



Vegan Menu

Starter

Tuscan Summer Vegetable Salad (ve/gf)

Chargrilled peppers, artichoke, courgette & balsamic silverskin onions, celeriac purée, rocket pesto

Beetroot Cured Carrots (ve/gf)

Summer salad, horseradish dressing

Wild Mushroom Pâté (ve)

Pickled shallot salad, sourdough crisp

Roast Vegetable Terrine (ve/gf)

Sticky date & quince chutney

Heirloom Tomatoes (ve/gf)

Watermelon, vegan feta, mint oil

Olive Focaccia Bruschetta (ve)

Fire roasted heritage tomatoes, thyme cream cheese



Vegan Menu

Main

Miso and Harissa Baked Aubergine (ve)

Soy infused bok choy, roasted vegetable cous cous

Mushroom, Aubergine and Courgette Stack (ve/gf)

Smoked celeriac purée, tomato and basil sauce

Served with new potatoes in bowls to the table

Caramelised Shallot and Squash Tarte Tatin (ve)

Crushed new potatoes, tenderstem broccoli, baby beets, red pepper coulis, green herb oil

Butternut Squash and Ricotta Cannelloni (ve)

Sage cream, tomato concasse, pumpkin crisps

Green Summer Vegetable Risotto (ve/gf)

Pea, green bean, edamame, rocket and rice crackling

Beetroot Wellington (ve)

Baby carrots, soya beans, mashed potato, truffle cream sauce



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Dessert

Chocolate Mousse (ve/gf)

Berry compote, mint

Dorney Mess (ve/gf)

Crushed meringue, soya cream, strawberries, honeycomb crumb

Raspberry & Coconut Mousse (ve)

Filo pastry, passionfruit coulis & lemon balm

Chocolate Brownie (ve/gf)

Vegan vanilla ice cream, berry compote

Passionfruit Cheesecake (ve)

Passionfruit cheesecake served in a Martini glass