

VEGETARIAN MENU

£40 MENU

Starters

Seasonal vegetable soup with homemade bread *gfa, dfa, nfa, v, vga*

Beetroot and goats cheese terrine, balsamic reduction and a mixed leaf salad *gf, nf, v*

Slow cooked hens' egg with woodland mushroom, crispy shallot and truffle oil on brioche *gfa, dfa, nf, v*

Mains

Vegetable tagine with sundried tomato and apricot couscous, toasted almonds *df, nfa, v, vg*

Roasted butternut and goats cheese risotto with hazelnut, pea shoot and parmesan crisps *v, gf, nfa*

Fresh vegetable thai green curry, jasmine rice and coriander *gf, df, nf, v, vg*

Desserts

Warm chocolate brownie with salted caramel ice cream and hazelnut praline *gf, nfa, v*

Sticky toffee pudding with butterscotch sauce and vanilla ice cream *nf, v*

Apple and mixed berry crumble with homemade custard *gfa, dfa, nf, v, vga*

Lemon tart with raspberry puree, chantilly cream and white chocolate rocks *nf, v*

£50 MENU

Starters

Feta and spinach ravioli, walnut and olive pesto *nfa, v*

Curried cauliflower, spinach and hazelnut samosa, mango and lime chutney *df, nfa, v, vg*

Brittany globe artichoke, aerated polenta, truffle pesto and crispy shallot *gf, df, v, vga*

Mains

Roast butternut, kale, parmesan gnocchi, hazelnut, rocket and truffle oil *gfa, nfa, v*

Rich tomato fondue, grilled courgettes, goats cheese croquettes, potato fondant, olives and pine nuts *gfa, nfa, v*

Falafel, tender stem broccoli, Baba ghanoush, pomegranate & zaatar yogurt *nf, df, v, vg*

Desserts

Chocolate fondant, orange puree, hazelnut praline and salted caramel ice cream *gf, nfa, v*

Financiers, banana ice cream, chocolate crumb and thyme caramel sauce *nf, v*

Elderflower parfait, compressed strawberries, white chocolate ice cream *nf, v*

White chocolate mousse, passion fruit, lime ice cream, feuilletine crumb *nf, v*



BLUEHAIRREDCHEF

Choose one dish from each course to create your three-course set menu, which will apply to the whole party.
We can accommodate younger guests and any allergies or dietary requirements.

A 20% deposit secures your booking, with the remaining balance due 14 days before the event.

gf = gluten Free | **gfa** = gluten free available | **df** = dairy free | **dfa** = dairy free available | **nf** = nut free | **nfa** = nut free available
v = vegetarian | **va** = vegetarian available | **vg** = vegan | **vga** = vegan available

Please be aware not all ingredients are listed on our menu so if you have any allergies please speak to our staff,
who can provide you with a more detailed allergen menu and help you with your food choices.