

TASTE OF EDEN

To Start

- Carpaccio of beetroot**, stilton cheese, coriander dressing, roasted walnut V . GF
- Trio of salmon**, gravad lax, smoked, beetroot marinated, sweet mustard dressing V . GF . NF
- Cajun spiced chicken Caesar salad** NF
- Soup of the day** V . VE . GF . NF
- Vegan antipasti**, roasted cherry tomatoes, roasted peppers,
hummus, crisp leaf salad, basil dressing, peppered bread V . VE . NF

To Follow

- Braised shin of beef rigatoni**, garlic bread NF
- Tofu Thai green curry**, pak choi, mange tout, basmati rice V . VE . GF . NF
- Roasted chicken breast**, peppers, onions, sweet potato, chorizo GF . NF
- Teriyaki stir fried seitan**, soft noodles V . VE . NF
- Herb crusted coley fillet**, creamed leeks and spinach, crushed new potatoes NF

All served with a panache of vegetables

To Finish

- Fresh fruit salad**, Greek yoghurt V . VE . GF . NF
- Apple and cinnamon tart**, crumble, custard NF
- Banoffee pie**, vanilla cream NF
- Chocolate and coconut tart** V . VE . GF
- Heavenly cream**, layers of biscuit, lemon cream, cinnamon cream NF
- Tea and coffee to be served after lunch in the Conservatory.**

GF – gluten free, DF – dairy free, NF – nut free, V – vegetarian, VE – vegan

Please inform us of any allergies or intolerances.

We will endeavour to cater for your dietary requirements.