

CUTLERS HALL

PLANT BASED BANQUETING MENU

STARTER

ROAST VEGETABLE TIAN
Tomato and herb dressing.

LEEK AND HERB CROQUETTE
Curried parsnip. Celeriac velouté. Lemon oil.

MAIN

BUTTERNUT SQUASH, BABY SPINACH, AND SAGE WELLINGTON
Pressed herb potato. Roast vegetables. Greens. Vegetable gravy.

MUSHROOM AND BASIL ARRANCINI
Cauliflower velouté. Pan fried wild mushroom. Truffle oil.

DESSERT

CHOCOLATE AND CLEMENTINE TART
Raspberry coulis. Berries.

BAKED VANILLA CHEESECAKE
Fruit coulis. Berries.

ADDITIONAL COURSES

SORBET £4.00

PLEASE NOTE:

All pricing is exclusive of VAT.

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.

TWO COURSE £35 | THREE COURSE £40