

VEGETARIAN + VEGAN MENU

CANAPÉS

- Braised Leek and Brie Mini Tartlet topped with Chilli Jam (V)
- Goat's Cheese Mousse in a Pastry Basket topped with Beetroot Purée (V)
- Trio of Tomato Bruschetta in a Garlic Bread Shell topped with Pesto Mayo (V)
- Whipped Blue Cheese and Williams Pear Crostini with Crushed Walnuts (V)
- Roasted Red Pepper and Cream Cheese wrapped in Nori Seaweed (V)
- Spanish Croquette with Roasted Shallot, topped with Red Pepper Sauce (V)
- Dipped Strawberries in Dark and White Chocolate Sauce (V)
- Mini Welsh Rarebit topped with Onion Chutney (V)
- Pea and Mint Croustade topped with Sun-Blush Tomato Salsa (VG)
- Minted Melon and Strawberry Kebab (VG)
- Mini Woodland Mushroom Bruschetta with Vegan Pesto and Pea Shoots (VG)
- Sticky Shallot, Fig and Almond Puff Pastry Tartlet (VG)
- Thai Peanut Salad served in Little Gem Spears (VG)



STARTERS

- Roasted Tomato and Red Pepper Soup with Goat's Cheese Crouton and Basil Oil (V)
- Leek and Potato Soup topped with Welsh Rarebit Crouton (V)
- Roasted Butternut Squash and Green Pesto Soup with Watercress Oil (VG)
- Braised Lentil and Vegetable Soup (VG)
- Sweet Potato and Red Pepper Soup with a Hint of Chilli (VG)
- Trio of Garlic Mushroom Gratin with Garlic and Parmesan Bread (V)
- Bruschetta with Trio of Vine Tomato, Mozzarella, Basil Pesto and Deep-Fried Rocket (V)
- Pan-Fried Sweet Potato Polenta with Beetroot and Sultana Chutney, served with Olive Oil Focaccia (VG)
- Butternut Squash and Red Onion Arancini with Sweet Basil Coulis (V)
- Brie and Chilli Jam Tartlet with Dressed Leaves and Pesto Mayo (V)
- Blow-Torch Goat's Cheese Salad with Beetroot Purée and Orange Marmalade (V)
- Melon with Champagne Sorbet and Poached Figs in Lime Syrup (VG)

MAINS

- Mushroom and Asparagus Risotto topped with Parmesan Crisp and Roasted Garlic Flat-Cap Mushroom (V)
- Roasted Aubergine with Vegetable Provençal and Goat's Cheese Herb Crumble (V)
- Roasted Stuffed Whole Pepper with Feta and Beetroot-Infused Rice, Dressed Leaves and Spiced Tomato Salsa (V)
- Leek and Applewood Smoked Cheese Tart on Wilted Spinach with Pea and Mint Velouté (V)
- Beetroot Wellington with Sweet Basil Ratatouille (VG)
- Lentil and Spiced Carrot Wellington on Sweet Ratatouille and Olive Oil Mash, topped with Vegetable Crisps (VG)
- Butternut and Sweet Potato Risotto bound with Basil Tomato Coulis, topped with Parsnip Crisps (VG)
- Roasted Aubergine with Moroccan Couscous, Tahini Courgette and Toasted Almonds, served with Tomato and Red Onion Salad (VG)
- Vegan Pesto Gnocchi Pan-Fried with Roasted Asparagus and Wilted Spinach (VG)

DESSERTS

- Dark Chocolate Délice with Fresh Raspberries and Hazelnut Chocolate Sauce (V)
- White Chocolate Cheesecake with Strawberry Daiquiri Compote and Butterscotch Sauce (V)
- Baileys Cheesecake with Tablet Ice Cream (V)
- Spiced Rum and Vanilla Cheesecake with Caramelised Pineapple Compote and Lime Cream (V)
- Warm Chocolate Brownie with Salted Caramel Sauce, Poached Berries and Mascarpone Cream (V)
- Dark Chocolate and Pistachio Tartlet with Espresso Cream and Hazelnut Tuile (V)
- Citrus Tart topped with Candied Peel and Burnt Sugar (V)
- Handmade Sticky Toffee Pudding with Butterscotch Sauce and Tablet Ice Cream (V)
- Selection of Classic Cheeses and Biscuits with Celery, Grapes and Onion Chutney (V)
- Warm Apple and Berry Crumble Tartlet with Vanilla Custard (V)
- Eton Mess Tartlet with Fresh Berries, Crushed Meringue and Strawberry Sherbet (V)
- Gluten-Free / Vegan —
- Sticky Toffee Pudding with Ice Cream and Toffee Sauce (VG) (GF)
- Chocolate Truffle Brownie Torte with Plant-Based Chocolate Shavings and Vegan Ice Cream (VG)
- Raspberry Sorbet with Poached Figs and Refreshing Mint Syrup (VG) (GF)
- Strawberry Shortcake with Fruit Compote and Macaroon (V)
- Vegan and Gluten-Free Chocolate Brownie Sundae with Toasted Almonds and Tia Maria (VG) (GF)