***Vegetarian Menu***

***Appetisers***

**Selection of Warm Breads served with Balsamic Oil** 4.70

**Selection of Olives, Baby Tomatoes and Garlic Bread** 6.50

***Starters***

**Soup of the Day** 5.90

Served with Warm Bread Roll and Butter

**Fantail of Seasonal Melon**  7.00

Served with Fresh Fruit, Fruit Coulis and Sorbet

**Mushrooms with Baby Tomatoes** 8.00

In a Garlic Sauce served with Garlic Herb Bread

**Oven Baked Camembert** 8.00

Served with Warm Bread, Carrot and Celery Sticks

***Main Courses***

**Quorn Tikka Masala Curry** 15.50

Served with Basmati Rice, Naan Bread, Natural Yoghurt,

Mango Chutney, Chopped Tomatoes and Red Onion Compote

**Homemade Beetroot, Fennel, Apple and Dill Burger** 15.50

Topped with Camembert, served with Battered Onion Rings,

Relish, Side Salad and Chipped Potatoes

**Dill, Spring Onion and Feta Cakes** 15.50

Served with Stir Fried Vegetables and a Sweet Chilli Sauce

**Vegetable Filo Pastry Parcel** 15.50

With Goats Cheese, Brie, Cranberry and Vegetable Ragout,

With Seasonal Vegetables and Potatoes

**Green Herb Pancakes** 15.50

Filled with Tagined Vegetables, served with Lime Butter, Seasonal Vegetables and

Potatoes

***Any one of these dishes may contain one or more of the 14 allergens***