

VEGETARIAN AND VEGAN

CANAPES

- Braised Leek and Brie Mini Tartlet topped with Chilli Jam **V**
- Goats Cheese Mousse served in a Pastry Basket topped with Beetroot Puree **V**
- Trio of Tomato Bruschetta served in a Garlic Bread Shell topped with Pesto Mayo **VG**
- Whipped Blue Cheese and Williams Pear Crostini topped with Crushed Walnuts **V**
- Roasted Red Pepper and Cream Cheese wrapped in Nori Seaweed **V**
- Spanish Croquette with Roasted Shallot topped with Red Pepper Sauce **V**
- Dipped Strawberries in Dark and White Chocolate Sauce **VG**
- Mini Welsh Rarebit topped with Onion Chutney **V**
- Pea and Mint Croustade topped with Sun Blush Tomato Salsa **VG**
- Minted Melon and Strawberry Kebab **VG**
- Mini Woodland Mushroom Bruschetta topped with Vegan Pesto topped with Pea Shoots **VG**
- Sticky Shallot with Fig and Almond Puff Pastry Tartlet **VG**
- Thai Peanut Salad served in Little Gem Spears **VG**



STARTERS

- Roasted Tomato and Red Pepper Soup topped with a Goat's Cheese Crouton and Basil Oil **V** (**VG** available)
- Leek and Potato Soup topped with Welsh Rabbit Crouton **V**
- Roasted Butternut Squash and Green Pesto Soup with a Watercress Oil **V** (**VG** available)
- Braised Lentil and Vegetable Soup **V** (**VG** available)
- Sweet Potato and Red Pepper Soup with a Hint of Chilli **VG**
- Trio of Garlic Mushroom Gratin served with Garlic and Parmesan Bread **V**
- Bruschetta with a Trio of Vine Tomato topped with Mozzarella, Basil Pesto topped with Deep Fried Rocket **V** (**VG** available)
- Pan Fried Sweet Potato Polenta served with Beetroot and Sultana Chutney and Olive Oil Focaccia **V**
- Butternut Squash, Red Onions Arancini with a Sweet Basil Coulis **V**
- Brie and Chilli Jam Tartlet served with Dressed Leaves and Pesto Mayo **V**
- Blow Torch Goat Cheese Salad topped with Beetroot Puree and Orange Marmalade **V**
- Melon with Champagne Sorbet and Poached Figs in a Lime Syrup **VG**
- Bruschetta with a Trio of Vine Tomato topped with Garlic Mayo and Deep-Fried Rocket **V** (**VG** available)

MAINS

- Mushroom and Asparagus Risotto topped with a Parmesan Crisp and Roasted Garlic Flat Cap Mushroom **GF** **V** (**VG** available)
- Roasted Aubergine topped with Vegetable Provençal, with a Goat Cheese and Herb Crumble **V** (**VG** available)
- Roasted Stuffed Whole Pepper with Feta and Beetroot infused Rice served with Dressed Salad Leaves and Lightly Spiced Tomato Salsa **GF**
- Leek and Applewood Smoked Cheese Tart set on Wilted Spinach served with a Pea and Mint Velouté **V**
- Beetroot Wellington with Sweet Basil Ratatouille **V**
- Lentil and Spiced Carrot Wellington served on a bed of Sweet Ratatouille and Olive Oil Mash topped with Vegetable Crisps **VG**
- Butternut and Sweet Potato Risotto bound with a Basil Tomato Coulis and topped with Parsnip Crisps **V** **GF** **VG**
- Roasted Aubergine topped with Moroccan Scented Couscous, Roasted Courgette tossed in Tahini and flaked with Toasted Almonds served with a Trio of Tomato and Red Onion Salad **GF** **VG**
- Vegan Pesto Gnocchi Pan Fried and served with Roasted Asparagus and Wilted Spinach **VG**

DESSERTS

- Dark Chocolate Delice with Fresh Raspberries and Hazelnut Chocolate Sauce **V**
- White Chocolate Cheesecake topped with Strawberry Daquiri Compote and Butterscotch Sauce **V**
- Bailey's Cheesecake with Tablet Ice Cream **V**
- Spiced Rum and Vanilla Cheesecake topped with Caramelised Pineapple Compote with Lime Cream **V**
- Warm Chocolate Brownie with Salted Caramel Sauce and Poached Seasonal Berries and Mascarpone Cream **V**
- Dark Chocolate and Pistachio Tartlet with Espresso Cream and Hazelnut Tuille **V**
- Citrus Tart topped with Candied Peel and Burnt Sugar **V**
- Handmade Sticky Toffee Pudding with our Signature Butterscotch Sauce and Tablet Ice Cream **V** (**VG** available)
- Selection of Classic Cheese and Biscuits served with Celery, Grapes and Onion Chutney **V** (**GF** available)
- Warm Apple and Berries Crumble Tartlet served with Vanilla Custard **V**
- Eton Mess Tartlet topped with Fresh Berries, Crushed Meringue and Dusted Strawberry Sherbet **V**

GLUTEN FREE / VEGAN **GF** **VG**

- Sticky Toffee Pudding with Ice Cream and Toffee Sauce **GF** **VG**
- Chocolate Truffle Brownie Torte with shavings of Plant Based Chocolate, with Vegan Ice Cream **GF** **VG**
- Raspberry Sorbet with Poached Figs and Refreshing Mint Syrup **VG**
- Strawberry Shortcake with Fruit Compote and Macaroon **GF**
- Vegan and Gluten-Free Chocolate Brownie Sundae with Toasted Almonds and a Dash of Tia Maria **GF** **VG**