

Vegetarian Mains Selection

Duo of Tarts

Garlic Mushroom & Stilton, Caramelised Red Onion & Goats Cheese, served with a Balsamic dressed Mixed Salad & a Sprinkle of Pine Nuts.

Roasted Red Pepper & Wild Mushroom Lasagne

Served with dressed Salad and Garlic Bread.

Grilled Halloumi Tagliatelle

Fresh Tagliatelle dressed with Pesto, Pine Nuts, Sun Blushed & Cherry Tomatoes, topped with Grilled Halloumi.

Parsnip & Cashew Nut Loaf

Layered Loaf of Roast Parsnips, Field Mushrooms & Cashew Nuts Hinted with Sage & Thyme served with Fondant Roast Potato, Braised Leeks, Vegetable Crisps and Tomato Dressing.

Spinach & Ricotta Cannelloni

A delicious combination of Wilted Spinach & Ricotta seasoned with a hint of Nutmeg, wrapped in Fresh Pasta and smothered with Tomato & Béchamel Sauces & Topped with Cheese, served with Dressed Salad and Garlic Bread.

Thai Green Curry

(Creamy Coconut Curry seasoned with Bird's Eye Green Chillies, Lemongrass, Kaffir Lime Leaves, Ginger and Thai Basil)

Chef's Homemade Thai Green Curry smothering Seasonal Vegetables & Served with Jasmine Rice.

All Dishes £12.00