
VEGAN & VEGETARIAN MENU

*Options noted with Vg are suitable for guests who prefer a plant based menu.

ROASTED TOMATO & BASIL BRUSCHETTA,

Toasted Sourdough & Pesto Drizzle (VG)

PORTOBELLO MUSHROOM*

Stuffed with Ratatouille, Glazed with Brie & Feta Cheese

*Can be served without Cheese Glaze to be (Vg)

WARM GOATS CHEESE FRITTER SALAD

Seasonal Leaf Salad, Beetroot & Honey Drizzle

SPICY VEGETABLE TACO

Coriander, Garlic Hummus, Roast Vegetables and Siracha Dressing

HOMEMADE SOUP OF THE DAY (VG)

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SWEET POTATO & CELERIAC RISOTTO

Charred Stem Broccoli, Roasted Pepper, Chilli Tofu Drizzle (VG)

ROASTED CAULIFLOWER & HAZELNUT CARBONARA

Pasta Tossed in a Spinach Sauce with Spicy Cauliflower Popcorn

CHAR-GRILLED HALLOUMI,

Served on Spinach and Mushroom Potato Gnocchi

INDIAN SPICED COURGETTE & AUBERGINE COCONUT CREAM CURRY

Marinated Tofu, Spicy Roasted Chickpeas and Boiled Rice (VG)

PEA & SHALLOT RAVIOLI,

Tossed with Charred Pimentos, Sun blush Tomatoes, Spinach, Garlic & Basil Oil (VG)

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CHOCOLATE & FUDGE GATEAU WITH RASPBERRY SORBET,

Served with Fresh Berries (Vg)

VEGAN VANILLA ICE-CREAM,

Served with Caramelised Pineapple (Vg)

BANOFFEE PIE

Caramelised Bananas, Vegan Vanilla Ice Cream (VG)

OPTIONS FROM OUR MAIN DESSERT MENU ARE SUITABLE FOR VEGETARIAN GUESTS