



Vegetarian Menus- Spring / Summer

April

A little leek, smoked cheese and grain mustard tartlet with organic salad leaves and a herby dressing

Spinach, white bean and lemon strudel with rosemary hassleback potatoes, greens and a pickled carrot salad

Yorkshire rhubarb bakewell tart, Katy Rodgers crème fraiche

Chocolate and whisky truffles

May

Wye Valley asparagus, broad bean and roasted garlic puree, poached duck egg

Root vegetable Wellington, Jersey Royal potato salad, beetroot and salsa verde

Dark chocolate fondant with cherries and basil

Shetland Salted Tablet

June

Chargrilled aubergines, stuffed with mozzarella, tomatoes and rocket, roasted tomato sauce

Goat's cheese pithivier with white beans, peas and braised lettuce

Gooseberry, white chocolate and mint fool, shortbread

Dark chocolate fudge