



## Gourmet Veggie & Vegan Dinner Menu winter 2017/18

**N.B. The dishes below are all vegan** (even if they wouldn't normally be vegan on a classic menu), **unless a veggie option is offered.**  
*i.e. veg will be dressed or cooked with oil not butter, any dressings & sauces will be vegan, all pastry or purées will be home made & dairy & egg free etc.*

### **Roast Chilli, Lemon & Beet Salad**

*with Wasbi ice-cream, beetroot coolie, beetroot carpaccio salad and baby salad leaves*

### **Shitake mushroom & smoked Tofu parcel,**

*green beans, glazed baby carrots, mushroom gravy and truffled mash*

### **Tart Tartin with Vanilla ice-cream**

or Vegan: **Spiced Apple purée** with warm seed & nut granola, and sorbet or Almond cream

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### **Chilled Goats cheese mousse & warm grilled Goats cheese**

or Vegan: **3 Quinoa & toasted Hazelnut Salad**  
*with baby leaves and a prune & Cognac reduction*

### **Roast Red Onion, charred Red Cabbage & Fennel, Chilli and Orange rind**

*with Kale, and Rosemary & Garlic roast Potatoes*

### **Chocolate shot with Amaretto & toasted Almonds**

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### **Mediterranean Tapas platter**

*Padron peppers, baby tomatoes, red pepper Houmous, courgette dip with honey & thyme, vegan Tzatsiki, olives, griddled aubergine, home made flatbreads*



**Griddled Haloumi**

or Vegan: **Crispy Rosemary & Lemon Tofu**

*with spiced butternut squash purée, chargrilled artichokes,  
griddled peppers and game chips*

**Tiramisu** or Vegan: **VeganTiramisu**

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**Avocado & Asparagus Salad**

*with wasabi pea purée, sprouting pea salad & a sweet, sour, salty, bitter  
& umami dressing*

**Mushroom & Truffle Risotto**

*Griddled Courgette, & Red Pepper Salads*

**Vegan Lemon Mousse** *with raspberry cooli*

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**Fresh Vietnamese style Spring rolls**

*with Chilli dipping sauce*

**Seitan Steak** *(fermented bean curd steak)*

*with a ginger & cherry sauce, Bok Choi, Mange Tout, sesame  
asparagus & broccoli, and coconut rice noodles*

**Lemongrass Sorbet or Coconut Ice-cream** *with Ginger Mango soup*

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**Falafel Ball**

*with curried cauliflower purée, seared broccoli and toasted cumin seeds*

**Sweetcorn & Red Onion Bhajis**

*with Coconut Dahl, Spinach Blinis & Asparagus,*

**Sticky Toffee Pudding** *with Caramel sauce*

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**Special Dietary Requirements:** alongside Vegetarian & Vegan menus, Gluten  
or Lactose free & other options are available on request.

**Wine & Beer:** we have a House Wine List available & we can order  
vegetarian/vegan wine & beer with advance notice.