



Vegetarian

Wild mushroom & leek Pithivier

Sautéed wild mushrooms deglazed with Madeira cooked in a creamy leek & tarragon velouté, wrapped in flaky puff pastry

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Zucchini flower stuffed with aubergine caponata, parmesan & sage polenta, roasted cherry tomato & basil sauce

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Caramelised shallot tarte tatin, Anna potatoes, tenderstem broccoli & port reduction

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Spiced cauliflower steaks with yoghurt & tahini dressing, cauliflower puree, toasted pine nuts & wild rocket

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Roasted portobello mushroom stuffed with camembert cheese & sour dough pangrattato crumb, crushed new potatoes & marjoram salsa verde

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Saffron spiced vegetable tagine with Moroccan spiced fruity cous cous, toasted almonds & mint yoghurt