



## Autumn & Winter Formal Dining - Vegetarian

Choose a starter, main course and pudding, to create your very own menu.

A selection of locally-baked breads and butter will be served at the beginning of your meal.

### Starters...

Devon Blue Cheese, Pear & Walnut Salad

Butternut Squash & Lemongrass Soup

Fig & Mozzarella Salad  
Wildflower Honey & Olive Dressing

Field Mushroom, Chargrilled Aubergine & Beef Tomato Stack  
Sharphams Rustic Topping  
Micro Leaves & Olive Oil Dressing

Roast Pumpkin, Lentil & Wild Rocket Salad  
Grain Mustard Balsamic

Wild Mushroom & Juniper Pate  
Shallot Focaccia Breads

Grilled Halloumi & Maddocks Farm Organic Peppery Rocket Salad  
Home-made Roasted Red Pepper Houmous



### Main Courses...

All main courses are served with a selection of seasonal vegetables

Butternut Squash, Chick Pea & Feta Wellington  
West Country Cider & Honey reduction  
Parsnip & Sage Mash

Caramelised Red Onion & Goats Cheese Savoury Tart  
Slow Roast Vine Tomatoes & New Potatoes' with Thyme & Rock Salt

Baked Baby Pumpkin  
filled with Truffle Scented Wild Mushroom

Moroccan Vegetable Tagine  
Harissa & Cous Cous Fritters

Spinach, Mushroom & Devon Blue Risotto

Pan-fried Baby Courgettes, Vine Tomatoes, Basil & Garlic  
on a New Potato Tortilla

Wild Mushrooms in a Cider Cream  
Parsnip Rosti, Winter Roasted Roots & Wilted Spinach

## Puddings...

Cinnamon Plum Crumble  
Crème Anglaise

Lemon Crème Brulee  
Home -made Lavender Shortbread

Maple Pannacotta  
Caramelised Pineapple

Cappuccino & Hazelnut Meringue  
Mini Hot Chocolate Shot

Blueberry & Mascarpone Tart  
Red Wine Syrup

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Fresh Filter Coffee & Tea  
Or  
Your choice of Peppermint, Herbal and Organic Fruit Teas

Posh Nosh Home-made Chocolate Truffles