

H O S P I T A L I T Y
S & K



VEGAN MENU



CANAPÉS

Asian pancakes, filled with mango, red pepper, spring onion,
cucumber and sweet chilli sauce

Red chicory leaf, topped with beetroot, pickled red onion and
black olive

Sour dough bruschetta, topped with sun dried tomato, basil
leaf and tofu

Sour dough bruschetta, topped with garlic mushrooms and
tarragon

Marinated artichokes and char-grilled red pepper skewers



STARTERS

Butternut squash soup

Wild mushroom soup

Risotto

Chargrilled vegetable salad

Tofu, ribboned carrots, courgettes and aubergine

Black olive gnocchi, gazpacho



MAIN COURSE

Beetroot, walnut & lentil wellington

Vegetable and hazelnut tart

Cranberry and quinoa stuffed butternut squash

Cauliflower stew

Cottage pie

Chargrilled aubergine, roasted tomato and pine nut dressing

Quinoa and corn chowder



DESSERTS

Sticky toffee pudding & vegan ice cream

Poached pear

Macerated strawberries and lime sorbet

Strawberry oat and nut crumble

Apple pie & vegan ice cream