



VEGETARIAN MENU

COUS COUS, BROCCOLI & THREE CHEESE WELLINGTON

COUS COUS AND BROCCOLI BRAISED IN TOMATO AND VEGETABLE STOCK
TOPPED WITH CHEESES AND BAKED IN A PUFF PASTRY PARCEL

GARLIC MUSHROOM & ONION MARMALADE TORTE

BUTTON MUSHROOMS AND MELTED ONIONS FRIED WITH GARLIC
IN A REDCURRANT AND BALSAMIC GLAZE ON TOP A CREAM CHEESE
AND LIGHT PASTRY BASE

MOZZARELLA & RED PESTO DUMPLINGS

VEGETABLE SUET DUMPLINGS WITH MOZZARELLA AND RED PESTO
SERVED IN A THICK CASSEROLE OF MUSHROOMS, COURGETTES AND
TOMATOES WITH A HINT OF ITALIAN HERBS

TOMATO & ROASTED RED ONION TATIN

FRESH VINE TOMATOES AND ROASTED RED ONIONS ON A
CAMELIZED ONION PUREE BLENDED WITH TOMATO
CONCASSE BAKED IN A SEASONED PASTRY CASE