







VEGETARIAN  VEGAN 



TWO COURSE SET MENU
STARTER AND MAIN COURSE
STARTERS

Soup of the moment (ask for today's vegetarian soup)  
Granary or white bread roll



Goats cheese, tomato salad  
Rocket, balsamic and olive oil


Rose of Melon 
Sorbet winter fruits


Roasted Carrot, feta and caraway seed salad 
Orange dressing

Sauté Mushrooms  
Served in a garlic olive oil

MAINS

Vegetable hot pot  
Root vegetables and shallots topped with sliced potatoes

Vegetarian sausage 
Creamed mash potato, onion gravy

Mushroom, cranberry and Brie wellington 
Tomato sauce

All main courses are served with a selection of vegetables and potatoes

FOOD ALLERGY NOTICE PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS,
WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH AND SHELLFISH