

# Vegan Summer Seasonal Menu

## To Begin

### **Quinoa & Spring Onion Cakes** GF V

Vine Tomato, Red Onion, Chilli Salsa, Fresh Herbs, Crisp Leaves, Light Chilli Dressing

### **Roasted Flat Cap Mushroom** GF V

Stuffed with Peppers, Courgettes, Aubergine & Spinach, Spicy Tomato Sauce

### **Cauliflower Fritters** GF V

Herb Dipping Sauce

### **Melody of Beetroots** GF V

Caramelised Walnuts, Avocado Mousse, Fennel Curd

## To Follow

### **Roasted Sweet Pepper** GF V

Stuffed with Aubergine, Courgette, Asparagus, Tomato Stew

### **Thai Roasted Vegetable Curry** GF V

Fragrant Coconut, Spring Onion & Herb Rice, Rice Cracker

### **Risotto of Wild Mushrooms, Spinach & Tomatoes** GF V

Toasted Pine Nuts, Porcini Dust

### **Potato Gnocchi** V

Tomato & Basil Sauce

## To Finish

### **Coconut Milk Creamed Pudding** GF V

Grated Fresh Nutmeg, Cardamom, Almonds

### **Apple & Berry Crumble** GF V

Plant Based Pouring Cream

### **Ruby Port Poached Pear** GF V

Cinnamon, Star Anise, Port Reduction, Champagne Sorbet

### **Lemon & Limoncello Posset** GF V

Fruit Coulis, Fresh Berries

**All Listed Dishes are Vegan & Gluten Free**

**With the Exception of the Potato Gnocchi**

## The End

**Illy Filter Coffee, Selection of Tea Infusions**

Artisan Chocolate

**2 Course Menu & Illy Filter Coffee £39.00**

**3 Course Menu & Illy Filter Coffee £45.00**

## Food Allergies & Intolerance

If you suffer from a food allergy or intolerance,  
please inform a member of our service team  
who will be happy to assist when placing your order