



Veggie Buffet

17.50 per person

Minimum of 10 people

Bread-Baked Camembert (v)

With garlic, rosemary & celery

Sautéed Mushrooms on Toast (ve)

In a rich vegan béchamel

Shallot Tarte Tatin (ve)

Rocket, herb dressing

Flat Bread & Houmous (ve)

Hot sauce drizzle

Miso-Glazed Aubergine (ve)

Sticky coconut rice, crispy black cabbage

Avocado, Cherry Tomato & Leaf Salad (ve)

Choose any two desserts for 3.50 per person

Cranberry & Pecan Tart (v)

Chocolate Brownie (v)

Caramel Biscuit Torte (ve)

Cinnamon biscuit base, creamy coconut based topping, toffee sauce

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. † = this dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability.