

VEGAN

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

starter

spiced butternut squash soup

roasted pumpkin seeds,
butternut squash crisp **gf**

heritage tomato salad

tomato jam, vegan mozzarella,
pine nuts, baby basil **gf**

pea and mint arancini

pea puree, pea shoots **gf**

main

textures of cauliflower

pickled walnut & caper dressing **gf**

root vegetable tart tatin

tomato fondue,
caramelized shallot

katsu vegetable curry

jasmine rice, coconut shavings **gf**

pudding

vegan orange tart

passionfruit sorbet

rum poached pineapple

coconut & lime sorbet **gf**

coconut pannacotta

blueberry compote,
strawberry ice cream **gf**

(gf) gluten free **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.