



Meat Free Menu

Deep fried gnocchi with roasted peppers, sun blushed tomato and spring onion
in a fresh basil pesto dressing.

Aubergine parmigiana

Carrot and lentil pattie topped with garlic spinach and goats cheese.

To be accompanied by:

Gourmet chunky chips

Stuffed potato skin with cheese & spring onion

Garden peas

Cauliflower

Jacket potato with cheese and baked beans



Followed by:

Homemade syrup sponge and custard

Selection of cold gateaux

Locally sourced cheese and biscuits



Meat Free Menu

Korean style cauliflower wings
with a spiced sweet and sour barbeque sauce

Vegan chorizo sausages and mash with caramelised red onion gravy and vegan
mash

Feta and spinach swirl pie garnished with a warm Greek style relish

To be accompanied by:

Stir fried lemongrass noodles

Smooth mashed potatoes

Sweetcorn

Broccoli

Salad Selection

Jacket potato station



Followed by:

Mixed berry strudel and custard

Selection of cold desserts

Locally sourced cheese and biscuits



Meat Free Menu

Butternut and beetroot wellington served with a caramelised red onion gravy

Oriental spiced vegan burger with a toasted brioche bun, salad and pickles

Thai green vegetable curry containing sweet potato, chickpeas and sweet peppers

To be accompanied by:

Deep fried potato wedges

Steamed basmati rice

Broccoli

Sweetcorn

Salad Selection

Jacket potato station



Followed by:

Chocolate sponge with chocolate sauce

Selection of cold desserts

Fruit platter

Locally sourced cheese and biscuits
