



# Veggie Buffet

19.95 per person

Minimum of 10 people

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**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.