

DINNER MENU

VEGAN



STARTERS

Roast parsnip soup (gf) £12

Coconut

Warm salt baked beetroot £14

Feta mousse, aged balsamic, chicory

MAIN COURSE

Charred cauliflower £20

Cauliflower croquette, marmite jus

Roast butternut squash £22

Puy lentil ragout, smoked aubergine, fennel, mushroom jus

SIDE DISHES

Ratte potatoes (gf) £5

Torched tender stem broccoli (gf) £5

Baby carrots (gf) £5

DESSERTS

Pineapple carpaccio £10

Toasted coconut, mango sorbet

Dark chocolate brownie £10

Honeycomb, honeycomb ice cream

CHEF'S VEGAN EXPERIENCE MENU

£75 per person

Served until 20:30

Roast parsnip soup (gf)

Coconut

Warm salt baked beetroot

Feta mousse, aged balsamic, chicory

Celeriac croustis

Baby leek, celeriac mousse

Roast butternut squash

Puy lentil ragout, smoked aubergine, fennel, mushroom jus

Charred cauliflower

Cauliflower croquette, marmite jus

Green apple sorbet (gf)

Pineapple carpaccio (gf)

Toasted coconut, mango sorbet

Tea, coffee, Grand Hall petit fours

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

*Hand*PICKED
HOTELS