## **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.