



Vegetarian Menu

Starter Options

Fennel with Orange and Quinoa

Pickled Beetroot with Goats Curd and Walnut Salad (N)

Gazpacho

Pea Soup served with a Poached Egg

Filo Basket of Sun-Dried Tomato, Basil and Goats Cheese

Squash with Pearl Barley, Salad and Balsamic Vinaigrette (VEGAN)

Pea and Potato Soup (VEGAN)

Puy Lentils, Parsnip and Walnut Salad (VEGAN, N)

Main Course Options

Pancake Wellington

Pearl Barley Risotto (using seasonal vegetables)*

Nut Roast (N)

Red Onion, Spinach and Goats Cheese Tart

Tagliatelle with Courgette, Basil, Peas, Samphire and Ricotta*

Sweet Potato, Chickpea and Spinach Curry (VEGAN)*

Chickpea, Chestnut Mushroom and Lentil Shepherd's Pie (VEGAN)*

Vegetable Tagine (VEGAN)*

Filo (olive oil) Vegetable Charlotte (VEGAN)

Vegetarian options can be used alongside all fine dining and wedding menus.

*All main course options marked * are available as a fork buffet lunch option.*

(N) – Contains Nuts