

VEGAN MENU

Choose one option from each course selection.
Choose one starter, one main and one dessert plus vegetarian where necessary.
Other dietary requirements will be catered for separately.

STARTERS

Sumac Polenta Chips, Crispy Capers, Vegan Parmesan, Dill and Tarragon Aioli

Butternut Squash, Sage, Walnut Arancini with Rocket Salad, Sundried Tomato Pesto Dressing

Beetroot Carpaccio, Fennel Apple and Miso Slaw, Teriyaki and Sesame Dressing

Pickled Daikon and Celeriac Terrine, Nduja Squash Puree, Honey Mustard Dressing

Sweet Potato and Zucchini Fritters, Saffron Aioli

Chickpeas Felafels, Fermented Veg Slaw and Hummus

MAIN COURSES

Plant Based Veg Wellington, Rosemary Parmentier Potatoes, Green Beans, Savoy Cabbage, Plum and Onion Jus

Harissa Cauliflower Steak, Carrot and Parsnip Honey Glazed, Leeks Fricassee and Sweet Potato Wedges

Plant Based Kofta, Sumac, Vegan Tzatziki, Fresh Pita Bread and Greek Salad

Beetroot, Swede and Celeriac Tart Tatin, Tomato and Basil Sauce

Roasted Butternut Squash Risotto, Sage, Leeks, Candy Walnuts and Vegan Parmesan

Jack Fruit Meat Balls, Rigatoni and Amatriciana Sauce with Fresh Garlic Focaccia

DESSERTS

Sticky Toffee Pudding, Plant Based Vanilla Custard, Miso Toffee Sauce

Apple and Blackberry Crumble and Calvados Cream

Yuzu and Passion Fruit Tart, Mango Sorbet

Vegan Cheesecake, Poached Rhubarb and Peach in Vanilla Syrup

TEA, COFFEE & VEGAN PETIT FOURS

Selection of Vegan Petit Fours served with Tea and Coffee

Three Course for £40.00 per person

Tea & Coffee for £3.00 per person

Vegan Petit Fours for £4.00 per person

Allergen advice: we cannot guarantee the absence of allergens in any of our dishes, as all our food is prepared in an open plan kitchen.