V E G A N & G L U T E N F R E E M E N U

£25 per person

Starter

Tomato and basil soup served with bread roll & butter

Pea & Mint fritters

Main

Moroccan Nut Roast

Moroccan spiced brown rice, mixed with juicy sultanas, apricots, and cranberries, with a sweet butternut squash chutney and flaked almonds

Squash, Brie & Beetroot Tart

Pastry case filled with roasted squash, brie with beetroot chutney and sauce, with truffle infused oil and vintage Cheddar cheese

Dessert

Billionaire's Bar

A moist doughy chocolate chip cookie, topped with layers of salted toffee, chocolate coconut ganache and a sweet chocolate flavour drizzle and decorated with a gold splash effect

Cheesecake

A gluten free oaty biscuit base topped with a sweet vegan cheesecake style topping.