

EXCLUSIVE VEGETARIAN TASTING MENU

Amuse Bouche

truffled goat's cheese & black olive éclair

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Gazpacho

marinated baby mozzarella & heritage tomato crisp

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English Pea Mousse

grilled asparagus, goat's cheese crumble, shaved truffle & lemon dressing

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Homemade Tortellini

butternut squash tortellini, parmesan crisp & rocket salad

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Tricolour of Quinoa

grilled asparagus, goat's cheese-filled courgette flower, pomegranate, truffle & lemon dressing

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Palate Cleanser

cucumber & mint sorbet served with cucumber granita

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Edible Garden

cherry & apple mousse, chocolate soil, strawberry basil macaron, meringue mushrooms

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Petits Fours

chocolate "Jaffa Cake"

 **CAMM & HOOPER**

Menu available April to August | Menus are subject to change