



Vegan Menu

STARTER

Tikka Jackfruit Poppadum
Stuffed Mushroom with a Garlic and Herb Crumb
Broccoli Pakora with Curried Yoghurt Dip
Sicilian Caponata on Sourdough Bruschetta
Seasonal Soup
Fresh Greek Salad and Balsamic Vinaigrette
Roasted Mediterranean Vegetables
Basil and Red Onion Cous Cous and Balsamic Glaze

MAIN COURSE

Spiralised Courgette Pomodoro
Cumin-Spiced Cauliflower Steak with Fresh Pomegranate and Plant-Based Citrus Yoghurt
Aubergine and Roasted Pepper Bake
Gnocchi with Lemon and White Wine Sauce with Garlic Crumb
Spiced Butternut Tart with Vegan Feta
Fresh Tomato, Onion and Vegan Cheese Tart

DESSERT

Poached Peaches with a Rolled Oat Crumb
Lemon and Poppy Seed Cake
Chocolate and Raspberry Brownie with Raspberry Compote
Caramelised Pineapple with Citrus Cream