Vegetarian Event Menus (EXTERNAL) 2022-2023

**MENU 1**

Chestnut and Red Wine Risotto
Jackfruit, Puy Lentil & Oat Ragout with Celeriac Fondant and Turned Carrots
Apricot and Pistachio Frangipane with Brandy & Egg Sauce

£20.28 per person

**MENU 2**

Goat’s Curd, Cranberry and Walnuts with Braised Red Cabbage
Butternut Squash and Double Olive Tortilla with Green Pesto and Niçoise Garnish
White Chocolate Ganache Tart with Orange Anglaise

£22.20 per person

**MENU 3**

Truffle Rarebit, Worcester Sauce and Herb Salad
Sweet Potato & Parsnip Wellington with Butter Bean and Champagne Sauce, Baby Leeks, and Baby Carrots
Choux Buns with Winter Pansies and Toffee Sauce

£24.60 per person

**MENU 4**

Beetroot and Mascarpone Mousse with Multi Seed & Hazelnut Crumble
Wild Mushroom Risotto Cake with Cranberry Jelly, Artichoke Sauce and Rocket Salad With Lemon Infused Truffle Oil
White Chocolate Roulade with Exotic Fruit Salad and Raspberry Sauce

£27.00 per person
MENU 5

Root Vegetable Velouté with Mint Yogurt, Pistachio Nuts and Cranberries
Mixed Nut Patty with Saffron Tempura, Tagine Spices, Couscous
And Tenderstem Broccoli with Raisin Sauce
Apricot, Honey & Cinnamon Tart with Passion Fruit Coulis

£28.20 per person

MENU 6

Eggs En Cocotte with Sun-Dried Tomatoes and Ciabatta
Mixed Bean Faggot with Beetroot Pomme Purée, Roast Parsnips, Green Beans,
And Wild Mushroom Jus Lié
Cappuccino Baked Alaska with Amaretti

£29.40 per person

Menu prices do NOT include VAT
Prices include a selection of Artisan Breads, Coffee, and After Dinner Mints

If you have a Food Allergy or a Special Dietary Requirement please contact a Member of our
Catering Team