

Vegetarian Menu

STARTERS

Filo pastry of confit fig and red onion, baked camembert, toasted pine nut salad
Seasonal melon, raspberry sorbet, fresh fruit coulis
Caramelised red onion and goat's cheese tart, dressed salad, semi dried tomatoes
Parmesan basket, wild mushrooms, asparagus spears, tarragon and mustard cream sauce
Twice baked cheese soufflé with walnut salad
Wild mushroom terrine, pressed wild mushroom and cream cheese terrine, cep purée,
pickled matt bolete
Goat's cheese arancini, rich tomato sauce
Butternut squash and ginger soup
Mediterranean vegetable and goat's cheese tian, red pepper sauce

MAINS

Butternut squash, mushroom and spinach puff pastry wellington, tarragon cream sauce
Homemade spinach and ricotta cannelloni, tomato and basil sauce, parmesan shavings
Mushroom and blue cheese wellington
Mediterranean vegetable and butter bean filo strudel, tomato and basil sauce
Mixed grain risotto, quinoa and pearl barley grain infused with forest mushrooms,
parmesan and watercress
Brie, cranberry and vegetable puff pastry parcel, winter spiced cous cous, tomato sauce

Vegetarian mains are served with the same accompaniments as the main meal

DESSERT

Passion fruit semifreddo, tuille biscuits, mango sorbet
Classic tiramisu, homemade amaretto biscuits
Fresh strawberries and cream
Raspberry cheesecake, fresh cream
Fresh fruit pavlova, fresh cream