



Sample Vegetarian Menu

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Oven Roasted Vine Tomatoes with Basil & Crème Fraiche
Double Baked Cheese Soufflé with Spring Onion "Au Gratin"
Poached Pear with Blue Cheese, Brioche Crumbs,
Candied Walnuts and Port Reduction
Baked Tomato Stuffed With Rosary Goats Cheese Mousse
& Pine Nut Pesto

Rosti topped with Provencal Vegetables, Young Spinach,
Poached Egg and Hollandaise Sauce
Stuffed Roast Pepper with Ratatouille & Mozzarella
Vegetable Wellington with Grilled Halloumi & Rocket Salad

Hand Made Gnocchi with Roasted Squash, Feta Cheese,
Spinach and Red Wine Ragu

Deserts will depend on 3 Course menu of your choice

Sample Vegan Menu

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Oven Roasted Vine Tomato Soup with Basil
Grilled Asparagus Salad with Roast Peppers and
Extra-Virgin Olive Oil Dressing
Warm Organic Pitta Bread with Pepper Hummus
Avocado & Marinated Tomato Salad with Tofu Feta Cheese
& Raspberry Dressing
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Sample Vegan Menu (cont)

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Wholemeal Pasta with Fresh Tomato Sauce,
Chargrilled Peppers & Courgettes
Roast Butternut Squash and Spinach Risotto
Stuffed Baked Pepper with Ratatouille Topped with
Tofu Cottage Cheese
Homemade Gnocchi with Provençale Vegetables

Selection of Fruit Sorbets

Poached Plums with Star Anise & Ice Cream
Chocolate Brownie with Raspberry Sorbet

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