



**Spring 2009
3-Course Party Menu £21.95**

starters

tofu pockets (v, gf, lf)

two tofu cases, one filled with organic brown rice, wild mushrooms, spring onion, and avocado, the other with miso roasted butternut squash

or

three tahini dips (n s v)

beetroot, chickpea, and pumpkin tahini dips served with toasted pitta

or

soup of the day (often v, gf)

combine chef's inspiration with seasonal influence and you get soup of the day sensation served with fresh bread

main courses

stuffed portobello with fine beans and pesto (gf n)

portobello mushroom stuffed with feta, sun dried tomatoes and pine nuts with sweet potato wedges, fine beans with a pesto sauce topped with crème fraîche

or

sweet potato and coconut curry (vo, gf, n)

roasted sweet potato, butternut squash, cashew and coconut curry with herbed spinach brown basmati pilaf, cucumber raita and spicy vegetable crisps

or

warm haloumi and mango salad (n, gf, vo, lf)

dressed baby leaves with warm mild ewe's haloumi from cyprus served with perfumed mango, ripe avocado, wasabi roasted cashews with a mango dressing

desserts

molten chocolate pudding (gf)

an indulgent gooey hot chocolate pudding served with baileys ice cream - baked to order

or

black cardamom and blood orange crème brulee (gf)

a classic home made crème brulee, scented with black cardamom and served with a fresh blood orange caramel

or

sumptuous truffle torte (v, n)

rich dark chocolate truffle baked on a hazelnut biscuit base served with summer berry compote

KEY

V vegan / GF gluten free / N contains nuts / VO vegan option / GO gluten free option