

VEGETARIAN MENU

APPETIZERS

Red pepper hummus and flatbreads

Handmade roasted red pepper hummus served with flatbreads with a hint of garlic

Grilled vegetable antipasti

Gilled vegetables dressed with balsamic vinegar

Mediterranean goats cheese stuffed peppers

Bell peppers filled with goats cheese and Mediterranean seasoning

ENTREES

Asparagus and pea truffle risotto

Creamy white wine risotto infused with truffle oil

Sweet potato and coconut curry

Served with boiled rice and cucumber/carrot ribbons

Cheese and onion pie

Served with tenderstem broccoli and mash potatoes

DESSERTS

Mini Banoffee pie

Vanilla panna cotta

Sticky toffee pudding

All items are homemade from locally sourced fresh ingredients.

Price is based on one appetiser, main and dessert.

£56 per person

