



# Thali Plant Based Events by Mesa Catering

## Canapés (Choose 4 - 6)

### Roasted Tomato Crostini (vg/gfo)

Crostini topped with whipped vegan cream cheese, roasted cherry tomatoes, and basil pesto

### Miso Aubergine Rice Cracker (vg/gf)

Miso roasted aubergine served on a rice cracker topped with pickled ginger

### Homemade Carrot & Caraway Crackers (vg)

Carrot and caraway purée served on a homemade cracker and topped with dill, olive oil and sea salt

### Pani Puri (vg)

Crispy spheres filled with spiced potato & chickpeas, sweet and sour tamarind chutney, soya yoghurt & sev

### Falafel (vg/gf)

Authentic falafel served with beetroot hummus and soya yoghurt

### Chhole Chickpea Poppadom (vg/gf)

Mini poppadoms topped with curried chickpeas, mango chutney & soya yoghurt

## Starter Platter (Choose 1)

### Plant Based Platter (vg)

Marinated teriyaki tofu and vegetable skewers, stuffed vine leaves, roasted peppers, and house marinated olives. Served with flatbread and a selection of dips

### Thali Platter (vg)

A selection of red pepper pakoras, aloo bonda, and punjabi samosas. Served with poppadoms and a selection of 'Thali' chutneys

### Evening Buffet

### Thali Snacks (vg)

Thali samosas and pakoras with chilli tomato, and coconut chutneys

### Homemade Vegan 'Sausage' Rolls (vg)

Mushroom, leek & chestnut vegan 'sausage' rolls

### Salad Box (vg)

Roasted carrots and beetroot with orange, 'feta', sesame seeds & coriander

Optional Extras at an additional price

### Keralan Salad (vg/gf)

## Thali Main Course (Choose 2-3 curries)

### Pumpkin & Coconut Thali (vg/gf)

Sweet slow roasted pumpkin in a coconut & black-eyed bean sauce

### Chana Masala Thali (vg/gf)

A traditional northern curry made with chickpeas in a warming spiced tomato sauce

ALL SERVED WITH subji (vg/gf), dahl (vg/gf), basmati rice (vg/gf), vegan 'yogurt' (vg/gf) and Keralan salad (vg/gf)

### OPTIONAL EXTRAS

Chapati

### KIDS MEAL

A lightly spiced vegetable curry served with rice

## Dessert (Choose 1-2)

### Wild Flour Banana & Chocolate Cake (vg)

Banana & chocolate cake served with fruit and an oat cream

### Bombay Mess (vg/gf)

Mango & passionfruit 'Eton' mess with shaved coconut, pomegranate & rose petal

### Tofu Chocolate Mousse (vg/gfo)

Dark chocolate tofu mousse with shaved coconut

GFO - GLUTEN FREE OPTION AVAILABLE    V - VEGETARIAN    VG - VEGAN    GF - GLUTEN FREE

\*PLEASE NOTE ALL FOOD IS PREPARED IN KITCHENS WHERE GLUTEN IS PRESENT



**THALI**  
VEGAN

• THALI EASTON • WILD YEAST • A DAVID



• ABUNOOR FOODS • WILD FLOUR CAKES