



VEGAN AUTUMN/WINTER MENU 2017

Tomato Soup

Stuffed Mushrooms with Ratatouille and Dressed Rocket

Beetroot and Caramelised Onion Tart Tartan with Balsamic Glaze and
Dressed Salad



Porcini Morel and Wild Mushrooms Strudel with Tomato Sauce and
Salad

Roast Root Vegetable Casserole

Stuffed Butternut Squash with Spinach, Leeks and Pecan Nuts



PLEASE CHOOSE ONE DISH PER PERSON FROM THE A LA
CARTE ACCOMPANIMENT MENU



Strawberry and Rhubarb Crumble with Strawberry Sorbet

Apple and Cinnamon Tart Tatin with Coconut Sorbet

Selection of Fresh Fruits