Vegetarian & Vegan Lunch

Starters

Salad of Palm Hearts
Spring Onions, Cucumber, Tomatoes and Garden Greens with Dill Dressing (vegan) (gf)

Vegetable Garden Salad
Asparagus, Pickled Mushrooms and Black Garlic (vegan) (gf)

Potato, Cheddar Cheese and Spring Onion Soup
Golden Croutons

Main Courses

Roasted Cauliflower
Baby Gem, Carrot, Broccoli and Potato Crisp (vegan) (gf)

Fusilli Pasta Arrabbiata

Spiced Quorn Fajita Wrap
Avocado, Alfalfa Sprouts and Salsa (vegan)

Desserts

Rosemary Roasted Pineapple
Mango and Pink Peppercorn Sorbet, Banana Jam (vegan) (gf) (ls)

Blackberry Jelly with Poached Conference Pear
Honey Yoghurt (gf) (ls)

Cheeseboard

A Selection of Regional British and Continental Cheeses with Biscuits

Recommended Wine

White Wine Glass 250ml – Fresh & Crisp
The Holy Snail Sauvignon Blanc, Domaine Joel Delaunay, Loire Valley, France
£6.50

White Wine Glass 250ml – Fruity & Aromatic
Unwooded Chardonnay, Devlin's Mount, South Australia
£5.95

Red Wine Glass 250ml – Rich & Spicy
Malbec, Kaiken Reserve, Mendoza, Argentina
£6.75

Red Wine Glass 250ml – Rich & Spicy
Vinha Grande, Casa Ferreirinha, Douro, Portugal
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Cheeseboard

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Vegetarian & Vegan Lunch

Starters
Jerusalem Artichoke with Truffle
Rocket, Orange and Preserved Lemon (vegan) (gf)

Panzanella Salad with Heirloom Tomatoes and Crumbled Goat’s Cheese
Isle of Wight Smoked Tomato Balsamic

Butternut Squash Soup
Golden Croutons

Main Courses
Courgette, Potato and Onion Frittata
Scallop Potatoes, Green Beans and Sweet Cherry Tomato Sauce (gf)

Spinach, Feta Cheese and Mushroom Strudel
Thai Red Curry Sauce

Sweet Beetroot and Candied Walnut Risotto
Celery, Fennel, Green Apple Salad and Balsamic Pickled Onions (vegan) (gf)

Desserts
Tofu, Banana and Pecan Pancakes
Maple Syrup (vegan) (ls)

Fruit Salad (vegan) (gf) (ls)

Cheeseboard
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Vegetarian & Vegan Lunch

Starters
Deep-fried Arancini
Piperade of Roasted Peppers, Tomato and Basil Purée

Rocket, Parmesan and Toasted Pine Nut Salad
Red Onions & Lemon Zest (gf)

Sweet Potato Soup
Edamame Beans, Onion Ash and Nori (vegan) (gf)

Main Courses
Poached Kohlrabi Baby Gem and Samphire
Vegetable jus (vegan) (gf)

Penne Pasta Napolitana (v)

Chickpea and Roasted Vegetable Masala
Steamed Rice, Condiments, Pooris and Chutney (vegan)

Desserts
Chocolate Brownie with Raspberries
Raspberry Sorbet and Violet Crystals (vegan) (gf)

Lemon Posset
Rhubarb Compote and Viennese Biscuit (l)

Cheeseboard
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Vegetarian & Vegan Lunch

Starters
Selection of Vegetable Futomaki and Sushi Rolls
Sushi Ginger, Tamari Dip and Wasabi (vegan) (gf)

Roasted Beetroot, Feta and Orange Mixed Leaf Salad (gf)

Asparagus Soup
Crème Frâiche (gf)

Main Courses
Traditional Spanish Omelette* (gf)

Fusilli Pasta Pesto

Wild Mushroom Risotto Cake
Rocket, Sicilian Lemon and Tomato Dressing (vegan)

Desserts
Steamed Pear Suet Pudding
Blackcurrant Sorbet (vegan)

Plum and Vanilla Fool
with Granola (ls)

Cheeseboard
A Selection of Regional British and Continental Cheeses with Biscuits

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Vegetarian & Vegan Lunch

Starters
Maple Parsnip, Carrot and Lentil Pâté
Ruby Slaw, Spelt Toast and Lightly Smoked Tofu Mayonnaise (vegan)

Asparagus, Sun-dried Tomato and Egg Salad
Croutons

Green Split Pea Soup
Malt Vinegar

Main Courses
Sweetcorn Risotto
Lemongrass and Yuzu (vegan) (gf)

Twice Baked Cheese and Nutmeg Soufflé*
Roast Beetroot and Rosemary Bruschetta

Miso Grilled Aubergine
Sticky Rice and Pickled Cucumber Kimchi (vegan)

Desserts
Chickpea Meringue and Strawberry Compote
Jelly and Strawberry Pearls (vegan) (gf)

Kumquat and Almond Cake
Blackcurrant Sorbet and Honey Sauce (ls)

Cheeseboard
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Month 2019 | Your Executive Chef is XXXXXXXX
Vegetarian & Vegan Lunch

Starters
Pumpkin and Silky Tofu
Lemon Gremolata (vegan) (gf)
Palm Heart Salad with Tomato and Avocado (gf)

Green Split Pea Soup
Cream of Leek and White Onion Soup
with Croutons

Main Courses
Roasted Winter Vegetables with Edamame Beans
Apple and Balsamic (vegan) (gf)

Black Truffle Scented Three Egg Omelette*
Jardinère of Vegetables, Salsa Verde and Brioche Toast

Pearl Barley with Vegan Cheese and Portobello Mushroom Gratin
Green Leaf Salad (vegan)

Desserts
Glazed Almond Rice Pudding
Amarena Cherries and Almond Praline (vegan) (gf)

Baked New York Cheesecake
Raspberry Coulis (gf) (ls)

Cheeseboard
A Selection of Regional British and Continental Cheeses with Biscuits

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Month 2019 | Your Executive Chef is XXXXXXXX
Vegetarian & Vegan Lunch

Starters
Salad of Pink Grapefruit and Avocado (vegan) (gf)
Apple and Gorgonzola Bruschetta
Baby Gem Lettuce and Cucumber Salad
Cream of Tomato Soup
Basil Oil and Golden Croutons

Main Courses
Pasta with Spinach and Cherry Tomato Confit (gf)
Spiced Lentil and Bean Chilli
Jasmine Rice and Guacamole (vegan) (gf)
Sweet Potato and Carrot Fritters
Lime Yoghurt and Green Salad

Recommended Wine

Summer Pudding
Raspberry Gel and Vegan Yoghurt (vegan)

Carrot Cake
Sultana Purée and Walnut Tapioca Powder (vegan) (gf) (ls)

Cheeseboard
A Selection of Regional British and Continental Cheeses with Biscuits

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Vegetarian & Vegan Lunch

Starters
Timbale of Stilton Cheese Mousse
Highland Oatcakes

Caesar Salad
Tofu Croutons

Butternut Squash Soup
Pickled Walnuts, Croutons and Ponzu Dressing (vegan) (gf)

Main Courses
Tandoori Tofu Tikka Masala
Jasmine Rice, Coriander and Roasted Nuts (gf)

Tagliatelle Pasta
Olives and Capers

Tempura of Cauliflower, Broccoli Florets and Baby Corn
Tomato Quinoa and Summer Herb Dip (vegan)

Desserts
Dark Chocolate and Olive Oil Marquise
Orange Sorbet, Candied Orange and Spiced Syrup (vegan) (gf)

Strawberry and Greek Yoghurt Fool
Oat Crumble (ls)

Cheeseboard
A Selection of Regional British and Continental Cheeses with Biscuits

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Vegetarian & Vegan Lunch

Starters
Sun-dried Tomato, Garlic and Olive Croquette
Ratatouille (vegan)

Sweet Potato, Artichoke and Baby Corn Salad
Sweet Lemon and Tarragon Dressing (gf)

Five Bean and Lentil Soup (gf)

Main Courses
Oak Marinated Silken Tofu in Chinese Black Bean Sauce
Tenderstem Broccoli Stir-fry, Spiced Cashew Nuts and Crispy Rice Noodles (vegan)

Chestnut, Spinach and Blue Cheese en Croûte
Apple, Courgette and a Grain Mustard Cream

Stir-fried Quorn with Oriental Vegetables
Rice Noodles and Sesame (vegan) (gf)

Desserts
Cinnamon Roasted Apple
Cream Cheese and Sultanas (vegan)

Lemon, Poppy Seed and Cashew Nut Cheesecake
Blackcurrant Compote (vegan) (ls)

Cheeseboard
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Vegetarian & Vegan Lunch

Starters

Tempura of Vegetables
Tamari Dip (vegan) (gf)

Grilled Halloumi and Fig Salad
Spinach, Rocket and Coriander Dressing (gf)

Cauliflower Soup
Golden Croutons

Main Courses

Courgette Dumplings
Tenderstem Broccoli and Curried Tomato Sauce

Edamame Bean and Pea Risotto
Black Garlic and Pickled Ginger (gf)

Mushroom, Chestnut and Cranberry Tart
Roasted Mediterranean Vegetables (vegan)

Desserts

Chocolate Brownie Cake
Glazed Banana and Hazelnuts (vegan) (gf)

Courgette Cake
Cinnamon Mascarpone and Pistachios (hs)

Cheeseboard

A Selection of Regional British and Continental Cheeses with Biscuits

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Vegetarian & Vegan Lunch

Starters
Celeriac, Apple, Roast Beetroot and Pecan Nut Salad (vegan) (gf)

Roasted Grape and Ricotta Bruschetta

Cream of Tomato Soup
Basil Oil and Golden Croutons

Main Courses
Roasted Cauliflower and Baby Gem
Broccoli, Carrot and Potato Crisp (vegan) (gf)

Macaroni Pasta Gratinati
Cheddar Cheese Sauce and Focaccia

Goan Coconut and Vegetable Caldeen
Spiced Rice, Condiments and Chutney (vegan)

Desserts
Apple and Gooseberry Spiced Crumble
Vanilla Soy Yoghurt (vegan) (ls)

Rosemary Roasted Pineapple
Mango and Pink Peppercorn Sorbet, Banana Jam (vegan) (gf) (ls)

Cheeseboard
A Selection of Regional British and Continental Cheeses with Biscuits

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Vegetarian & Vegan Lunch

Starters
Vegetable Crudités and Guacamole
Tortilla Chips (vegan) (gf)

Summer Bean and Pea Salad
Lemon Couscous

Red Cabbage Consommé
Gala Apple, Grape Mustard and Sauvignon Vinegar (vegan) (gf)

Main Courses
Cottage Pie with Garlic Butter Sweet Potato Mash
Thyme Glazed Carrots (gf)

Roasted Pumpkin Tortellini with Sage Butter
Toasted Pine Nut and Sweetcorn Sauce

Crisp Polenta and Grilled Artichokes
Salsa Verde (vegan) (gf)

Desserts
Sticky Toffee Cake
Date Purée and Apple Compote (vegan)

Coconut and Lemongrass Panna Cotta
Ginger Crumb and Strawberries (vegan) (gf) (H)

Cheeseboard
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Starters
Toasted Quinoa, Walnuts, Lime, Mango and Baby Leaves
Gremolata (vegan) (gf)

Salad of Roast Beetroot and Mixed Greens
Vanilla Balsamic Dressing (vegan) (gf)

Cream of Tomato Soup
Basil Oil and Golden Croutons

Main Courses
Lentil Spaghetti Bolognese
Garlic Bread

Fusilli Pasta
Creamed Pesto, Pine Nuts and Walnuts

Carrot Rösti and Garlic Butter Beans
Coriander Pesto and Sweet Potato Chips (vegan) (gf)

Desserts
Chilled Lemon Soufflé
Blackberry Sorbet and Poached Blackberries (vegan) (gf)

Fruit Salad (vegan) (gf) (ls)

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Vegetarian & Vegan Lunch

Starters
Avocado Pear with Crumbled Goat’s Cheese Crotin
Raspberry Vinaigrette (gf)

Waldorf Salad
Apples, Walnuts, Red Grapes, Mayonnaise and Natural Yoghurt (gf)

Chilled Cucumber Consommé
Spinach, Bok Choy and Tamari (vegan) (gf)

Main Courses
Wild and Cultivated Mushroom Bourguignon
Creamed Potatoes (gf)

Feta, Tomato and Spinach Filo Pastry
Mediterranean Potatoes and Romesco Dip

Thai Green Vegetable Curry
Jasmine Rice (vegan) (gf)

Desserts
Vanilla Soya Rice Pudding
Raspberry Jam (vegan) (gf)

Minted Pineapple
Mango Soup and Lemon Sorbet (gf) (ls)

Cheeseboard
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