



VEGAN MAIN COURSE

Roast Spiced Cauliflower with Lentil Dhal

Onion bhaji, scorched shallots, mango gel, onion seeds and coriander

Red Pepper, Sun Blush Tomato and Butternut Arancini

On a baby ratatouille with spinach pesto oil and balsamic syrup, red onion petals

Smoked Wild Mushroom Risotto Cake and Mushroom Stroganoff

Woodland oat cream sauce and leek and minted pea puree, pumpkin pips

Sweet Potato and Beetroot Falafel

Roast vegetable pave, apricot, and chilli ketchup, Heritage beetroot spaghetti crisps

Cauliflower Shawarma with Tahini, Pomegranate and Pine Nuts

Spiced middle eastern cauliflower dish with molasses and coriander, smokey flat bread

Tian of Char Roasted Vegetables and Quinoa and Black Rice with Scorched Vine Tomatoes

With char roast aubergine, courgettes, butternut squash and spinach

Sweet Potato, Cauliflower, Bombay Potato and Lentil Dhal, Poppadom Shards

With saffron rice, sticky onions, fresh mango chutney and roast coconut

Aubergine Parmigiana

Smoked aubergine, tomatoes, miso herb dressing, garlic breadcrumbs, black spaghetti crisps

Minted Pea, Wild Garlic and Pine Nut Risotto

With scorched shallot petals, roquito pears, crispy wasabi peas and pea shoots

Griddled Butternut Squash Steak with Ras-el-Hanout

Spicy cous, pomegranate, rose petals, aubergine, toasted chickpeas, sauce épice