

# *Vegetarian Gourmand*

## CHEF'S APPETISER



### LENTIL

Curried lentil salad, cauliflower, apple,  
citrus jelly, crispy "Haytons bent Farm" quail's eggs



### GOAT'S CHEESE

Ragstone goat's cheese mousse, beetroot, "autumn bliss" raspberries,  
balsamic jelly, pain d'épice, hazelnut dressing



### MOROCCAN FLAVOURS

Chickpea salsa, preserved lemon,  
caramelised onion hummus, tomato couscous



### RISOTTO

Butternut squash risotto, autumn truffle, cep velouté, barbequed spring onions



### CHEESE

Selection of British & French cheeses from the trolley  
served with raisin, walnut and apricot bread, crackers, jellies and chutneys

£10 supplement



### CHEF'S PRE DESSERT



### CHERRY

Dark chocolate torte, salted caramel jelly, lime curd, local cherries, cobnut praline

**£65 PER PERSON**

Selected wine pairing **£40**

A discretionary 12.5% service charge will be added to your final bill