

## Three Course Meal

**Chocolate Dipped Strawberries** 

Assorted Fresh Artisan Breads

\*\*\*

Traditional Soups; choose from (Watercress, Butternut squash or Cauliflower & Chive)

Grilled Courgettes with Sundried Tomatoes & Fresh Mint Dressing

Caprese Salad; Sliced Heritage Tomatoes, Sundried Tomato Tapenade & Fresh Basil Drizzled with Rapeseed Oil

Mini Vegan Tacos Filled with Avocado, Fresh Pico de Gallo & Coconut Yoghurt

Sticky Sesame Toasted Tofu with Fresh Tahini Dressing

Zucchini Falafel served with Tzatziki Dip

Roasted Butternut Squash Risotto Drizzled with Truffle Oil (£1pp supp)

\*\*\*\*



**Total Hospitality Ltd** 



Sweet Potato, Lentil & Coconut Curry with Basmati Rice

Char Grilled Peppers Filled with Mediterranean Ratatouille & Giant Couscous served with Roasted Red Pepper Sauce

Creamy Wild Mushroom Stroganoff served with Basmati Rice

Thai Coconut Vegetable Green Curry with Basmati Rice & Fresh Lime

Lentil Bolognaise Stew with Toasted Chickpeas, Roasted Red Peppers & Crispy Kale

Smokey Paprika Mexican Black Beans with Sweet Potato, Butternut Squash & Red Onion

Pesto, Spinach & Rocket Penne Pasta Topped with Toasted Pine Nuts

Sweet Potato and Black Bean Shepherd's Pie

Creamy Coconut, Turmeric & Spinach Orzo

Mediterranean Vegetable Penne Pasta in Fresh Basil Sauce

Shortcrust Pie Deep filled with Leek, Squash & Asparagus served with Mashed Potato & Gravy (£2 supp)

Mushroom & Spinach, Rosemary & Thyme Wellington served with Roasted Red Pepper Sauce (£2 supp)

\*\*\*\*

Choose any two desserts from the menu

## Dessert

Vegan Meringue Eton Mess with Coconut Cream

Sticky Toffee Pear Pudding

Carrot Cake

Sticky Date Brownie

Blueberry Tart

Chocolate (& Avocado) Mousse with Raspberries & Pistachio

Dark Chocolate Oaty Tart

Lemon Drizzle Coconut & Poppy Seed Cake

\*\*\*\*

Filter Coffee, Tea & Sweet Treats



**Total Hospitality Ltd**