



Spring & Summer 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...

Local Asparagus & Soft Boiled Quails Egg
Hollandaise Dressing

Carpaccio of Beetroot with Paprika Glazed Ticklemore Goats Cheese
Home-made Sweet Basil Oil

Broad Bean & Dill Houmous
Radish, Olive, Feta & Maddocks Farm Organic Peppery Leaves
Warm Wholemeal Pitta

Sharphams Rustic, Sunblush Tomato & Fresh Basil Savoury Tart
Maddocks Farm Organic Summer Leaves & Edible Flowers

Chunky Watermelon & Feta Salad, with Fresh Mint & Celery
Lemon Oil Dressing

Spinach Roulade with Goats Cheese & Roasted Peppers
Baby Garden Leaves & Olive Tapenade

Mozzarella, Sunblush Tomato, Artichoke & Cannellini Bean Salad



Main Courses...

All main courses are served with a selection of seasonal vegetables

Chargrilled Olive Polenta
Vegetable Gratin & Salsa Verde

Spinach & Devon Blue Filo Parcel with Apricots & Pinenuts
Caramelised Onion & Tomato Coulis

Spring Greens Risotto
Asparagus Spears & Melted Goats Cheese

Funghi & Grilled Vegetable Moussaka
Red Ricotta Glaze

Trio of Stuffed Summer Vegetables
Sunblush Tomato & Basil Coulis

Chargrilled Halloumi, Red Onion, Pepper & Courgette Skewer
Herby Rice & Chick Pea Salsa

Puddings...

Lemon Posset
Fresh Raspberries & Home-made Shortbread Hearts

Platter of Summer Fruits
Organic Greek Yoghurt & Mint Sugar

Sticky Toffee Apple Frangipane Tart

Chocolate & Hazelnut Brownie
Warm Chocolate Shot, Devon Clotted Cream & Summer Berries

Passion-fruit Tart
Home-made Ginger Thins

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

Posh Nosh Home-made Chocolate Truffles