



## **VEGAN SPRING/SUMMER MENU 2018**

Tomato Soup

Warm Roasted Mediterranean Vegetables Salad with Balsamic Glaze

Garlic Bread topped with Garlic Mushrooms and Dressed Salad  
Leaves



Nut Roast served with Grilled Artichokes and Roasted Mediterranean  
Vegetables, Basil Oil and Mixed Salad Leaves

Spiced Vegetable Ragout and Cous-Cous

Stuffed Butternut Squash with Spinach and Leeks, Glazed with  
Balsamic Vinegar served with Dressed Salad



All Mains are served with your choice of either, New Potatoes, Fresh  
Vegetables or Home Cut Chips



Chocolate Brownie with Coconut Sorbet

Warm Peach Pithiviers served with Raspberry Coulis

Selection of Fresh Fruits with Strawberry Compote