



VEGETARIAN STARTER & MAIN COURSE SELECTOR

The following dishes are suitable for both starter and main course options, we would of course be happy to advise matching courses

Chestnut mushroom & artichoke curry served with homemade nann bread, chapattis & rice pilaff (V)

Goats cheese, fig, honey & thyme tatin served with a lightly dressed green salad

Twice baked cheese soufflé served with cocotte potatoes, wilted greens & a Mull cheddar glaze

Summer vegetable risotto with garlic & thyme crostini

Seasonally filled agnolotti –

Summer - agnolotti of young artichokes & ricotta with summer greens, onion essence and white truffle oil

Winter - wild mushroom agnolotti with autumn fruits of the forrest

Seared aubergine with bahbah ganoush with Israeli couscous, feta cheese, medjool dates, wilted greens & sour dough crisp bread

Spinach & coconut dahl with rice pilaff (v)

Chickpea pancakes & spicy asparagus & baby baked potatoes with chive crème fraiche

Slow cooked cardamom glazed carrot tatin with a lightly dressed salad of crisp vegetables & leaves (V)

Gruyere cheese, rooster potato & black truffle oil tart with lightly dressed leaves & parsnip crisps

(v) = Suitable for vegans however most of the above can be adapted to become vegan