



**SALTED ORANGE**

**VEGAN MENU**

# CANAPÉS

WHIPPED SMOKED TOFU, COURGETTE ROLL WITH BBQ SEEDS

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SWEET POTATO AND CUMIN CAKE WITH RED PEPPER KETCHUP

-

TERIYAKI MUSHROOM TACO WITH SPRING ONION AND SESAME

-

COMPRESSED CUCUMBER WITH MOROCCAN HOUMOUS

-

ONION BAHJI WITH SMOKED TRUFFLE MAYONNAISE

-

BEETROOT TARTARE WITH VEGAN FETA AND CHILLI

-

BEETROOT FALAFEL WITH CUCUMBER AND YOGHURT

-

CHICKPEA FRITTER WITH CHILLI COMPOTE



# STARTERS

## **TOMATO**

TOMATO, PESTO, SMOKED APPLEWOOD CHEESE BRUSCHETTA ON MULTISEED BREAD FINISHED WITH TOMATO COULIS

## **BEETROOT**

BEETROOT TARTARE WITH CHILLI PICKLED RED CABBAGE, BARREL AGED 'FETA' AND HERBS

## **MUSHROOM**

WILD MUSHROOM ARANCINI WITH PEA TEXTURES AND TRUFFLE

## **SWEETCORN**

ROASTED SWEETCORN VELOUTE WITH CHILLI OIL. SEEDS, WHIPPED TOFU AND GREENS

## **HOUMOUS**

HARISSA SPIKED HOUMOUS WITH SOURDOUGH CRISPS, ROQUETTE AND PICKLED RED ONION

## **MAINS**

### **CELERIAC**

SALT BAKED CELERIAC, SPIT ROASTED CAULIFLOWER CREAM,  
WILTED GREENS, GARLIC ROASTED MUSHROOMS (VEGAN)(GF)(NF)

### **ROSSINI**

BUTTERNUT ROSSINI - STEAK OF BUTTERNUT SQUASH WRAPPED IN  
COURGETTE  
WITH WILTED SPINACH, BALSAMIC GLAZED ONION,  
WILD MUSHROOM, TRUFFLE POTATO, BEETROOT PUREE & HERB OIL  
(VEGAN) (GF) (NF)

### **TOMATO**

TOMATO, PAPRIKA AND VODKA GNOCCHI WITH BASIL AND VEGAN CHEESE  
(VEGAN) (GF) (NF)

# DESSERT

## TORTE

CHOCOLATE AND COCONUT TORTE WITH RASPBERRIES, MINT AND LEMON

## DELICE

CHOCOLATE DELICE WITH SALTED CARAMEL, ORANGE AND POPCORN

## LEMON

LEMON TART WITH RASPBERRIES, GREEN TEA AND 'MERINGUE'

## PANNACOTTA

OAT MILK PANNACOTTA WITH SUMMER FRUITS, POPPY SEED FLAPJACK  
AND WILD FLOWERS

