



ALCHEMY LIVE  
FOOD & HOSPITALITY

# PLATED VEGAN & FREE-FROM MENU

SPRING / SUMMER 2024



CULINARY EXCELLENCE, INNOVATIVE PRESENTATION AND IMPECCABLE STANDARDS TOGETHER WITH A PASSIONATE TEAM OF CHEFS ARE AT THE HEART OF EXECUTIVE CHEF AND DIRECTOR NATE BREWSTER'S WORK.



A L C H E M Y L I V E

## WHY US?

### INNOVATIVE AND CLASSIC MENUS

Designed by Head Chef Nate Brewster, AlchemyLive's menus are a combination of bold flavours and intriguing presentation, that can be tailored or made bespoke for your event.

### DISHES DESIGNED FOR YOU

By using the finest ingredients and delivering amazing dishes, the chefs want every guest to feel like their food was made specifically for them.

### CHANGING WITH TIMES

Seasonal menus, dietary considerate and "free from" options are designed to be as delicious as the rest of the food.



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# OUR FOOD ETHOS

## SEASONAL PRODUCE

Whilst our food draws inspiration from the rich variety of world cuisine, our cooking roots lie in the best seasonal British produce

## BRAIN FOOD

Eating well is good for your mental and physical health. Our menus are designed to boost productivity, mood, brain power, memory and concentration

## LOCAL PRODUCE

We source our ingredients locally from suppliers such as Borough Market to ensure sustainability and providing social and economic growth to our neighbours

## BESPOKE MENU DESIGN

Unique events deserve unique menus. We can create matching menus for your events theme, brand or origin



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## DIETARY REQUIREMENTS

Our plated menus have a main option for each course, and an alternative 'free from' option for each course. Our 'free from' option is a delicious dish that is designed to be free of the main allergens as well as vegan and is suitable for a wide variety of dietary requirements.

The main option is designed to be served to all guests, with the 'free from' served to those who have dietary requirements that aren't suitable for the main option.

If you would like guests to be able to choose which dish they would like for each course, or add on additional options such as fish or white meat, please speak to your Event Manager for options and pricing.



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## STARTERS

Gluten free Paccheri stuffed with aubergine caponata, Tomato and roasted aubergine sauce, Black Olive and orange crumble, rocket oil, basil cress

Potato & radish salad, sweet pea and green bean crush with compressed apple, watercress & dill puree, fire roasted carrot, parsley

Soya; Celery; Mustard

Toasted rye bread, creamed basil and plant based feta, fresh baby tomatoes, macerated baby plum tomatoes, semi dried Piccolini tomatoes, black garlic gel

Sulphites; Soya; Mustard; Celery



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## MAIN COURSE

Smoked and grilled courgette, nut free dukkah, quinoa and chickpea 'tabbouleh', butternut tagine

Sulphites; Mustard; Celery

Grilled Sweet potato and cauliflower stalk, spiced black bean cake, curried coconut & coriander sauce, pico de gallo

Sulphites

Herbed & roasted baby cauliflower, toasted rice, sauteed Mediterranean vegetables, lemon 'butter' sauce

Soya; Celery; Mustard



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## DESSERTS

Glazed Lemon tart, rhubarb sorbet,  
raspberry gel, rose and raspberry sugar  
tuile, Chantilly

Soya

Strawberry cheesecake, strawberry  
compote, vanilla bean ice cream, fresh  
strawberries, strawberry jelly

Soya

Chocolate cake, Passion fruit sorbet,  
passion fruit coulis, chocolate crumb

Soya



ALCHEMYLIVE

## GET IN TOUCH

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