablediva.com if you have bespoke requirements or wish to place an order We specialize in:

Corporate lunches/breakfast meetings
Private dinning/weddings
Banquets
Film Shoots
Canapé Receptions
Vegetarian and vegan food

Note: We are package free, by choosing us your event will have a minimal impact on the environment.







O Drinks

5 LITRE DIVA ORCHARD BIO-DYNAMIC APPLE JUICE 33 servings - £50.00 750ML DIVA ORCHARD BIO-DYNAMIC APPLE JUICE 5 serving - £5,00

LOOSE LEAF TEA, HERBAL TEA & FILTER COFFEE - £1.50 PER HEAD

(SEASONAL SMOOTHIES, FRESH FRUIT JUICES AND SEASONAL CORDIALS, MOCKTAILS AVAILABLE ON REQUEST)

O Breakfast Menu

BREAKFAST WRAPS £2.50 SNACK £4.50 MED

SCRAMBLED TOFU & AVOCADO SUN BLUSH TOMATO WRAP (V)

SCRAMBLED EGG & AVOCADO SUN BLUSH TOMATO WRAP

VEGETARIAN SEASONAL GREEN AND SUN-DRIED TOMATO MUFFIN - £2.50

PARMASAN, COURGETTE CORN BREAD WITH HOUSE TOMATO CHUTNEY - £10 SERVES 8

Artisan Pastries

ARTISAN PASTRIES REQUIRE A £20 MIN ORDER & 48 HOURS NOTICE

ARTISAN CROISSANTS £2

DANISH PASTRIES (PAIN AU CHOCOLAT, RHUBARB, PAIN AU RASIN) £2.50

AMAZING HOUSE CINAMON BUNS £2.50

Museli & poriage

Overnight 4 grain bircher muesli with yoghurt and seasonal compote £3.

GF Granola seasonal compote and coconut yoghurt - £3.50

Coconut porridge with apple compote and soaked sunflower seeds £3 per portion (min order 10 portions)



O Finger Food

MINI VEGAN SAUSAGE ROLLS £3 EACH DIVA ROLLS £2.50 / LARGE £3.50 FILLED SEASONAL WRAPS £4 EACH

VEGAN - GRATED CARROT & MARINATED TOFU, TOASTED SEEDS/ ORANGE LENTIL /QUINOA/SEASONAL GREENS WRAP
VEGETARIAN - GRATED CARROT & MATURE CHEDDAR, TOASTED SEEDS/ ORANGE LENTIL /QUINOA/SEASONAL GREENS WRAP
FRITTATA BITES MIN ORDER COMES IN BATCHES OF 8

£20 (8 SERVINGS)

SEASONAL QUICHE PIECES COMES IN BATCHES OF 8

£28 (8 SERVINGS)

Parmesan, courgette corn bread with house tomato chutney £15 (8 SERVINGS)

SAVOURY SELECTION BOX (MIXTURE OF DIVA ROLLS, TOFU VEGAN SAUSAGE ROLLS & WRAPS) £35

O Desserts

BURNT ORANGE CHOCOLATE MOUSSE WITH SOUR CREAM £4 PER PORTION

SEASONAL PAVLOVA WITH COCONUT AND MIXED BERRIES AND GRILLED PINEAPPLE £32 (SERVES 8)

VEGAN SEASONAL FRUIT TART ON A DATE AND ALMOND CRUNCH PASTRY £32 YIELDS 8 SLICES

LEMON DRIZZLE CAKE----£10

GLUTEN FREE ORANGE POLENTA CAKE --£10

FLOURLESS CHOCOLATE CAKE --£24

VEGAN COCO TRUFFLES £1.50 EACH (MIN ORDER 10)

STRAWBERRY SPONGE CELEBRATION CAKE (IDEAL FOR BIRTHDAYS AND SPECIAL OCCASIONS EXCELLENT PAIRED WITH CHAMPAGNE! $$\xi$_{30}$$ SERVES 12



O Cold fork buffet

OUR BUFFET STYLE MENU IS PERFECT SERVED ON SHARING PLATTERS FOR THE FULL VEGETABLE DIVA EXPERIENCE

SUGGESTED MENU COMBINATIONS

SALAD PLATE - SELECTION OF TWO SALADS, DIP & SOURDOUGH £8.00 PP

QUICHE/FRITTATA/TART/VEGAN SPINACH ROLL & SIDE SALAD - £7.50 PP PER PERSON (MIN ORDER 8)

OR MIX AND MATCH AS YOU PLEASE

SALADS £3.50 PER SIDE PORTION MIN ORDER 6 PORTIONS PER SALAD WE SUGGEST 2 PORTIONS OF SALAD PER PERSON

ROASTED VEGETABLE CHERMOULA WITH SPICED CHICKPEAS

GREEN BEANS WITH ROASTED GARLIC, ONION AND SPICED BULGUR WHEAT

CHAR-GRILLED BROCCOLI, CHILLI, GARLIC SPICED ROASTED CAULIFLOWER WITH TAHINI DRESSING, HAZELNUTS AND SEASONAL GREENS BELUGA LENTILS WITH ROASTED PLUMS, FETA AND MIXED HERBS

MIXED ROASTED RAINBOW BEETS WITH TOASTED CUMIN, SPRING ONIONS AND FETA.

HONEY ROASTED CARROTS, SPICED MUNG BEANS,

SAFFRON BASMATI RICE AND SPICED MUNG BEANS WITH CARAMELISED ONION, FINE HERBS CORIANDER CHUTNEY

SEASONAL ROOT VEGETABLE TRUFFLE OIL MASH WITH GREEN CHILLI,

HARISSA HERITAGE CARROTS WITH SALSA VERDE AND TOASTED COCON

MIXED SEASONAL LEAVES WITH ROASTED SAGE VINAIGRETTE

TARTS/QUICHES/ VEGAN ROLLS /QUICHES & FRITTATA

QUICHES -

OVEN ROASTED SQUASH, GREENS AND ROASTED ONION AND CHEDDAR THYME

ROASTED BALSAMIC BEETROOT ONION AND FETA

ROASTED BALSAMIC CARROT ONION AND FETA

ROASTED ONION & THYME

SEASONAL FRITTATA £24 SERVES 8

VEGAN ROASTED VEGETABLE TART WITH PESTO SERVES 6 - £16

PAPRIKA FENNEL SAUSAGE PUFF PASTRY ROLL - SERVES 5 - £12

TOFU, SEASONAL GREENS PUFF PASTRY ROLL - SERVES 5 -£12



GREEN LENTIL, SMOKED AUBERGINE AND CAPERS HOUSE HUMOUS
YOGHURT CUMIN TAHINI



O Hot fork buffet

HOT FORK BUFFET - MIN ORDER 20 SERVED IN CHAFFING TRAYS

SEASONAL TAGINE AND FRUITY COUSCOUS, FLAT BREADS ---- £8 - PP

ROASTED SQUASH, COCONUT AND BLACK-EYE BEAN CURRY WITH AROMATIC RICE AND SEASONAL PAKORAS---- £8 - PP

SEASONAL GREENS, PANEER CURRY WITH ROASTED ONION RICE AND FLAT BREADS---- £8 - PP

THAI GREEN CURRY WITH STICKY RICE---- £8 - PP

BUTTERNUT KOFTAS WITH SPICED TOMATO STEW AND HERBED PERSIAN RICE ----- £8 - PP

ARRIVES WARM IN GASTRO TRAYS ROASTED VEGETABLE LASAGNE SERVES 6, £36 SERVES 12 £72

GRILLED SEASONAL VEGETABLE GRATIN WITH PESTO AND PARMESAN SERVES 6, £36 SERVES 12 £72

POLENTA BAKE TOPPED WITH ROASTED VEGETABLES AND SALSA SERVES 6, £36 SERVES 12 £72

SOUP MIN ORDER 10 PORTIONS
SEASONAL SOUP WITH A SLICE OF SOUR DOUGH £5.50

O Party food - Food cooked on - site

FIESTA - PARTY FOOD - MIN 25 PORTIONS

PAELLA, CHILLI OR CURRIES COOKED ON SITE IN LARGE PAELLA PAN WITH VEG DIVA CHEF - £400 (INCLUDED CHEF PAELLA COOKED ON SITE) - 30 PORTIONS ADDITIONAL PORTIONS CHARGED AT £10 PER HEAD.



O Canapes

£1.50 EACH WE SUGGEST 6-8 PER PERSON FOR A FULL CANAPE RECEPTION. 3 PER PERSON FOR STARTER RECEPTION

SEASONAL PAKORAS (SEASONAL VEGETABLE DEEP FRIED IN SPICED GRAM FLOUR BATTER) SERVED WITH HOUSE TOMATO CHUTNEY AUBERGINE CROQUETTES

CAULIFLOWER CHEESE CROQUETTES

CELERIAC CONVOLUTE WITH PICKLED RED CABBAGE AND CUCUMBER VINEGAR ON CROSTINI

HOUSE CRACKED BLACK PEPPER BELLINI WITH SOMERSET RICOTTA AND CARROT LOX

FIGS IN BLANKETS - MARINATED PRUNES AND CREAMY SOMERSET GOATS CHEESE ENCLOSED IN PUFF PASTRY PARCEL

PARTY PANI PURI - PURI'S FILLED WITH SPICED CHICKPEA AND MUMBAI POTATO TAMARIND CHUTNEY AND A CORIANDER DRESSING.

COURGETTE / WITH CUCUMBER RAITA

BUTTERNUT KOFTAS WITH TOMATO CHUTNEY

MINI DIVA ROLLS- HOUSE SPECIALITY UMAMI SWEATED ORIENTAL MUSHROOMS, HARISSA AND SPICED LENTILS SWEATED DOWN TO A SILKY-SMOOTH PASTE ENCASED IN SESAME ENCRUSTED FILO PASTRY.

PEA AND MINT PUREE ON TOASTED RYE WITH HOUSE PICKLED DILL CUCUMBERS

O Sweet Canapes

MINI MERINGUES DIPPED IN DARK CHOCOLATE AND TOASTED HAZELNUTS

SEASONAL FRUIT OLIE BOLLEN DUTCH STYLE MINI DOUGHNUTS DUSTED IN ICING SUGAR

COCONUT SNOWBALL TRUFFLES

COCOA & DATE VEGAN TRUFFLES