



CATERING MENU



VEGETARIAN/VEGAN FOOD

STARTERS

V - Vegetarian VG -Vegan

Salt baked beetroot & goats cheese salad, candied walnuts, plum sauce V

Roast Red pepper and tomato soup VE

Crispy curry cauliflower, golden raisins & pine nuts, cheese sauce, pickled walnut V Burrata,

Heritage tomatoes, green olive tapenade, lavosh cracker V

Twice baked cheese soufflé, Berkswell cheese sauce, walnut ketchup, rocket salad V Minted garden

pea soup with toasted seeds & mint oil VE

Goats cheese & harissa croquette, salt-baked heritage beetroots, beetroot & cumin ketchup V

Pumpkin mulligatawny soup, Butternut squash Ravioli, Spiced granola, pumpkin oil V Courgette,

cumin & Spelt fritters, Courgette and cherry tomato salad, citrus dressing



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MAINS

Smoked aubergine steak, mint yoghurt, heritage tomato & watercress salad, patatas bravas VE

Pan-seared cauliflower steak, salsa verde, caper tomato & pine nut salsa, crispy potatoes VE

Butternut squash & portobello mushroom Wellington, ratatouille, herb & lemon quinoa VE

Aubergine parmigiana, roast garlic bread, seasonal vegetables V

Salt baked celeriac steak, smoked egg yolk, truffle & hazelnut, crispy new potatoes V



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DESSERT

Rum & lime baked pineapple, rum caramel syrup, honeycomb, orange curd, caramelised hazelnut V

Pear Tarte Tatin, cinnamon custard, vanilla ice cream V

Bread & butter pudding, marmalade, real custard V

Exotic fruit platter, raspberry coulis VE

Lemon meringue tart, basil marinated strawberries V

Prices do not include VAT