

Vegan Set Menu

Canapés - £2.80 each (we recommend three per person)

- Salsa romesco & crudité
- Beetroot tartare, endive & chive vinaigrette
- Scottish girolle vol au vent
- Baba ganoush crostini, mint & Za'atar

Three course set menu - £50pp

Your guests will be asked to choose from two starters and two main courses. The dessert is set. A pre order is required ten days before the event. All individual dietary requirements will be catered for.

Starter - Please choose **two** of the following (your guests will then choose one of these)

- Tomato tart fine, black olive tapenade & oregano
- Salt baked beetroot, horseradish & dill oil
- Roast figs, celeriac rémoulade pistachio oil & mint
- Masala spiced parsnip soup, apple & kohlrabi tarka, cress

Optional bread course £1.50 per person

Main Course - Please choose **two** of the following (your guests will then choose one of these)

- Celeriac steak, Jerusalem artichoke & pearl barley risotto, rocket & kohlrabi salad
- Braised chicory & orange crumb, wet polenta. Green beans & cobnut pesto
- Scottish girolle & leek pie, olive oil mash, Purple sprouting broccoli & toasted almonds
- Wild mushroom bourguignon, olive oil mash, green beans & parsnip crisps

Dessert - Please choose **one** of the following

- Oat milk rice pudding, roast seasonal fruit & toasted almonds
- Tart tatin & vegan vanilla ice cream
- Chargrilled pineapple in spiced rum, coconut Sorbetto

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Evening snacks...

Mini Burgers - £12pp (three mini burgers per person)

- Mini Duchess (aubergine gratin) Burgers
- Portobello mushroom & white bean burgers, pickled chilli & broccoli slaw
- Chips & aioli