

# Vegan

## Starters

Chilli & fennel chickpea sausage roll with a spiced tomato chutney and herb salad

Corn chowder with saffron arancini and herb oil

Potted mushrooms, smoked shallot & pickled celeriac with pumpnickel toast

## Main Courses

Honey & soy braised tofu, jasmine rice and charred fennel with miso & ginger sauce

Wild mushroom & garlic pearl barley risotto with salsa verde

Butternut squash & veggie haggis wellington with salsify, kale and red wine sauce

Charred cauliflower steak with warm quinoa & wild rice salad, raisin purée and chimichurri (GF)

## Desserts

Roasted Peach, pistachio granola and lemon sorbet

Olive oil polenta cake and blood orange sorbet