

# Vegetarian and Vegan Menu

V – Vegetarian    Vg – Vegan

## Starters

Halloumi, Smoked Salt and Vinegar Fries with Chilli Jam (Vg)

Spicy Courgette Fritters with Tomato Salsa and Rocket Leaves (V/Vg)

Ripe Pear and Avocado Salad with Crouton and Balsamic Glaze (V/Vg)

Wild Mushroom and Tarragon Pate Sat Upon Toasted Sourdough Bread (V/Vg)

Tempura Cauliflower Florets with Sweet Chilli Mayonnaise (V/Vg)

## Main Course

Medley of Roasted Peppers, Red Onion and Leeks Cheese Wellington  
With a Redcurrant and Sage Sauce (V)

Sweet Potato, Butternut Squash and Chestnut Loaf  
With a Roasted Onion Gravy (V/Vg)

Forest Mushroom and Blue Cheese Topped with a Savoury Crumb  
With a Spinach and Asparagus Sauce (V)

Roasted Vegetables in a Vine Tomato and Basil Sauce  
With Vegetable Suet Dumplings (V/Vg)

Chestnut Mushrooms and Stroganoff Sauce Encased in Short Crust Pastry  
With a Mushroom and Chive Sauce (V/Vg)

## Desserts

Passion Fruit Crème Brûlée with a Burnt Sugar Crust (V/Vg)

Chocolate Brownie with Vanilla Pod Ice Cream  
And a Fresh Raspberry Compote (V/Vg)

Soft Berry Tart with Vanilla Yoghurt and Shortbread Crunch (V/Vg)

## Special Dietary Requirements

\*Hemswell Court can cater for any dietary requirement, we are happy to adapt the above menu items to be suitable for gluten free, dairy free or nut free diets.