

VEGAN & VEGETARIAN

Choose one starter, one main and one pudding for your event.

starter

spiced carrot soup **ve, gf**
root vegetable crisps

yorkshire blue cheese & pear tart **v, gf***
endive, walnuts

wild mushroom & truffle vol au vent **ve, gf***
watercress herb oil

confit crapaudine beetroot **ve*, v, gf**
pickled beetroot, charred grapefruit, crispy goats cheese

main

wild mushroom pappardelle
crispy artichokes **v, gf***

herb potato cake **ve, gf**
curry, almonds, crispy skin, coriander

pumpkin tortellini **v**
roast yorkshire fettle, sage

spiced vegetable & chick pea wellington **ve*, v**
potato terrine, spinach

pudding

rice pudding **ve, gf**
pear & apple compote, maple syrup

selection of ice cream & sorbets **ve, gf**
dried fruit

dark chocolate & cherry brownie **ve, gf***
vanilla ice cream

(v) vegetarian **(ve)** vegan. **Pre-orders are required two weeks prior to the event.** Inclusive of VAT at prevailing rate. It is the responsibility of the guest to inform the manager of any special dietary requirements when pre-ordering. Allergen information relating to all our dishes is available however please note that due to the handling of allergens in our kitchens we cannot guarantee that it will be allergen free, even after requests to remove ingredients. Due to seasonality some ingredients may need to be replaced with an alternative.