

VEGAN PARTY MENU 2019

2 Courses £24.00

3 Courses £29.95

Starters

Soup of the Day, Crusty Bread (GF)

Tofu, Plum Tomato, Basil Oil & Rocket Salad (GF)

Creamy (Soya) Wild Mushrooms, Toasted Ciabatta (GF)

Mains

Carrot, Sweet Potato, Butternut Squash, Swede, Celeriac Crumble, Mixed Leaves Salad (GF)

Chestnut, Thyme & Mushroom Stew, Mixed Panache Vegetables, Mash Potato (GF)

Falafel Burger, Vegan Mozzarella Cheese, Tomato Jam, Fries, Iceberg Lettuce

Desserts

Chocolate & Coconut Tort, Vegan Vanilla Ice Cream

Selection of Sorbets (GF)

Apple, Pineapple, Cinnamon Crumble with Vegan Vanilla Custard

This Menu is for Parties of 10- 49 covers

**We require a non-refundable £10 deposit per person to confirm the date & booking.
A pre-order is required 2 weeks before, a discretionary 10% Service Charge will be added**

(GF) denotes the dish can be served as Gluten free.

Please inform us as time of pre-order