

## EVENTS MENU

3 Courses £38

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### STARTERS

#### Beetroot & Mascarpone Mousse VE GF N

pressed multi seed crumble, orange & wholegrain mustard vinaigrette, beetroot crisps

#### Miso Glazed Aubergine VE N

toasted cashew nuts, Ponzu sauce, micro coriander, sesame seeds

#### Steamed Hirata Bun VE

Eat Planted bbq pea protein strips, served with fresh Asian coleslaw, gochujang dressing

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### MAINS

#### Aubergine Schnitzel VE GF

layered with applewood smoked cheddar, basil pesto, roasted red peppers & plum tomatoes, served with dauphinoise potatoes, sautéed kale, finished with a horseradish cream sauce

#### Wild Mushroom Risotto Cake VE GF

topped with seasonal wild mushrooms, creamy cep sauce, rocket salad, lemon & truffle dressing

#### Katsu Curry VE

breaded seitan steak, brown rice, pickled mouli & lotus root, in a fragrant coconut curry

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### DESSERTS

#### Carrot Cake VE N

lemon icing, kumquat & cardamon compote

#### Mandarin Cheesecake VE GF

passionfruit sauce

#### Apple, Cinnamon & Raisin Crumble VE GF

vanilla icecream

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### SIDES

#### Green Leaf Salad 4 VE GF

lettuce, red onion, cucumber, tomato, radish, served with creamy mustard dressing

#### Sweet Potato Wedges 4 VE

with harissa mayonnaise

#### Rosemary Salted Fries 4 VE

#### Chunky Herb Polenta Chips 5 VE

with garlic & lemon aioli

VE vegan | GF gluten free | N contains nuts