

Main Courses – Meat Free

Roasted Mediterranean Vegetable and goats cheese stack finished with a basil vinaigrette

Savoury Feta Cheesecake studded with olives and served cold with a tomato and basil sauce

Caramelised red onion tart with balsamic and goats cheese

Cherry tomato tarte tatin served warm with a sweet red onion and coriander salsa

Wild mushrooms in a Madeira cream served en croute with a fresh herb hollandaise

Griddled polenta on roasted sweet potato and chive mash finished with a roasted tomato drizzle

A creamy risotto with fresh peas and asparagus

Roasted field mushrooms with a herb crust and finished with parmesan crisps

Chestnut and mushroom cabbage leaf parcels finished with a nutmeg and sour cream sauce

Celery, bean and chick pea cottage pie

Spinach and ricotta lasagne finished with toasted pine kernels

Spinach, mushroom and potato daal with chargrilled mango

Warm egg noodles with grilled tofu, spring onion, sesame seeds and soy

Smokey butter bean stew with kale, pak choi and chick peas

Griddled polenta and beetroot stacks with a honey yoghurt drizzle

Open ravioli with butternut squash, porcini mushrooms and Parmesan crisps

Leek crumble with hazelnuts in a mild mustard cream sauce

Mixed bean, celery and coriander cobbler

Courgette, sugar snap and fennel linguini with lemon

