

Vegetarian and vegan sample menu choices

Starter courses

Lentil or cream of veg or butternut squash and sweet potato soup

Tomato and basil bruschetta.

Vegetable pakora with tomato and mint dip.

Trio of chilled melon with berry compote.

Mini Vegetable samosas with sweet chili dip.

Antipasti, marinated artichokes, roast peppers, asparagus, rocket and pesto.

Main courses

Arancini with med veg and salsa Verde, rocket leaves.

Slow roast beef tomato with fried tofu, lentils & onions, braised rice and light
curry sauce.

Penne pasta with artichokes, peppers, spinach basil and mushrooms.

Vegetable stroganoff with scented rice.

Nut roast with Provençal sauce and wilted greens.

Char grilled celeriac, with roti potatoes, butternut squash and pea and mint
puree.

Vegetable and mixed bean, lasagna or curry or enchiladas.

Dessert courses

Vegan meringue with seasonal fruit.

Vegan Chocolate fudge brownie.

Chocolate and black cherry gateaux

Poached pear or peach champagne syrup.

Apple and cinnamon crepe.

All served with vegan cream, ice cream, custard.