

## Vegetarian and Vegan Menu

### STARTERS

- Vietnamese fresh spring rolls, with angel hair, bean sprout, lettuce, carrot, cucumber, mint, coriander served with a peanut and chilli dip (VG)
- Twice baked cheddar soufflé walnut and pear salad
- Andalusian gazpacho (VG)
- Sweet potato, chick pea and cumin samosa with a mint yogurt raita
- Creamy celeriac and almond soup.
- Watercress, lentil and olive pate (VG)
- Salad of heritage tomatoes, feta, basil and aged balsamic
- Steamed asparagus on walnut and onion croustade with a light vegan herb mayonnaise (VG)

*All starters are served with freshly baked bread and butter or vegan butter*

### MAINS

- Roasted butternut squash spelt risotto with sage and hazelnut pesto (VG)
- Bean koftas in a rich tomato sauce with fruity couscous (VG)
- Creamy Somerset vegetable pie with cheddar and a red wine jus and mash
- Fricassee of potato gnocchi with roasted cherry tomato, spinach (VG)
- Pea and broad bean risotto with mint oil
- Moroccan vegetable, chickpea and apricot tagine with spicy couscous (VG)
- Mediterranean vegetables, butter bean and parmesan crumble
- Bean koftas in a rich tomato sauce with fruity couscous (VG) Chestnuts mushrooms stroganoff with wild rice.

### VEGAN DESSERTS

## **The French Kitchen**

Wedding Caterers in Somerset

<http://www.thefrench-kitchen.co.uk>

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- Chocolate, avocado, coconut and chilli pot
- Fresh strawberries and vegan cream
- Warm apple crumble tart with vegan cream
- Raw fruit tart with cashew cream
- Roasted pineapple with dark rum and raisin, almond cream

*Travel cost may apply depending on location. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.*

**DON'T KEEP US A SECRET - IF YOU LIKE IT, SHARE IT!**