



### **CANAPES**

Spiced mango & strawberry brochette  
Sweet chilli salsa & sun blush tomato spoons  
Vegetable sushi  
Compressed water melon with basil gel  
Beetroot crackers with salt baked beetroot & apple cider gel

### **VEGETARIAN/VEGAN & GLUTEN FREE MENU** **SUITABLE AS STARTERS OR MAINS**

Cannelloni of doratti tomatoes, seasonal mushrooms & cipolline onions

Bahbah ganoush

Spinach & coconut dhal with butternut squash crackers

Roasted beetroot, pumpkin and puy lentil wellington served with seasonal vegetables & potatoes and a rich red wine vegan jus (the gluten free option will be served in a tart format)

Spiced aubergine & chestnut mushroom rolls served with thai jasmine rice & spiced onion rings

### **INTERMEDIATE**

Cream of new season garlic & potato soup

Cream of butternut squash with pine kernals & sunflower seeds

Asian spiced butternut squash soup

Roasted cauliflower & coconut soup

Crears selection of sorbets & blown sugar fruits (supplement)

### **SWEETS**

Sticky toffee pudding with vegan ice cream & caramel sauce

Basil poached berries with raspberry sorbet

Rhubarb panna cotta with poached rhubarb crumble

Coconut rice pudding with exotic fruit salad