## Vegan Menu Options

#### (Also suitable for all vegetarian requirements)

Specialist Menu – Supplements may apply

## Soups

Lentil & Smoked Tofu Soup Beetroot Soup with Chives Field Mushroom Soup Potato, Onion & Garlic Parsley Soup Cabbage Soup with Crispy Seaweed Spinach & Rosemary Soup Mushroom & Butter Bean Soup Pumpkin Soup Pea & Coriander Soup Cream of Celery Soup Wild Garlic Soup Lentil Soup Herb Broth Potato, Spring Onion & Tarragon Soup Lentil & Barley Soup Carrot & Cumin Soup Cream of Cauliflower & Potato Soup Tomato Bisque Spiced Chick Pea Soup Chestnut & Celery Soup Autumn Vegetable & Bean Soup

### **Starters**

Spicy Potato Balls
Falafel Bites
Aubergine Toasties
Millet & Cashew Patties
Tofu Balls
Lentil Pâté with Melba Toast
Tomato & Onion Savouries
Garlic Mushrooms
Spicy Tofu Scramble with Bell Pepper and Tomato
Crudités with Houmous/with Tofu Guacamole
/Bean & Olive Dip/Aubergine & Tahini Dip

#### **Main Courses**

Bulgar Wheat & Chestnut Bake
Black-Eyed Beans & Chick Pea Stew
Stuffed Bell Peppers
Vegetable & White Bean Casserole
Spaghetti with Sweet Cherry Tomatoes, fresh Marjoram & Extra Virgin
Olive Oil

Bean & Mushroom Stroganoff
Deep Fried Rice Balls With Sweet & Sour Vegetables
Pasta with Chanterelles, Tapenade & Flat Leaf Parsley
Bean & Root Vegetable Pie
Lentil & Rice Loaf

Barley with Stir Fried Garden Vegetables Chestnut Stew

Papardelle with Roast Pumpkin, Pine Kernels & Rocket Leaves Lentil, Oat & Caraway Seed Burgers Pasta with Zucchini & Sugar Snaps Bean & Potato Stew

Spaghetti with Tahini Sauce Savoury Vegetable Rice

Almond & Vegetable Curry

Pasta, Broccoli & Mushroom Casserole

Millet & Vegetable Savoury

Spinach & Mushroom Lasagne Aubergines Stuffed with Cashew Nuts

Leek & Smoked Tofu Au Gratin

Spicy Tofu Tacos or Tofu Kebabs

Fragrant Spiced Rice with Beans & Mushrooms

Provençal Vegetable Stew

Hazelnut & Cashew Nut Roast Or Spicy Rice & Walnut Roast
Smoked Tofu & Mashed Potato Cakes
Roasted Mediterranean Vegetable Ragout

Tofu Jambalaya

Roasted Vegetables With Cous-cous & a Harissa Style Dressing Chestnut & Mushroom Pie

Macaroni, Mushroom & Tofu Casserole Risotto with Broad Beans, Peas, Asparagus & Sugar Snaps Mustard Pearl Barley Risotto with Parsley Coulis Wild Mushroom Risotto

#### Salads

Courgette Salad with Mint, Garlic, Red Chilli, Lemon & Extra Virgin
Olive Oil

Avocado And Mushroom Salad with Vinaigrette
Rice, Bell Pepper & Tofu Salad
Kidney Bean Pasta Salad with Cider Wine Vinaigrette
Warm Rocket Salad with Caramelised Onions & Pine Nuts with
Balsamic Dressing

Japanese Mooli Salad with Mustard Cress & Grilled Lemon Dressing
Caper Salad Niçoise

Millet Salad with Spring Onions, Red Peppers & Peas
Fruit & Nut Coleslaw with Apple, Pineapple & Peanuts
Three Bean & Walnut or Almond Salad with Herb Vinaigrette
Avocado, Spring Onion, Coriander & Chilli Salad with Toasted Almonds
Italian Pasta Salad with Smoked Tofu
Autumn Green Salad with Herb Vinaigrette
Globe Artichoke, Pink Grapefruit & Frisee Salad

Pasta Salad with Red & Yellow Cherry Tomatoes,
Olives, Chives, Basil & Sharp Dressing
Shredded Vegetable & Brown Rice Salad
Green Bean & Pimiento Salad
Potato & Artichoke Salad Drizzled with Olive Oil
Tabbouleh with Spring Onions, Parsley & Mint with Strong Vinaigrette

# **Accompaniments**

Lemon Rice or Spanish Rice
Baked Peppers with Cherry Vine Tomatoes, Basil & Marjoram
Baked New Potatoes with Sea Salt & Rosemary
Chick Peas with Chilli, Garlic & Thyme
Roasted Fennel with Cherry Tomatoes, Olives, Garlic & Olive Oil
Swiss Chard with Cannellini Beans
Portobella Mushrooms with Parsley Pesto & Balsamic Vinegar
Tray Baked Artichokes with Almonds, Breadcrumbs & Herbs
Butternut Squash Stuffed with Rice,
Pine Nuts, Porcini Mushrooms & Sun-Dried Tomatoes

# **Puddings**

Chocolate Cake with Thick Chocolate Icing or Baked Date & Coconut
Layer Cake
Raspberry Cheesecake or Maple Pecan Tofu Cheesecake
Vegan Bread & Butter Pudding
Baked Raisin Pudding or Apple Strudel
Autumn Fruit, Elderflower & Apple Jelly Terrine
Autumn Raspberry Jellies / Gin & Tonic Jelly
Agen Prunes Stuffed with Walnuts or Poached Plums
A Selection of Ice Creams & Sorbets