

CHESTERS AND DAUGHTER



## SAMPLE VEGAN DINNER MENU

(Items with a \*\* contain gluten. All other dishes are gluten free)

### Starters

Vegetable salad with roasted pepper hummus

Roasted plum tomato with ginger and parsley dressing

Heritage beetroot with charred leek and a chilli dressing

Broad bean falafel with rocket and chimichurri

Butter bean and quinoa superfood salad

Charred tender stem broccoli with toasted almonds and a lemon and caper dressing

### Main courses

Roasted sweet potato and spinach dhal

Roasted beetroot wellington with beetroot ketchup and greens \*\*

Celeriac and honey tarte Tatin with chestnut salsa verde \*\*

Chimichurri grilled artichokes with herb polenta

Chickpea and spinach stuffed sweet potato with cumin and tahini sauce

Tikka marinated cauliflower, coconut cream, coriander and pomegranate

### Desserts

Rice milk and coffee jelly with nut granola and red berry

Vegan chocolate mousse with raspberry and pistachio

Apple tarte Tatin with blackberry sorbet \*\*

Roasted banana and soya milk bavaroise with sugared pecan

Plum and thyme tart with raspberry sauce \*\*

Peanut butter panna cotta with caramelised banana

*Freshly brewed coffee, tea, fruit infusions & petit fours*

*GF - Gluten Free • DF - Dairy Free • V - Vegetarian • VG - Vegan*