

# Earth Hour Banquet

Rabbit  
& Co



CATERERS

## A MEAT-FREE MENU!

Choose 3 Mains and 3 Sides and 2 Desserts

OR 3 Mains and 3 Sides

Table snacks - Optional

V = Vegan, G = Contains Gluten

## TABLE SNACKS

Sweet + Spicy Seeds + Nuts (V)

Iabneh Balls w Toasted Pita (Includes dairy/egg)

Marinated Kangaroo Valley Olives (V)

## MAINS

Roasted Portobello Mushrooms w Red Pepper Crumb, stuffed with Smoky Tomato, Artichoke + Wild Rice (V)

Whole Roasted Cauli lower w Turmeric, Walnut, Pomegranate + Toasted Grains (V)

Purple Cabbage Rolls w Saffron Rice, Currents, Parsley + Sweet Tomato Con it (V)

Not-Shepherd's Pie w Dutch Creams, Cauli lower Crumb + Green Lentil Ragù (V)

Soba Noodles w Aubergine, Toasted Sesame, Mango, Basil + Fried Tofu (V)

Wild Mushroom Parcel w Tarragon + Pernod (V)

Warm Smashed Chickpeas w Aubergine Briam, Roast Peppers + Green Salsa Verde (V)

Sweet Potato Rotolo w Sage + Almond Crumb, Persian Feta, Crispy Broccolini + Black Pumpkin Seeds (G)

Sicilian Ricotta Gnocchi w Fava Beans, Peas, Garden Chard, Gorgonzola + Olive Crumb (G)

Vegetarian Moussaka w Eggplant, Smoked Potatoes, Black Garlic and Pecorino

Pistachio Risotto w Edamame, Roasted Golden Beets, Saffron Curd + Toasted Garlic

Sweet Potato Cakes w Marinated Mushrooms + Walnut Tahini Yogurt (G)

Gordons Ratatouille w Polenta Doughnuts + Parsnip Crisps (G)

Continued overleaf...





## SIDES

Maple Roasted Parsnips + Sweet Potatoes w Confit Garlic  
+ Caper Vinaigrette (V)

Orecchiette w Turmeric Roasted Zucchini, Red Chard, Basil +  
Edamame (V) (G)

Roasted Heirloom Beetroot, Spiced Orange, Freekah + Black Olive  
Salad (V) (G)

Celeriac w Lentils, Mint, Watercress + Hazelnut Oil (V)

Saffron Cauliflower w Sultanas, Green Olives, Burnt Aubergine + Tomato Salsa (V)

Smacked Cucumber Salad w Ginger, Sesame, Peanuts + Green Pawpaw (V)

Green Bean + Broccolini Salad w Mustard Seeds + Tarragon (V)

Fattoush w Butternut Dressing, Sumac Onions + Tricolour Tomatoes (V) (G)

Proper Frenchie Green Leaf Salad w Cos Hearts, Garden Herbs, Lemon + Dill  
Dressing (V)

Shaved Slaw w spiced Butternut Ketchup, Radish, Granny Smith + Toasted  
Sesame Seeds (V)

Green Couscous Salad w Fired Pumpkin, Currents, Harrissa + Caramelized  
Pecans (V) (G)

Watercress + Herb Salad w Dates w Ewes Curd, Pistachios, Red Chard  
+ Orange Blossom

King Edward Potato Salad w Kale + Almond Pesto and Quail Eggs

Spinach + Mustard Carrots w Paprika Yogurt, Lentils + Cumin

## DESSERTS

Amaretto Poached Pears + Apricots w Coconut Cream + Honey Almond Crumb (V)

Sticky Date Pudding w Soy Vanilla Ice-Cream (G)

Honey Coconut Pannacotta w Caramelised Banana + Toffee Popcorn (V)

Cinnamon Donuts w Orange Blossom Hot Chocolate

Dark Chocolate Avocado Mousse w Native Plum + Hibiscus (V) (GF)

Plum Cheesecake w Walnut + Cardamom Crumble

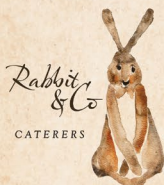
Coconut Rice Pudding w Mango + Candied Pecans (V) (GF)

Chocolate Sorbet w Salted Caramel Oreo Tart (V) (GF)

Brown sugar Pineapple Cake with Coconut Cream, Spiced Syrup + Roasted  
Macadamias (V)

Mulled Wine Sorbet w Clove Biscuit

Clementine Chocolate Salad w Mint + Candied Pine Nuts (V) (GF)



CATERERS

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