



## VEGETARIAN & VEGAN

It's important not to forget our vegetarian and vegans, on this very special day. So we've developed an extensive selector to make them feel most welcome.

### VEGETARIAN SELECTOR

#### TO COMMENCE

Charred baby carrot, walnut oil, French leaves and orange salad.

Goats cheese, olive, and sundried tomato bon bons, tomato dressing.

Courgette galette with mascarpone, parmesan and roast garlic.

Celeriac, pea and artichoke salad, pistachio pesto, pea shoots.

Pickled Beetroot and feta salad.

Crispy chickpea and kale Caesar salad, Greek yoghurt and red wine vinegar.

Linguine with garlic, mushrooms and sage.

Softly cooked scotch egg, sun blushed tomato and basil.

Watercress and pea soup with baked lemon and sesame croutons, crème fraîche.

Caramelised red onion and parmesan tart with aromatic herb oil.

Warm Ragstone Goats cheese crostini, sun blushed tomatoes, pine kernels and rocket.

Carpaccio of chestnut mushrooms, rocket pesto

#### TO FOLLOW

Wild mushroom pithivier with tarragon and white wine.

Gratin of courgette with aubergine caviar, roasted red pepper and mozzarella.

Truffled spinach and ricotta ravioli with tomato and chilli, rocket, red onion and pesto salad.

Baked Portobello mushrooms, layered with butternut squash, pea and parmesan risotto, white wine.

Cannelloni filled with creamed spinach, ricotta, mushrooms and garlic, and a fresh tomato sauce.

Spiced chickpea, lentil and sweet potato cake, mild korma and coriander cream.

Individual leek and celeriac crumble, with white wine and whole grain mustard.

Tasting of vegetable, mini vegetable pie, Mediterranean vegetable gateaux, tomato coulis.

Spanakopita, Greek spinach and feta filo pastry pie.

Spiced pumpkin and lentil dhal, naan bread.

Deep fried halloumi, triple fried chips, tomato chutney.



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Grilled avocado, harrissa hummus, tahini yoghurt, micro coriander.

Seasonable vegetable and sweet potato broth.

Honey, cumin and swede singaras with coriander chutney (a type of samosa).

Tian of Thai spiced crushed avocado and red pepper.

Grilled peach and quinoa salad, avocado, mint and basil.

Beetroot and red onion tarte tatin.

Ramen noodles with Miso shitake broth, bok choy, sesame.

Lentil, tofu & coriander meatballs, Indian coconut and fenugreek curry sauce.

Spaghetti squash, mushrooms, sage and roasted garlic.

Spelt risotto, asparagus, radish, pea, tarragon and pine nuts

Spiced tabbouleh salad, cumin, ginger and coriander.

#### TO FOLLOW

Moroccan vegetable and chickpea tagine, lemon and coriander fegola.

Jerk style cauliflower steaks with maple syrup, chilli and ginger.

Sri lanka vegetable curry with kitchari.

Baked beef tomato filled with crispy shallots and a Moroccan cous cous.

Green thai vegetable and black bean curry, jasmine rice.

Maple syrup and ginger roasted cauliflower steak, jerk vegetable curry, coconut rice.

Spiced chickpea, lentil and sweet potato cake, mild korma cream.

Roasted red pepper, truffled wild mushrooms, spinach.

Sticky black bean noodles, pak choy, tender stem ginger, chilli.

Beetroot gnocchi, tender stem ginger, hazelnut velouté.

Porcini mushrooms and lentil lasagne with sage



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### DESSERTS

Cheesecake, vegan cream cheese, coconut yogurt, fruit compote, pistachio crumble.

Dark chocolate and salted caramel tart, mango salad.

Chocolate hazelnut brownie, chocolate sauce.

Apple caramel cheesecake.

Raspberry chocolate cake

Green tea and hazelnut parfait, lemon macarons

Meringues, banana, avocado and chocolate mousse

Lemon and lime meringue tart, red berry sorbet