

Vegetarian Mediterranean SHARING PLATER

grilled halloumi and feta
crispy arancini and pesto pasta
roasted red pepper falafel
marinated olives
Selection of rustic loaves and flat bread fingers
garlic Aioli, cucumber tzatziki and hummus

SILVER main courses

Roasted Roots (vegan)

baked butternut and sweet potato,
bubble 'n' squeak, calvados apple sauce.

Breaded Brie

crushed new potato, spinach, pea and broad bean fricassee

Grilled Celeriac and Tofu (vegan)

Fennel and spring onion chow mein, sweet chilli sauce

Sweet Potato and Butternut Tart

toasted pumpkin seeds, fresh leaf salad and sweet potato fries

Potato and Courgette Saag Walla

cumin and caraway spiced potato, roasted courgette and spinach
curry with coconut rice

GOLD main courses

Roasted Spiced Cauliflower "Steak" (vegan)

confit shallots, watercress, fondant potato, white onion sauce

Tomato and Goats Cheese Tart

basil and red pepper, Dauphinoise potato, cheese crisps

Ratatouillie Risotto

red pepper and saffron, roasted garlic, wild rocket and shaved cheese

Roasted Parsnip and Chickpea Grill (vegan)

red onion and butternut cous cous, sorrel, pomegranate dressing