

Plated Main Courses - Meat Free

Roasted Mediterranean Vegetable and goats cheese stack finished with a basil vinaigrette

Savoury Feta Cheesecake studded with olives and served cold with a tomato and basil sauce

Caramelised red onion tart with balsamic and goats cheese

Cherry tomato tarte tatin served warm with a sweet red onion and coriander salsa

Wild mushrooms in a Madeira cream served en croute with a fresh herb hollandaise

Griddled polenta on roasted sweet potato and chive mash finished with a roasted tomato drizzle

A creamy risotto with fresh peas and asparagus

Roasted field mushrooms with a herb crust and finished with parmesan crisps

Chestnut and mushroom cabbage leaf parcels finished with a nutmeg and sour cream sauce

Celery, bean and chick pea cottage pie

Spinach and ricotta lasagne finished with toasted pine kernels