

## **Vegetarian Menu Sample**

Service is not included and is at your discretion

Please telephone **01590 682754** to book

## **Starters**

**Stilton, Pear and Walnut Flan**  
with Dressed Rocket Leaves

**Creamy Garlic Mushrooms Topped with a  
Herb Crumble**  
With a Mixed Leaf Side Salad

**Gallery Salad of Peppers, Rocket, Vine  
Tomatoes, Cucumber & Red Onion**  
Topped with Toasted Nuts, Pineapple and a  
Lime & Coriander Dressing

**Three Cheese Soufflé**

## **Main Courses**

*All main courses are served with  
a compliment of vegetables*

**Chef's Speciality Nut Roast**  
Served with a Rich Tomato Sauce with Seasonal  
Vegetables on a Bed of Mash

**Stuffed Red Peppers** with Vine Tomatoes,  
Garlic, Olive Oil, Basil & Cracked Black Pepper

**Cauliflower Pancakes with Cauliflower  
Fritters**  
Drizzled with Mornay Froth

**Char-Grilled Vegetable Platter**  
Served with a Béarnaise Sauce

**Leek, Potato and Oak Smoked Stilton Pie**

**Spicy Tofu**  
On a Bed of Basmati Rice

## **Desserts**

**Chocolate Mousse**  
**Chocolate Fudge Cake with Cream**  
**Hot Treacle Sponge with Custard**  
**Passion Fruit Panacotta**  
served with Ice Cream and a Berry Compote

**Strawberries and Cream**

**Strawberry Mousse**

**Vanilla Cheese Cake**

served with a Fruit Compote

**Fresh Fruit Salad and Cream**

**Crème Brulee**

served with Vanilla Ice Cream and  
a Strawberry Garnish

**Meringue with Fresh Cream**

**Fresh Fruit Trifle with Cream**

**Selection of Cheeses**  
with Celery and Biscuits

And

**Coffee**  
with Cream & Mints