

# MANOR BY THE LAKE

WHERE HERITAGE ROCKS

## VEGAN MENU

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### CANAPÉS

POTATO LATKES, CHESTNUT MUSHROOM PATE

ARANCHINI STUFFED WITH SPINACH AND PINE NUTS

CHERRY AND BASIL BRUSCHETTA

RED PEPPER MOUSSE VOL-AU-VENTS

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### STARTERS

STEAMED LOCAL ASPARAGUS

chive and truffle dressing, with bean aioli

BEETROOT AND CUMIN ROASTED CARROT TERRINE

minted yoghurt, secura cress salad

PRESSED ENGLISH TOMATO TIAN

aubergine caviar, capers and aged balsamic

ROASTED FENNEL, CHICORY, PICKLED  
MUSHROOM & TOASTED HAZELNUT SALAD

shallot and tarragon dressing

HERITAGE TOMATO AND BREAD SALAD

pine nuts and basil oil

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## VEGAN MENU CONTINUED

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### MAINS

VEGAN CHEESE GRATIN, SLOW BRAISED PUY LENTIL  
& CHESTNUT MUSHROOM SHEPHERD'S PIE  
long stem broccoli and roasted baby carrots

BLACK BEAN, SUNFLOWER SEED & FLAX BURGER  
crushed pea guacamole, spicy tomato and mango salsa,  
crispy onion ring, alfalfa and sweet potato chips

MOROCCAN BUTTERNUT SQUASH & CHICKPEA TAGINE  
wholegrain fruit cous cous, secura cress salad  
and minted soy yoghurt

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### DESSERTS

COCONUT CUSTARD TART  
fresh berries

APPLE & PISTACHIO CAKE  
toffee apple puree and green apple sorbet

GRILLED PINEAPPLE  
coconut sorbet, spiced rum syrup and almond biscotti

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