

# EVENTS MENU 3 Courses £38

## **STARTERS**

Feta, Cherry, Tomato and Black Olive Tart VE with Mediterranean herb pesto

Beetroot Terrine VE N

rainbow beetroot layered with dill mascarpone, mustard seed pickle and crostini

Miso Aubergine VEN

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

### MAINS -

### Chipotle Wild Mushrooms VEGF

sautéed with shallots and thyme in creamy chipotle sauce, served with polenta cake and grilled courgette ribbons

## Thai Red Curry VE GF

Tofu, okra, baby corn, butternut squash, plantains and shiitake mushrooms, in a rich coconut broth. Served with sticky rice and grilled lime

# Moussaka VE GF

Layered potatoes, aubergine, lentil & mushroom ragu, baked and finished with white sauce and grated mozzarella, and gremolata

## **DESSERTS**

Tiramisu VE mocha sauce

Blackberry Cheesecake VE GF blackberry compote

Pear and Plum Crumble VE GF vanilla ice cream

#### **SIDES**

Green Leaf Salad 4 VE GF lettuce, red onion, cucumber, tomato, served with creamy mustard dressing Sweet Potato Wedges 5 VE with harissa mayonnaise

Skin on Fries 4 VE rosemary salt

Chunky Herb Polenta Chips 6 VE with garlic & lemon aioli

VE vegan | GF gluten free | N contains nuts

Please be advised we operate a cashless business. Our recipes cannot be altered without prior arrangement and notice. Allergen information is available upon request, please ask the manager for details. We do not operate an allergen-free kitchen, all our dishes are subject to cross contamination. All prices include VAT. A discretionary service charge of 12.5% is applicable to all bills and is shared amongst all staff.