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Vegetarian Menu

- Carrot and Coriander soup £4.50
Cheddar cheese and onion soup £4.50
Sweetcorn and bell pepper chowder £4.50
Sliced avocado on a bed of vegetable ratatouille
glazed in a tomato and tarragon sauce £5.50
Warm plum tomato and basil pesto tart with crisp leaves and balsamic reduction £4.50
Ratatouille and fetta cheese terrine with dressed french leaves £4.75



Mixed herb and wild mushroom risotto bound in a light white wine and cream Velouté and truffle oil £12.95

Gateau of lentils, aubergines, courgettes and plum tomatoes glazed with cheese and garden herb oil £11.50

Crisp parcel of farmhouse cheese with red onion tarragon and potato salad £11.50

Carrot and lemon grass pilaff with roasted cashew nuts £11.00

Asparagus and artichokes with hollandaise sauce £11.50

Baked sage derby tartlet with flageolet beans and chilli sauce £11.00

Desserts

- Glazed lemon tart with chocolate sauce and raspberries £5.25
Warm chocolate fudge brownie and butterscotch sauce £5.25
Baileys cheesecake £5.25
Iced Gran Marnier parfait and compote of mixed berries £4.95
White chocolate panacotta with strawberries £4.95
Treacle tart with local clotted cream £4.95
Bitter chocolate tart with crème Anglaise £5.25
Summer or winter pudding with sweetened vanilla cream and raspberry coulis £5.25



- Coffee and mints £2.50
Coffee and homemade petits fours £3.50

Wedding Menus