



DIETARY REQUIREMENTS MENU

ALL DISHES ARE VEGETARIAN.

V-vegan, DF –dairy free, GF-gluten free

CANAPES

- Black olive crostini with lightly mushroom duxelle with (V DF GF)
- little gem salad leaves with guacamole (V DF GF)
- melon, mango pink grapefruit & basil skewers (V DF GF)
- Sweet chilli salsa & roasted cherry tomato spoons (V DF GF)
- Sesame seeded flat breads with houmous (V DF)
- Spiced aubergine tartlets with red pepper ketchup (V DF GF)
- Cherry tomato on gluten free parmesan shortbread with tomato chutney (GF)
- Smoked Scottish or avocado sashimi with wasabi (V DF GF)
- Pickled vegetable sushi (V DF GF)
- Roasted wild mushroom fricassee on gluten free toasts (V DF GF)

STARTERS

- Lightly dressed green salad with figs & toasted hazel nuts (V DF GF)
- Spiced aubergine salad (V DF GF)
- Potato & truffle tart with lightly dressed leaves & parsnip crisps (GF)
- Goats cheese & mixed beetroot salad with beetroot dressing (GF)
- Collops of galia melon with steamed seasonal berries & crystalized citrus zest (V DF GF)

INTERMEDIATE

- Cream of new season garlic & potato soup with sour cream (V DF GF)
- Cream of butternut squash with pine kernals & sunflower seeds (V DF GF)
- Refresher courses (V DF GF)

MAIN COURSE

- Bahbah ganoush with a spiced chick pea salad (V DF GF)
- Roasted flat cap mushrooms topped with a herb crumb served on a bed of basil scented cous cous & ratatouille dressing (V DF GF)
- Roasted beetroot & pumpkin wellington (V DF)
- Braised white onion stuffed with brown rice served with flageolet beans & salsa verde (V DF GF)
- Chestnut mushroom & Jerusalem artichoke curry with braised rice (V DF GF)
- Spinach & lentil dhal (V DF GF)

SWEET COURSE

- Spiced rice pudding (using soy or almond milk) with roasted pineapple or seasonal fruits (V GF)
- Lemon & coconut yoghurt cake (DF & GF)
- Passion fruit jelly with lemon cream (or coconut yoghurt) & lime sorbet (V GF)
- Strawberry margarita (V DF GF)
- Salted caramel & chocolate mousse (GF)
- Banoffee crumble jars (GF)
- Sticky toffee pudding with toffee sauce (V DF)
- Rhubarb & orange compote with fruit sorbet (V DF GF)
- Alans spiced plum & ginger pudding (V GF)