## **VEGETARIAN & VEGAN MENUS**

We all know that when it comes to a banquet, veggies and vegans sometimes get a raw deal....

Don't worry at Zouk we haven't forgotten you! In fact to ensure you get just as many choices and the same chance to indulge yourself as our meat eating guests we've created your very own Christmas party menus. We begin with a tempting trio of tasty starters and follow it up with a tiffin platter of moreish mains.

### VEGETARIAN PARTY MENU

per head menu

#### APPETISER

Poppadom's and Pickles

#### STARTER PLATTER

### Hummus (v)

Freshly made with chickpeas, lemon, herbs & spices, served with mini naan bread or vegetable crudités for vegans (sesame seeds, naan – gluten, milk, mustard)

### Gobi Manchurian (v)

Bite-sized pieces of cauliflower pakora in a spicy chilli sauce (gluten, soya)

### Samosa Chaat (v)

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita

(gluten, milk, mustard, soya)

# MAINS

Served with Rice and Naan Bread

### Bindi (v)

Okra cooked with onions, tomatoes & spices (soya)

### Mutter Paneer (v)

Indian Paneer cheese with peas in a spicy tomato masala (milk, soya)

### Tarka Dall (v)

Everyone's favourite dall. Tasty red lentils cooked in a spicy sauce (mustard, soya)

## Kachumber Salad (v)

Traditional salad with tomatoes. red onions and cucumber

Add a Dessert Platter to this menu for £5 per person

## VEGAN PARTY MENU

per head menu

#### APPETISER

Poppadom's and Pickles

#### STARTER PLATTER

# Hummus (vg)

Freshly made with chickpeas, lemon, herbs & spices, served with vegetable crudités for vegans (sesame seeds)

# Gobi Manchurian (vg)

Bite-sized pieces of cauliflower pakora in a spicy chilli sauce (gluten, soya)

# Channa Chaat (vg)

Traditional Pakistani chaat with a delicious chickpeas in a spicy masala sauce

(gluten, milk, mustard, soya)

### MAINS

Served with Rice and Tandoori Roti

## Bindi (vg)

Okra cooked with onions, tomatoes & spices (soya)

# Vegetable Balti

Fresh vegetables cooked in a spicy tomato masala (soya)

# Tarka Dall (vg)

Everyone's favourite dall. Tasty red lentils cooked in a spicy sauce (mustard, soya)

# Kachumber Salad (v)

Traditional salad with tomatoes. red onions and cucumber

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