

# 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.