

CUTLERS HALL
FINE DINING PLANT BASED

STARTER

ROAST VEGETABLE TIAN
with a tomato and herb dressing.

LEEK AND HERB CROQUETTE
curried parsnip, coconut milk velouté.

MAIN

BUTTERNUT SQUASH
sage and baby spinach wellington. Pressed herb potatoes, greens, and vegetable gravy.

VEGAN WILD MUSHROOM RISOTTO
with parsley puree, Affilla cress, vegan parmesan, and truffle.

DESSERT

BELGIAN CHOCOLATE
and clementine torte.

BAKED VANILLA CHEESECAKE
with fresh berries.

ADDITIONAL COURSES

SORBET Additional cost

PLEASE NOTE:

It is not a choice menu so please choose one starter, one main and one dessert for **all**.

All our menus include a selection of artisan breads and butter, freshly brewed Fairtrade coffee and a selection of Fairtrade tea and herbal infusions with mints.

Nut Allergies:

All our meals, while maybe not containing nuts, are produced in an environment where nuts or nut traces may be present.