

VEGETARIAN BANQUET

Spring 2020

WELCOME GLASS OF FIZZ

APPETISERS

Breads freshly baked*

Crispbreads GF WF DF Ve

Hummus roasted garlic GF WF DF Ve

Butter flavoured GF WF

SHARING STARTERS

Halloumi fritters, pickled red onions, coriander yoghurt, guacamole and roasted cashews GF WF N

Sweet potatoes, roasted with quinoa, maple glazed pecans and pickled sultanas GF WF DF Ve N

Feta whipped with cucumber, slow roasted tomatoes and black olive crumble GF WF

Croquettes, spinach and feta with a cucumber and mint dressing

SHARING MAINS

Kidderton ash, goat's cheese tart in rye pastry with rocket salad

Parmesan gnocchi, in a mustard sauce

Asparagus, charred with sundried tomato hollandaise GF WF

Broccoli, charred purple sprouting with chilli spiced peanuts, coriander and sesame dressing GF WF DF Ve N

SHARING SIDES

Sweet potatoes, paprika roasted with sour cream GF WF

Greens, seasonal GF WF

SHARING DESSERTS

Passionfruit posset with orange honeycomb GF WF

Vanilla mousse, raspberry compote and liquorice cookies

£48 per person

*Ask us for gluten free bread.

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.