

# Vegan Night

Saturday 29<sup>th</sup> January



## Starters

Pan Asian style tofu & broccoli with basmati rice, fresh chillies and spring onion salad

Padron peppers stuffed with cream cheese served with a tomato and pepper dip

“Pepperoni” and three cheese tartlet on a bed of dressed salad

## Mains

Oven roasted butternut squash and sage risotto in a coconut cream sauce with parmesan style cheese and handmade ciabatta garlic bread

Wild mushroom Bourguignon puff pastry pie served on a bed of wilted kale with carrot and parsley buttery mash

Soy & chilli marinaded crispy tofu served on a bed of grilled pineapple, pepper and a green edamame bean noodle stir fry

## Desserts

Rich chocolate torte topped with chocolate ganache served with vanilla ice cream and a blackberry compote

Italian pavlova - cream soda flavoured meringue, lime infused ice cream, raspberry whipped cream and a fresh raspberry compote

Bourbon poached caramelised apple with a rich toffee sauce and a whipped vanilla cinnamon cream

2 courses £20.50

3 courses £25.50

Gratuities at your discretion

Menu Creator and Chef: Emma Howes

Proprietor: Simon Peck