

# **VEGAN AND VEGETARIAN**

## **Sharing Platters to Start**

Pesto, Spinach & Pine Nuts in Pastry

Vegetable Terrine with Red Onion and Parsley served with Special Recipe Piccalilli

Roast Peppers

Mushroom Pate with Red Onion Chutney

Chefs Red Pepper Houmous with Beetroot Crisps

served with buckets filled with Vegan Breads and Gunpowder Butter

## **The Main Event**

Allotment Pie in a Rich Red Wine & Mushroom Sauce

accompanied by Olive Oil Mash, Star Anise Carrots and Curly Kale

## **Sweet Endings**

A Selection of Mini Treats

To Finish

Mugs of Tea and Coffee

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# **DAIRY FREE**

## **Sharing Platters to Start**

Pesto, Spinach & Pine Nuts in Pastry

Ham Ham Terrine with Red Onion and Parsley served with Special Recipe Piccalilli

Home Cured Beetroot and Fennel Salmon

Chicke Liver Pate with Red Onion Chutney

Chefs Red Pepper Houmous with Beetroot Crisps

served with buckets filled with Dairy Free Breads and Gunpowder Butter

## **The Main Event**

Allotment Pie in a Rich Red Wine & Mushroom Sauce

accompanied by Olive Oil Mash, Star Anise Carrots and Curly Kale

## **Sweet Endings**

A Selection of Mini Treats

To Finish

Mugs of Tea and Coffee

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# **GLUTEN FREE**

## **Sharing Platters to Start**

Mini Gluten Free Roll with Baked Brie & Garlic Jam

Homemade Ham Hock Terrine with Red Onion and Parsley served with Special Recipe Piccalilli

Home Cured Beetroot and Fennel Salmon with Horseradish Cream

Chicken Liver Pate with Red Onion Chutney

Chefs Red Pepper Houmous with Beetroot Crisps

served with buckets filled with Gluten Free Breads and Gunpowder Butter

## **The Main Event**

Bourguignon of Beef

A Daube of Beef served in a Rich Red Wine, Onion, Bacon and Mushroom Sauce

accompanied by Roast Garlic Mash, Star Anise Carrots and Curly Kale

## **Sweet Endings**

A Selection of Mini Treats

To Finish

Mugs of Tea and Coffee

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# **NUT ALLERGY**

## **Sharing Platters to Start**

Baked Brie and Garlic Jam in a Crisp Filo Pastry

Homemade Ham Hock Terrine with Red Onion and Parsley served with Special Recipe Piccalilli

Home Cured Beetroot and Fennel Salmon with Horseradish Cream

Chicken Liver Pate with Red Onion Chutney

Chefs Red Pepper Houmous with Beetroot Crisps

served with buckets filled with Crusty Breads and Gunpowder Butter

## **The Main Event**

Bourguignon of Beef

A Daube of Beef served in a Rich Red Wine, Onion, Bacon and Mushroom Sauce

accompanied by Roast Garlic Mash, Star Anise Carrots and Curly Kale

## **Sweet Endings**

A Selection of Mini Treats

To Finish

Mugs of Tea and Coffee