

VEGETARIAN BANQUET

Summer 2019

WELCOME GLASS OF FIZZ

APPETISERS

Breads freshly baked

Crispbreads GF WF DF Ve

Hummus roasted cauliflower GF WF DF Ve

Butter flavoured GF WF

SHARING STARTERS

Halloumi fritters, spring onion jam and herb pesto GF WF N

Cauliflower steak, roasted cauliflower purée with raisin and caper dressing GF WF

Peaches, honey glazed, buffalo mozzarella and quinoa salad with herb vinaigrette GF WF

Beetroot, rosemary salt baked with pickled fennel, orange, whipped feta and fennel pollen

SHARING MAINS

Goat's cheese, baked, walnut honeycomb and gooseberries N

Mushroom, mini thyme roasted burger, paprika aioli and coleslaw

Aubergine, roasted with hazelnut crumble, garlic aioli and coriander GF WF N

Sweet potato taco with avocado, portobello mushrooms, pickled red onions and coriander DF Ve

SHARING SIDES

Sweet potatoes GF WF

Salad, rocket and parmesan GF WF

SHARING DESSERTS

Mocha and caramel cheesecake

Strawberry Eton mess GF WF

£45 per person

GF = gluten free WF = wheat free DF = dairy free V = vegetarian Ve = vegan N = contains nuts

Please tell us if you have an allergy. Full allergen information is available, but we cannot guarantee that dishes are allergen free.

Everything is cooked to order. Dishes can arrive at different times and we appreciate your patience when we're busy.

Tips are shared equally among our team.