

Vegetarian Menus

Starters

- Pithivier of leeks and cashel blue cheese
- Beetroot salad with goat's cheese crouton and walnut dressing
- Truffle potatoes anna, spring baby vegetables and baby cress
- Asparagus poached hen's egg, parmesan foam
- Goats cheese double baked soufflé, beetroot and hazelnut salad
- Pumpkin Risotto with sage and parmesan dip
- Heritage tomato tart fine with baby cress and shaved percorino
- Aubergine Moussaka with grilled asparagus and basil pesto

- Curried rice cakes with tomato chutney and lentils (vegan/wheat free)
- Crispy tempura vegetables and oriental glass noodle salad with chilli oil (vegan)
- Thai vegetable spring rolls with baby spinach and red curry sauce (vegan)
- Haloumi tikka kebab with kachumber salad and tamarind chutney (wheat free)
- Spicy corn cakes served with tamarillo salsa, oregano mojo, and avocado lime salsa

Mains

- Open vol au vent with wild mushrooms and truffles with seasonal vegetables
- Caramelised onion and goats cheese quiche
- Filled mushroom pancake with truffle nage and seasonal vegetables
- Chermoula spiced almond and halloumi kibbeh with hummus, tahini and harissa
- Tart braised leek with crispy hens egg and truffle glaze
- Japanese platter with california rolls, vegetable tempura and soba noodles
- Tandoori vegetables with pilaf rice and saffron curry sauce (wheat free)
- Parmesan and sage polenta with stuffed baby vegetables and glazed balsamic (wheat free)
- Artichoke risotto, herb tuile and a roasted tomato sauce

- Thai green vegetable with coconut rice and crispy sweet potato (vegan/wheat free)
- Truffle potatoes, spring vegetables and micro cress
- Potatoes, gnocchi, confit beetroot, artichoke barigoule and lemon foam