

SAMPLE VEGETARIAN MENU.

MEDITERRANEAN VEGETABLE & CHEESE WELLINGTON

Paneer and Mozzarella chesses, topped with vegetables in a pesto and tomato sauce, encased in puff pastry.

CARAMELISED ONION, PEAR & FIG CHEESECAKE

Shortcrust pastry with smooth layers of ricotta & gruyere cheese interlaced with chestnuts, with a topping of caramelised red onions, pears, figs and cracker black pepper

FILO TART

Filo pastry tart filled with caramelised red onion,
Topped with goats cheese.

LEEK, CAULIFLOWER & GRUYERE CROWN

Leeks & cauliflower in a Gruyere & Dijon mustard sauce
encased in a puff pastry crown.

FRUIT & VEGETABLE CURRY

Celery, onion, apricots, apple, banana and raisins in a
mild curry sauce.

Finished with soured cream and served with rice.

